

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 415033	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/19/2025
NAME OF PROVIDER OR SUPPLIER Heatherwood Rehabilitation and Health Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 398 Bellevue Avenue Newport, RI 02840	

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 surveyor observation and staff interview, it has been determined that the facility failed to properly store and serve food under sanitary conditions relative to serving temperatures of a potentially hazardous food item, improper cooling procedures, sanitation of the main kitchen, and infection control practices. Findings are as follows: 1. Record review of the 2022 Food Code published by the U.S Food and Drug Administration Section 4-601.11 (C) reads in part, .non-contact surfaces of equipment shall be free of an accumulation of .dirt, FOOD residue, and other debris . During a surveyor observation on 11/19/2025 at approximately 10:30 AM of the main kitchen, the following was revealed:- a grease accumulation over hood of 6 burner stove- a grease and grime accumulation in corners of the tilt skillet- black sheeting on the shelves of three worktables with an accumulation of debris and food crumbs- a rusted bottom shelf of a worktable that the meat slicer was stored on 2. Record review of the 2022 Food Code published by the U.S. Food and Drug Administration Section 5-501.113 states in part, receptacles and waste handling units for refuse .shall be kept covered . During a surveyor observation on 11/19/2025 at approximately 10:30 AM of the main kitchen, the following was revealed:-a trash container was uncovered at the entrance of the dish room entrance while not in use3. Record review of the 2022 Food Code published by the U.S. Food and Drug Administration Section 3-501.14(A) states in part,.Cooked Time/Temperature control for safety food shall be cooled within 2 hours from 57 degrees C. [135 degrees F] to 21 degrees C and within a total of 6 hours from 57 degrees C to 5 degrees [41 degrees F or less].During a surveyor observation on 11/19/2025 at approximately 10:15 AM, 6 whole cooked chicken breasts were sitting on a worktable and with an internal temperature reading of 98.1 F. During a surveyor interview with the Food Service Director (FSD) immediately following the above-mentioned observation, she revealed that the chicken was to be used for chicken salad. During a surveyor observation on 11/19/2025 at approximately 11:30 AM in the walk-in refrigerator, a pan of chicken salad was stored, with an internal temperature of 68.7 degrees F.During a surveyor interview with the FSD immediately following the above-mentioned observation, she acknowledged a cooling log was not in place for the preparation of the chicken salad. 4. Record review of the 2022 Food Code published by the U.S Food and Drug Administration Section 3-501.16 Time Temperature Control for Safety Food Hot or Cold Holding states in part, .time/temperature control for safety food shall be maintained . (2) .at 5 degrees C (41 degrees F) or less. During a surveyor observation on 11/19/2025 at approximately 11:45 AM of the lunch meal service, a 4-ounce carton of 1% milk had an internal temperature of 45.5 degrees F. 5. Record review of the 2022 Food Code published by the U.S Food and Drug Administration Section 3-501.11 states, Stored frozen foods shall be maintained frozen.During a surveyor observation on 11/19/2025 at approximately 10:30 AM in the walk-in refrigerator, 14 containers of Magic Cup (a frozen nutritional supplement option for adding nutrition, calories, and protein for those experiencing swallowing difficulties or involuntary weight loss) were stored. The manufacturers label reads store frozen.6. Record review of the 2022 Food Code published by the U.S. Food and Drug Administration Section 4-501.110(B) states, .the temperature of the wash solution in a spray type dishwasher that use chemicals to sanitize may not be less than 49 degrees C (120 degrees F). During a surveyor observation on 11/19/2025 at 11:30 AM, the wash temperature was not registering because the dish machine's Printed Circuit Board (PCB-the critical function of the PCB is to regulate water temperatures) was in disrepair and not functioning. 7. Record review of the 2022 Food Code published by the U.S Food and Drug Administration Section 2-301.14(E) states, When to wash food employees shall clean their hands and exposed portions of their arms .after handling soiled equipment or utensils.During a surveyor observation on 11/19/2025 at 10:30 AM of the dish room, Dietary Aide, Staff A, was observed donning (putting on) gloves without washing his hands. Further observation revealed that he lifted the dirty door handle of the dish machine to push a rack of dishes through. Additional observation revealed he did not take his gloves off or wash his hands prior to unloading the clean dishes from the dishrack.During a surveyor interview on 11/19/2025 at 2:30 PM with the FSD, she acknowledged that the above mentioned equipment was in need of cleaning, that the trash receptacle was uncovered when not in use, that the milk was not served at an acceptable temperature parameter, that the Magic Cups were not stored frozen, that handwashing was not performed by the dietary staff member prior to donning gloves and when handling soiled equipment, and that the dish machine was malfunctioning.</p>		