

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 425061	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/05/2025
NAME OF PROVIDER OR SUPPLIER Musc Health Chester Nursing Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1 Medical Park Drive Chester, SC 29706	

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 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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on review of the facility policy, observations, and interviews, the facility failed to properly store and label food items and ensure expired food was discarded in accordance with professional food safety standards in the walk-in freezer, refrigerators, and dry storage shelf. Failure to properly label and store food has the potential for widespread harm of food-borne illnesses.</p> <p>Findings include:</p> <p>Review of the facility policy titled, Food and Supply Storage, with a revision date of 01/25 states, All food, non-food items and supplies used in food preparation shall be stored in such a manner as to prevent contamination to maintain the safety and wholesomeness of the food for human consumption. Under Procedures, it states, Cover, label and date unused portions and open packages. Use the Medvantage/Freshdate labeling system or complete all sections on a [NAME] orange label. Products are good through the close of business on the date noted on the label. Refer to the Food Storage Chart in this policy to determine discard dates for food items. Date and rotate items; first in, first out (FIFO). Discard food past the use-by or expiration date. Under the Dry Storage, it states Store foods in their original packages. Foods that must be opened must be stored in NSF approved containers that have tight-fitting lids. Label both the bin and lid .</p> <p>During the initial kitchen observation on 06/03/25 at 10:25 AM, multiple items were found without labels indicating the open date and/or use-by date. Items included: cut tomatoes, cut melons, shredded carrots, grapes and a tray of romaine lettuce in the walk-in produce refrigerator; frozen chicken in box, and Ken's Golden Italian Dressing (one gallon jug) in the middle walk-in refrigerator; an opened bag of cut chicken pieces, an opened box of ground beef patties, an opened bag of frozen pizzas in the walk-in freezer; and multiple spices (granulated garlic, paprika, ground cayenne pepper, lemon pepper seasoning salt, fajita marinade & seasoning), two packages of light brown sugar (32 oz each), [NAME] peanut butter (five lbs) on dry storage shelf. One jug of Tea (one gallon) was found opened with no label indicating the open date or use-by date in the refrigerator, in the nourishment room of the nursing center (located in the staff break room).</p> <p>(continued on next page)</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>Expired food items were also found, including: two gallons of milk (expiration dates of 05/29/25 and 06/02/25), one bowl of cut zucchini/tomatoes (use-by date of 06/02/2025), cut melons (use-by date of 06/01/2025) in the walk-in produce refrigerator; shredded Parmesan cheese (use-by date of 05/29/2025) in the middle walk-in refrigerator; and one box of vegetable broth (4.5 L/1.19 g) with label dated 05/03/2025 on the dry food storage shelf. A bag of open shredded Parmesan cheese was also found on the dry storage shelf. No label with open or use-by dates were found on the package of Parmesan cheese. All expired items were disposed of immediately by the Food Service Manager (FSM).</p> <p>There were cut tomatoes and one bag of grapes in the walk-in produce refrigerator; and one box of ground beef patties and one bag of frozen pizzas in the walk-in freezer opened, and not sealed close. All items were discarded by the Food Service Manager.</p> <p>During an interview with the [NAME] on 06/05/25 at 2:20 PM, the [NAME] stated when she opens a food package or jar, she must put a label on it stating what it is, the date she opened it, and the date they need to use it by.</p> <p>During an interview with the FSM, District Food Service Manager (DM), and Chef on 06/05/25 at approximately 2:45 PM, the FSM and DM stated, The staff receive monthly training through their company. We also do daily meetings to discuss any current issues. The FSM stated, Labeling and packaging has been an ongoing issue. I do daily audits with the Chef to walk around and check the refrigerators and freezers and the food within them. The FSM stated, I know the labels were not what they should have been when the refrigerators and freezer were surveyed on Tuesday, 06/03/25, and the problem started when the labeling machine broke. The staff was having to put on the labels themselves. The Chef stated, We have just received the labeling machine back. The FSM stated, My expectation is for staff to label and package opened containers of food with the dates it was opened, and when it should be used by.</p> <p>During an interview with the Food Service Supervisor on 06/05/25 at 3:30 PM, she stated, We use a label machine that will automatically give the opened and use-by dates. They put in the name of the food, and the machine will automatically fill in the date and when to use the food by. Anytime they open something, they are supposed to put a label on it. If something doesn't have a label or doesn't have a date of when to use it by, I will throw it away.</p>		