

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  425386	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/21/2025
NAME OF PROVIDER OR SUPPLIER  Veterans Victory House		STREET ADDRESS, CITY, STATE, ZIP CODE  2461 Sidney Road Walterboro, SC 29488	

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>43050</p> <p>Based on observation, interview, and facility policy review, the facility failed to ensure all items in the freezer and dry storage were sealed, labeled, and dated. The facility also failed to ensure hair coverings were used properly and dishes were clean and allowed to dry before stacking. These failures had the potential to affect all 181 residents in the facility who consumed food from the kitchen.</p> <p>Findings include:</p> <p>Review of the facility's undated policy titled, Employee Sanitary Practices, revealed .Wear hair restraints (hairnet, hat, and/or beard restraint) to prevent hair from contacting exposed food .</p> <p>Review of the facility's policy titled, Cleaning Dishes/Dish Machine, undated, revealed, .Allow the dishes to air dry on the dish racks. Do not dry with towels .</p> <p>Review of the facility's policy titled, Dry Storage Areas, undated, revealed, Dry storage areas will be kept in a condition which protects stored foods from infestation .Refrigerated and frozen foods are dated upon delivery. Foods with expiration dates are used prior to the date on the package .</p> <p>The following observations on 02/19/25 at 8:30 AM in the kitchen were made with and verified by the Assistant Director of Dietary (Asst. DOD) and the Director of Dietary (DOD).</p> <ol style="list-style-type: none"> <li>1. The walk-in freezer contained one bag each of okra, celery, squash, and country fried steak that were not sealed shut.</li> <li>2. The dry storage room contained the following items that had been opened with no use-by-dates: cherry gelatin, green split peas, fettuccini, 64 oz jar of peanut butter, and one bag of grits. One bag of breadcrumbs was not sealed shut.</li> <li>3. A metal bin of sugar was not labeled and had no use-by-date. A metal bin of rice and flour had no use-by-dates.</li> <li>4. The large industrial food slicer had dried food on it that could be scraped off.</li> </ol> <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>5. Three large baking sheets were stacked wet and had dried food particles on them. Twenty-five wet plates were stacked in the plate warmer. Four plastic lid coverings that were covering the plates in the plate warmer had dried food particles on them. Six bowls and the rack storing the bowls had dried food particles in them that looked like dried egg.</p> <p>6. The Eco Lab Dishwasher was dirty on the outside with dried food all over it.</p> <p>Interview with the (DOD) on 02/21/25 at 9:48 AM revealed My expectation of the kitchen is to be in compliance across the board. For all kitchen employees to know basic food safety and train, train, train.</p> <p>On 02/21/25 at 11:55 AM, interview with the Administrator revealed My expectation of the kitchen is to prepare nutritious meals in a safe and sanitary environment that meets the needs of the residents. Meals need to be palatable and served in a timely manner.</p>