

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  475057	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  11/25/2025
NAME OF PROVIDER OR SUPPLIER  The Manor, Inc.		STREET ADDRESS, CITY, STATE, ZIP CODE  577 Washington Highway Morrisville, VT 05661	
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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> Based on observation and interview, the facility failed to ensure that all food was stored safely and to ensure that sanitary conditions for safe food handling were maintained. This has the potential to impact all residents. Findings include: A kitchen tour was conducted on 11/25/25 at 9:15 AM. Per observation, there was an open and undated package of waffles in freezer. There was a container of rotting lettuce in the walk-in fridge. There was a container of celery uncovered in the walk-in fridge. There was a package of 14 hot dogs that was open to air and not dated. There was a container of raw chicken. There was a container of chicken sitting in chicken juices on the bottom shelf. There was an undated package of American cheese slices. There were (2) 32 ounce Dannon yogurts with an expiration date of 11/14/25. There was a container of pasta salad that expired on 11/24/25. There was an open container of 12 quarts of cream of asparagus dated 11/25/25. An interview with a Kitchen Staff Member on 11/25/25 at 9:30 AM confirmed that items are expired and undated and opened. The Kitchen Staff Member stated, I don't know how long items in the fridge should be in there for. The Kitchen Staff Member then repackaged the hot dogs and dated them for today and did not discard them. The Kitchen Staff Member confirmed rotting items should have been discarded and that items in the refrigerator should have been originally covered. Facility policy &amp; procedure titled, Procurement and Storage of Food effective January 2000 (no revision date), states on page 1, All food will be stored in clean, temperature-controlled areas and handled using safe food storage principles. On page 2, General Storage Standards, section 3 (3), 'Food must be clearly labeled and dated when opened. On page 3, Refrigerated Storage, section 5 (5), Food must be covered, labeled, dated and in section 5 (6), Expired or spoiled food must be discarded immediately. Per observation of the kitchen, there was debris under the steam table. There was debris on the cart holding serving trays with cereal, with dried cereal scattered on the holding tray, with clean dishes stored underneath. There was debris in the spooning tray that was yellow in color. On a shelf holding 1 gallon of [NAME] wine, 1 gallon of vinegar, and a container of sesame oil, there was a sticky substance on the shelf holding these items. The microwave had debris in it and has not been cleaned. There were crumbs and debris in spatula container. There were six muffin containers that were still dirty and not cleaned on the clean dish rack. A rolling container, white with clear lid, marked oats and fry mix was dirty with dust and debris on the lid and sides. Per observation there was a box fan and floor fan in dish room, each coated with dust and debris. An interview with a Kitchen Staff Member on 11/25/25 at 9:30 AM confirmed the above observations, including that there was debris on the floor and containers and that the microwave was not cleaned and stated that the floors are supposed to be cleaned at night.</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 475057
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