

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 505204	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2024
NAME OF PROVIDER OR SUPPLIER Queen Anne Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE 2717 Dexter Avenue North Seattle, WA 98109	

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 0813</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Have a policy regarding use and storage of foods brought to residents by family and other visitors.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47130</p> <p>Based on observation, interview, and record review, the facility failed to ensure foods stored in residents' personal refrigerators were labeled with use by date, discarded after use by date, and refrigerators had internal thermometer for 2 of 3 residents (Residents 1 & 2) and for 1 of 2 resident refrigeration units (First Floor Resident Refrigeration Unit), reviewed for personal food safety. In addition, the facility failed to ensure refrigerator temperatures were monitored and maintained for 2 of 3 refrigerators (Resident 2's Personal Refrigerator & First Floor Resident Refrigeration Unit). These failures placed the residents at risk for food borne illness (caused by the ingestion of contaminated food or beverages) and a diminished quality of life.</p> <p>Findings included .</p> <p>Review of the facility's policy titled, Personal Food Storage, revised in [DATE], showed that food or beverage brought in from outside sources for storage in facility pantries, refrigeration units, or personal room refrigeration units will be monitored by designated facility staff for food safety. It further showed that perishable foods items without a manufacturer's expiration date should be dated upon arrival in the facility and thrown away three days after the date marked. Items in unmarked or in unlabeled containers should be marked with the current date the food items were stored. Food or beverages past the manufacturer's expiration date will be thrown away immediately. All refrigeration units will have internal thermometers to monitor for safe food storage temperatures. Units must maintain safe internal temperatures in accordance with state and federal standards for safety storage temperatures. Staff will monitor and document unit refrigerator temperature.</p> <p>RESIDENT 1'S PERSONAL ROOM REFRIGERATOR</p> <p>During an interview on [DATE] at 4:19 PM with Collateral Contact 1, stated that the resident received food from the facility that tasted bad.</p> <p>During a joint observation and interview on [DATE] at 11:10 AM with Staff G, Certified Nursing Assistant, showed Resident 1's personal refrigerator had the following food items:</p> <ul style="list-style-type: none"> - One clear zip top plastic bag of sliced pastrami meat, with a use by date of [DATE] - One clear zip top plastic bag of sliced beef roast meat, with a use by date of [DATE]. <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 0813</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Staff G stated that the deli meats (pastrami and beef roast) were not good to consume and should have been discarded after the use by date of [DATE].</p> <p>A joint observation and interview on [DATE] at 11:25 AM with Staff D, Resident Care Manager, showed Resident 1's refrigerator had food items inside, and it did not have an internal thermometer. Staff D stated that Resident 1's refrigerator should have had a thermometer inside. Staff D further stated that the dietary staff was responsible to check the food items in residents' personal refrigerators and monitor the temperature.</p> <p>On [DATE] at 12:48 PM, Staff I, Dietary Aide, stated they logged Resident 1's personal refrigerator's temperature and they must have missed to inspect the food items and their use by date. Staff I further stated the expired food items should have been thrown out after their use by date.</p> <p>RESIDENT 2'S PERSONAL ROOM REFRIGERATOR</p> <p>During a joint observation and interview on [DATE] at 12:22 PM with Staff H, Nursing Assistant Registered, showed Resident 2's personal refrigerator had three clear zip top plastic bags of half sized sandwiches [chicken sandwiches] without label and date. Further observation showed there was no internal thermometer inside Resident 2's refrigerator. Staff H stated that these were chicken salad sandwiches from the kitchen, which had no written label of resident's name and their use by date. Staff H further stated that they would not be able to know when to discard them.</p> <p>On [DATE] at 12:23 PM, Staff E, Registered Dietician, stated that the dietary staff were responsible to check the residents personal room refrigerators daily, which also included temperature checking, cleaning and/or discarding expired food items beyond use by date. Staff E further stated that the kitchen delivered the chicken salad sandwiches to the residents in zip top plastic bag and were not labeled with what type of food, residents' name, and use by date.</p> <p>A joint record review and interview on [DATE] at 12:44 PM with Staff E, showed three residents (Resident 1, 2 & 3) were entered on the [DATE] Resident Room Fridge Temperature Log. The temperature log record showed Resident 2 had no refrigerator temperature recorded for the month of [DATE]. Staff E stated that they would have placed a thermometer in Resident 2's new refrigerator if they had known it had arrived.</p> <p>An interview and observation on [DATE] at 1:21 PM, Resident 2 was asked if he remembered when their refrigerator was delivered, Resident 2 was observed checking their personal computer [laptop] and stated that their personal refrigerator arrived on [DATE].</p> <p>On [DATE] at 1:35 PM, Staff C, Assistant Director of Nursing, was asked when they would expect internal thermometer be placed for new refrigerators, Staff C stated when refrigerators were [first plugged in and] functioning.</p> <p>FIRST FLOOR RESIDENT'S REFRIGERATOR UNIT</p> <p>(continued on next page)</p>		

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<p>F 0813</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>During a joint observation and interview on [DATE] at 12:50 PM with Staff E, showed a resident refrigerator unit located on the First Floor (physician charting room) had posted a note that read, This fridge is for resident supplements/snacks. Pls [please] bring personal food in the pantry. Inside the refrigerator showed it had no internal thermometer/no temperature log monitoring, and had the following food items:</p> <ul style="list-style-type: none"> - One round clear food storage container with an unknown food, labeled room [ROOM NUMBER]B, the food item was not labeled with resident's name and/or what date it was received. - One clear plastic container labeled orzo (small pasta cut in the shape of short-grain rice) salad with use by date of [DATE]. <p>Staff E stated that dietary staff were not responsible for checking the food items and monitoring temperatures for the this [First Floor Resident's refrigerator Unit] refrigerator.</p> <p>On [DATE] at 1:02 PM, Staff F, Charge Nurse, stated that food items received from residents and/or their representatives should have been labeled with the resident's name and the date it was received. Staff F stated that the leftover food items in the first-floor residents' refrigerator and the orzo salad that was beyond its use by date should have been thrown out. Staff F further stated that the unlabeled food container should have had the resident's name and the date it was received.</p> <p>On [DATE] at 1:35 PM, Staff C stated they expected each refrigeration units to have an internal thermometer and that food items received from residents and/or their representatives should be labeled with resident's name and the date it was received. Staff C further stated that any food items beyond the use by date should have been discarded by dietary staff and/or nursing staff.</p> <p>On [DATE] at 11:00 AM, Staff B, Director of Nursing, stated that each resident's personal room refrigeration unit should have had a thermometer in it, and that food items should be labeled with resident's name, and the date the food item was received. Staff B further stated that food items in Resident 1's refrigerator should have been discarded after their use by date and that Resident 2's refrigeration unit should have had a thermometer in it and daily temperature checks.</p> <p>On [DATE] at 11:30 AM, Staff A, Administrator, stated they expected staff to follow the facility policy on personal food storage. Staff A further stated that staff were expected to discard food items that were beyond use by date and that that each refrigeration unit should have had a thermometer and a temperature log.</p> <p>Reference: (WAC) [DATE] (3)</p>		