STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	445542	A. Building B. Wing	05/28/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Jefferson Park at White Pine	407 Laura Lee Dr White Pine, TN 37890

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 - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on facility policy review, observation, and interview, the facility failed to ensure the kitchen and kitchen equipment was maintained in a clean and sanitary condition for 1 kitchen ([NAME] House) of 3 kitchens observed which had the potential to affect 10 of 10 residents.The findings include:Review of the facility's policy titled, Cleaning & Sanitation, dated 9/2/2020, revealed .The Director of Food and Nutrition Services will develop, implement, and monitor schedules for cleaning, sanitizing, and maintenance .To ensure food services department is maintained .as well as a clean, sanitary, and safe environment .During an observation of the cooking area and interview on 5/26/2026 at 11:15 AM, with Certified Nursing Assistant (CNA) A, revealed a small food processer stored in an upper cabinet with splatters of a brown substance on the exterior of the food processer and the on/off button. CNA A confirmed the food processer was not stored in a clean and sanitary condition and needed to be cleaned. During an observation of the kitchen counter and interview on 5/26/2026 at 11:17 AM, with CNA A, revealed an electric can opener with a white crust-like debris and a thick brownish black substance present on the blade of the electronic can opener. CNA A confirmed the electric can opener blade was not stored in a clean and sanitary condition and needed to be cleaned. During an observation of a lower kitchen cabinet (left of the dishwasher) and interview on 5/26/2026 at 11:18 AM, with CNA A, revealed a dry tan crust-like debris on the top shelf of the cabinet. Further observation revealed a toaster stored on the top shelf of the cabinet with dry tan crust-like debris in the bottom of the toaster, top perimeter of the toaster, and on the shelf. CNA A confirmed the toaster and top shelf in the kitchen cabinet was not in a clean and sanitary condition and needed to be cleaned.During an observation of a ceiling Heating, Ventilation, and Cooling (HVAC) return grill (adjacent and above to the kitchen stove and food preparation counter) and a ceiling HVAC vent (directly above the food preparation counter) in the kitchen and interview on 5/26/2026 at 11:28 AM, with CNA A, revealed a grayish brown fine dry matter covering the HVAC return grill and vent. CNA A stated the maintenance staff at the facility were responsible for cleaning the HVAC vents and return grills. CNA A confirmed the HVAC return grill and vent were .dusty . and needed to be cleaned.During an observation of 4 hanging light fixtures in the kitchen area (3 hanging light fixtures above the eating counter) and (1 hanging light fixture above the 3-compartment sink) and interview on 5/26/2026 at 11:35 AM, with CNA A, revealed a grayish white fine dry matter (possibly dust) covering the outside perimeter of the hanging light fixtures. CNA A stated .those are dusty . CNA A confirmed the hanging light fixtures needed to be cleaned. During an observation of a bottom kitchen drawer (directly beneath the microwave) and interview on 5/26/2026 at 11:37 AM, with CNA A, revealed an orange, green, and tan crust-like debris around the front top perimeter of the drawer and an orange crust-like debris on the inside bottom of the drawer. CNA A confirmed the kitchen drawer was not in a clean and sanitary condition and needed to be cleaned.During an observation of a kitchen drawer (right of the microwave) and interview on 5/26/2026 at 11:39 AM, revealed a cutlery tray which contained flatware. Further observation revealed a white and tan crust-like debris around the inner perimeter of the cutlery tray. CNA A stated the cutlery tray was not in a clean and sanitary condition and needed to (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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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(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 - Some	be cleaned. During an observation of the reach in freezer and interview on 5/26/2026 at 11:44 AM, with CNA A, revealed multiple dried brownish black debris and multiple yellow crust debris under the bottom rack of the freezer. CNA A confirmed the freezer was not in a clean and sanitary condition and needed to be cleaned. During an observation of the kitchen and interview on 5/26/2026 at 12:18 PM, the Certified Dietary Manager (CDM) confirmed the small food processer, toaster, reach in freezer, cutlery tray, hanging light fixtures, kitchen drawer directly under the microwave, and the shelf in the kitchen cabinet to the left of the dishwasher needed to be cleaned. The CDM further confirmed the condition of the kitchen was not in a clean and sanitary condition. During an observation of the HVAC return grill and vents in the kitchen and interview on 5/26/2026 at 2:40 PM, revealed the Maintenance Director (MD) stated the maintenance department was responsible for cleaning the HVAC return grills and vents as needed. The MD stated the maintenance department had no specific cleaning schedule for cleaning the HVAC grills and vents. The MD confirmed the HVAC return grill and vent in the kitchen was not in a clean and sanitary condition and needed to be cleaned.