

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  385268	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  07/15/2025
NAME OF PROVIDER OR SUPPLIER  Gateway Care and Retirement		STREET ADDRESS, CITY, STATE, ZIP CODE  39 NE 102nd Avenue Portland, OR 97220	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0812  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.  (continued on next page)

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Based on observation, interview and record review it was determined the facility failed to properly store food and failed to maintain sanitary conditions in 1 of 1 kitchen. This placed residents at risk for foodborne illness and contaminated food. Findings include: The facility's Preventing Foodborne Illness - Employee Hygiene and Sanitary Practices Policy dated 10/2017 indicated Employees must wash their hands: a. After personal body functions (i.e., toileting, blowing/wiping nose, coughing, sneezing, etc.); b. After using tobacco, eating or drinking; c. Whenever entering or re-entering the kitchen; d. Before coming in contact with any food surfaces; e. After handling soiled equipment or utensils; f. During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks; and/or g. After engaging in other activities that contaminate the hands, contact between food and bare (ungloved) hands is prohibited, and hair nets or caps and/or beard restraints must be worn to keep hair from contacting exposed food, clean equipment, utensils, and linens. The facility's Food Receiving and Storage Policy dated 2001 indicated Refrigerated foods are labeled, dated, and monitored so they are used by their use-by date, frozen, or discarded. The facility's Preventing Foodborne Illness - Food Handling policy dated 07/2014 indicated Food will be stored, prepared, handled, and served so that the risk of foodborne illness is minimized. On 7/10/25 at 9:53 AM, during the kitchen inspection, the following was observed: -A three-tiered cart was sticky with an unknown substance, covered in food debris, and had clean food storage containers on it. -Two dietary employees were not wearing hair nets while moving through the kitchen and preparing for lunch. -Spill of white sticky substance in the reach-in freezer on the bottom shelf with aluminum foil stuck to it. -Opened, undated and unsealed bags of stuffing and Oreos. -Staff 21 was observed not washing hands with soap and water before donning gloves after touching raw chicken. -A bag of brown and decaying celery on the bottom shelf in the reach-in refrigerator #1. -A food storage container of cream of mushroom soup labeled with no date in the reach-in refrigerator #2. -Raw chicken breast stored over pasteurized eggs and not on the bottom shelf in the reach-in refrigerator #2. -An unknown employee entered the kitchen through the back door from the outdoor area with the dumpsters and did not wash hands or put on a hairnet before walking through the kitchen and exiting. On 7/10/25 at 10:15 AM, Staff 21 (Cook) stated he was unsure what the spills in the reach-in freezer were and confirmed the foil was stuck to the bottom. He also stated the kitchen staff did not have a process for labeling opened foods, and things were not stored properly. Staff 21 stated raw chicken should not be on top of eggs, and raw meats should be stored on the bottom shelf. He stated all food in the reach-in fridge should be dated, labeled, and thrown away three days after it's prepared, and confirmed the cream of mushroom dated 7/2 had passed that threshold. On 07/10/25 at 10:20 AM, Staff 21 threw the celery away and stated it should not be served because it was bad. On 7/10/25 at 10:31 AM, Staff 22 (Dietary Manager) stated employees were to wear a hairnet at all times in the kitchen and confirmed they were not. She stated all food items should be labeled and dated. Staff 22 stated staff were to wash their hands when they enter the kitchen, between tasks and when going from raw food to cooked food. Staff 22 confirmed the cream of mushroom soup was past its serve-by date. She stated raw chicken should be on the bottom shelf, and storing it above pasteurized eggs put residents at risk of cross-contamination and foodborne illness. Staff 22 stated hairnets were to be worn at all times, and hands were to be washed upon entering the kitchen. On 7/10/25 at 11:02 AM, Staff 1 (Administrator) stated he expected staff to follow food safety guidelines and the facility's kitchen policies.</p>		