

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  415067	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  12/02/2025
NAME OF PROVIDER OR SUPPLIER  West View Nursing & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 239 Legris Avenue West Warwick, RI 02893	

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, record review, and staff interview, the facility failed to ensure that the food is stored, served, and distributed, in accordance with professional standards for food service safety, relative to the cleanliness of the dishes, the stove, and the flat top grill in the main kitchen. Findings are as follows: Review of a community reported complaint submitted to the Rhode Island Department of Health on 11/28/2025, alleges in part, the unsanitary state of the kitchen has caused death and sickness of many residents at the facility. Additionally, the complaint alleged that the kitchen floor is not mopped, the dishes, the silverware, the cups, and the coffee mugs are not cleaned properly, as they are often sent to the residents with food residue on them for each meal. Record review of an undated facility document titled MAINTENANCE OF SANITARY CONDITIONS, revealed in part, sanitary condition are maintained in the storage preparation and distribution of food. These conditions are maintained in accordance with federal and state regulations. Effective procedures for cleaning equipment and work areas are followed consistently. During a surveyor observation on 12/2/2025 at 9:28 AM of the main kitchen refrigerator with the Food Service Director (FSD), the following were observed: - Three undated trays of prepared lettuce - Four hot dogs in an undated, opened zip-lock bag - Two muffins in a container labeled 11/22/2025 During an interview immediately following this observation, the FSD acknowledged that the lettuce trays should have been labeled, and that the muffins and hot dogs should have been discarded. 2. The FDA Food Code 2022 4-201.11 states in part, .equipment and utensils shall be durable to retain their characteristic qualities .During a surveyor observation on 12/2/2025 at approximately 9:35 AM, of the main kitchen, with the FSD, the following was observed: - Seven coffee pitchers and two coffee carafes with visible built-up of black and brown residue inside - Fifty-one coffee cups with visible brown staining inside During the interview immediately following the observation, the FSD acknowledged these findings and stated that he would expect dietary aides to thoroughly wash the coffee cups, pitchers, and carafes after each use. 3. The FDA Food Code 2022 4-101.11 states in part, .multi-use food contact surfaces shall be finished to have a smooth, easily cleanable surface and resistant to scoring . During a surveyor observation on 12/2/2025 at 9:40 AM, of the main kitchen, with the FSD, the following was observed: - The flat-top grill covered with built-up black and brown residue - A build-up of greasy brown stains around the top grill - A white stain on the wall behind the grill - A build-up of dried black matter and accumulated food debris inside the stove During the follow-up interview, the FSD acknowledged these observations and indicated that he would expect dietary aides to clean the grill and stove. 4. During a surveyor observation on 12/2/2025 at 10:00 AM, of the main kitchen, with the FSD, the coffee machine was observed to have an accumulation of brown flakes on its top surface, and a build-up of black and brown matter on the table where it was located. During a surveyor interview immediately following the observation with the FSD, he acknowledged the above-mentioned observations. Additionally, he revealed that he would expect everyone in the kitchen to be responsible for the cleanliness of the equipment. During a surveyor interview on 12/2/2025 at approximately 12:30 PM, with the Administrator, she was unable to provide evidence that the main kitchen equipment was maintained in a sanitary condition. She further stated that she would have expected dietary staff to replace the soiled coffee cups with new ones and that she would expect the FSD to be responsible for identifying and addressing issues in the kitchen.</p>		