

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  415089	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/27/2025
NAME OF PROVIDER OR SUPPLIER  Alpine Nursing Home Inc		STREET ADDRESS, CITY, STATE, ZIP CODE  557 Weaver Hill Road Coventry, RI 02816	
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)		
<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>21613</p> <p>45263</p> <p>Based on record review and staff interview, it has been determined that the facility failed to provide a dietary menu that meets the nutritional needs of residents in accordance with established national guidelines.</p> <p>Findings are as follows:</p> <p>Record review of the facility's diet manual titled, Alpine Nursing Home LLC Dietary Manual 2024-2025 failed to have the established national guidelines included in the diet manual for the development of the regular menu as well as for therapeutic diet offerings. Additionally, the manual failed to have the current Dietary Reference Intakes (a set of scientifically developed reference values for nutrients that refer to the average daily nutrient intake of a population) to ensure the nutritional adequacy of the menu served to their resident population.</p> <p>Record review of a document published by the United States Department of Agriculture (USDA), revealed that a standardized recipe is utilized in a food service establishment to ensure the nutritional values per serving are valid and consistent, as the same products and quantities are being used every time the recipe is produced.</p> <p>Record review of the menu served from 3/24/2025 through 3/27/2025 failed to reveal evidence standardized recipes were on file.</p> <p>During a surveyor interview on 3/24/2025 at 11:24 AM with the Food Service Director, in the presence of the Director of Nursing Services, he revealed that the facility does not have standardized recipes with caloric and nutrient content.</p>		

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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>21613</p> <p>45263</p> <p>Based on surveyor observation, record review, and staff interview, it has been determined that the facility failed to store, prepare, distribute and serve food in accordance with professional standards for food service safety relative to the main kitchen.</p> <p>Findings are as follows:</p> <p>1. Record review of the State Operations Manual Appendix PP-Guidance to Surveyors for Long term Care Facilities 483.60(i)(1)-(2) states in part, chemical products and supplies, must be clearly marked .</p> <p>Record review of the Occupational Safety and Health Administration Standard 1910.1200 (f)(1) states in part, .chemicals are marked with a product identifier, signal word (danger or warning), a statement that the full label information for the chemical is provided on the outside package .</p> <p>During a surveyor observation on 3/24/2025 at approximately 8:45 AM, upon entrance to the main kitchen, the following was observed:</p> <ul style="list-style-type: none"> <li>- one spray bottle with the words isopropyl alcohol handwritten in black magic marker.</li> </ul> <p>An additional surveyor observation on 3/26/2025 at 10:50 AM, upon entrance to the main kitchen, in the presence of the Food Service Director (FSD), the following was observed:</p> <ul style="list-style-type: none"> <li>- one spray bottle with the words isopropyl alcohol handwritten with a black magic marker.</li> <li>- two spray bottles with the words orange sanitizer that was handwritten in black magic marker.</li> </ul> <p>The observed spray bottles failed to have a label that included a signal word or a statement that the full label information for the chemical was provided on the outside package.</p> <p>2. Record review of the Rhode Island Food Code 2018 Edition 4-601-11 states in part, .Nonfood contact surfaces shall be kept free of an accumulation of dirt .and other debris .</p> <p>During a surveyor observation on 3/24/2025 at approximately 8:45 AM of the main kitchen, the rim of the hood over the stove was noted to have an accumulation of grease along the inner rim.</p> <p>An additional surveyor observation of the main kitchen on 3/26/2025 at 10:50 AM in the presence of the FSD, the rim of the hood over the stove was noted to have an accumulation of grease along the inner rim.</p> <p>During a surveyor interview immediately following the above observation with the FSD, he acknowledged that the rim of the hood needed to be cleaned.</p> <p>(continued on next page)</p>		

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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>3. The Rhode Island Food Code 2018 Edition 5-501.113 Covering Receptacles states in part, Receptacles . shall be kept covered .Contain food residue and are not in continuous use .</p> <p>During a surveyor observation of the main kitchen on 3/24/2025 at approximately 8:45 AM the following was observed:</p> <ul style="list-style-type: none"> <li>- one trash receptacle uncovered and not in continuous use, located adjacent to the pot and pan sink</li> <li>- one trash receptacle uncovered and not in continuous use in the dish room</li> </ul> <p>An additional surveyor observation of the main kitchen on 3/26/2025 at 10:50 AM, in the presence of the FSD, he acknowledged the trash receptacles were uncovered and not in continuous use.</p> <p>4. The Rhode Island Food Code 2018 Edition 3-501.14 Cooling states in part, .cooked time/temperature control for safety food shall be cooled (1) within 2 hours from 57 degrees (135 degrees Fahrenheit [F]) to 21 degrees C (70 degrees F) .</p> <p>During a surveyor observation on 3/24/2025 at 3:00 PM, the split pea soup was in an ice bath cooling down.</p> <p>Record review of a cooling log states in part, .1:00PM split peas soup 135 degrees F .</p> <p>During a surveyor observation, in the presence of the FSD on 3/24/2025 at 3:00 PM, an internal temperature was taken of the split pea soup, and it had a reading of 86 degrees F.</p> <p>The FSD revealed that he was not aware that it did not meet the temperature reading at 2 hours, until it was brought to his attention by the surveyor.</p>		