

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 425298	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/06/2025
NAME OF PROVIDER OR SUPPLIER Powdersville Post-Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 1850 Crestview Road Easley, SC 29642	

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 observation, interview, and review of the facility policy, the facility failed to ensure foods that are stored in the freezer, coolers, and dry food storage were appropriately sealed, labeled, and discarded in 1 of 1 kitchen. In addition, the facility failed to ensure staff served food/drinks under sanitary conditions for 1 of 16 residents observed during dining observation. Findings include: Review of the facility policy titled Labeling and Dating, revealed, Importance of Labeling and Dating: Proper labeling and dating ensures that all foods are stored, rotated, and utilized in a First In First Out (FIFO) manner. This will minimize waste and ensure that items that are passed their due date are discarded. Guidelines for Labeling and Dating: All foods should be dated upon receipt before being stored. Food labels must include: o the food item name; o the date of preparation/receipt/removal from the freezer; o The use by date. Items that are removed from a labeled case in the freezer and placed in the refrigerator for thawing should be labeled with the date of removal from the freezer and an appropriate use by date. Left overs must be labeled and dated with the date they were prepared and the use by date. Use By Dating Guidelines All Ready-To-Eat, Time/Temperature Control for Safety (TCS) foods that are to be held for more than 24 hours at the temperature of 40 F or less, will be labeled and dated with a prepared date (Day 1) and a use by date (Day 7). Review of the facility's undated policy titled, Food Storage: Dry Goods, revealed, Policy Statement, all dry goods will be appropriately stored in accordance with the FDA Food Code. Procedures: 5. All packed and canned food items will be kept clean, dry, and properly sealed. Review of the facility's undated policy titled, Food Storage: Cold Foods, revealed, Policy Statement, All Time/Temperature Control for Safety (TCS) foods, frozen and refrigerated, will be appropriately stored in accordance with guidelines of the FDA Food Code. Procedures: 5. All foods will be stored wrapped or in covered containers, labeled and dated and arranged in a manner to prevent cross contamination. Review of the USDA Food Safety and Inspection Service (FSIS), last updated [DATE], titled Cleanliness Helps Prevent Foodborne Illness, revealed, Food that is mishandled can lead to foodborne illness. The FSIS site states Cleanliness is a major factor in preventing foodborne illness. Even with food safety inspection and monitoring at Federal, State, and local government facilities, the consumer's role is to make sure food is handled safely after it is purchased. Everything that touches food should be clean. Review of Resident (R)69's Face Sheet revealed that R69 was admitted to the facility on [DATE] with diagnosis including but not limited to infection of amputation stump, unspecified extremity, other acute osteomyelitis, right ankle and foot, and type 2 diabetes mellitus with hyperglycemia. Review of R69's Care Plan revealed, resident is at risk for alteration in hydration/malnutrition due to medication use, requiring a mechanically altered diet with thickened liquids r/t recent aspiration pneumonia, dx of risk for malnutrition with fair appetite and dx of Parkinson's with risk for aspiration. During an initial kitchen observation on 08/03/25 at 11:11 AM revealed the following: Dry Food</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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