

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 495395	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/05/2026
NAME OF PROVIDER OR SUPPLIER Harbor's Edge		STREET ADDRESS, CITY, STATE, ZIP CODE One Colley Avenue Norfolk, VA 23510	

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 - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, staff interview, and facility documentation review, the facility staff failed to store food in accordance with professional standards for food safety in the main kitchen. The findings included: Multiple food packages and bulk food containers were opened without a label indicating an opened or used by date. A gallon container of milk was expired past the use by date and was accessible for distribution. On 2/2/2026 at 4:22 p.m. an initial tour of the main kitchen was conducted with dietary staff (other staff, OS #1 and OS #2) in the main kitchen. Prior to the kitchen tour, OS #1 was asked what the expectation of opened items (dry goods and refrigerated items) regarding labeling is. OS #1 verbalized all opened items should have an open date and used by date when the product is opened. The walk-in refrigerator revealed an open container of shallots in liquid and a container of left-over rigatoni had no label on the containers indicating a use by date. There was also an expired unopen gallon of 2% milk accessible for distribution dated 2/1/26. At this time OS #1 verbalized that the products should be labeled with an open and used by date and all expired food items should be discarded. Review of the dry goods area revealed 3 five-gallon opened buckets of rice, brown rice, and jasmine, an opened air box of chocolate chips, and opened half used loaf of bread without an open or use by label. The kitchen's bulk sugar, flour, and bread crumb bins were observed and did not have labels indicating open or use by dates. OS #2 verbalized that all the items mentioned should all have a label indicating an open and used by date. A facility policy titled Food Storage read in part When a food package is opened, the food item should be marked to indicate the open date. This date is used to determine when to discard the food. [.] Leftover food should be stored in covered containers or wrapped carefully and securely and clearly labeled and dated [.] On 2/2/26 at 17:40 p.m. the administrator was notified of the above finding. No other information was provided prior to exit conference on 2/5/26.</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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