

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555337	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/12/2024
NAME OF PROVIDER OR SUPPLIER Citrus Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 7807 Uplands Way Citrus Heights, CA 95610	

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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 49814</p> <p>Based on observation, interview, and record review, the facility failed to store and prepare food in accordance with professional standards of food safety for a census of 154 when:</p> <ol style="list-style-type: none"> Four large cuts of pork loin were not thawed to standards, and Foods past their expiration and use-by date were not discarded. <p>These failures had the potential to increase the risk of foodborne illnesses.</p> <p>Findings:</p> <p>1. During a concurrent observation and interview on [DATE] at 10:10 a.m., with the Kitchen Supervisor (KS), four large cuts of pork loin were thawing in a sink with no running water. The KS confirmed the meat was not thawing under running water.</p> <p>During an interview on [DATE] at 1:29 p.m., with the Registered Dietitian (RD), the RD indicated that thawing meat should be done under running cold water. The RD also indicated proper thawing was important for the safety of the residents since some foods could be considered potentially hazardous foods (PHF, foods that can support the growth of bacteria that cause food poisoning or toxins).</p> <p>During a review of the facility ' s policy and procedure (P&P) titled, Policy: Thawing of Meats, dated 2023, indicated, Submerge under running, potable water at a temperature of 70 F [Fahrenheit, a unit of measurement] or lower, with a pressure sufficient to flush away loose particles.</p> <p>2. During a concurrent observation and interview on [DATE] at 10:10 a.m., with the KS, one expired container of plain low-fat yogurt and one expired pre-cooked ham were found stored in the walk-in refrigerator available for use. The KS confirmed the expiration date on the yogurt was [DATE] and the use by date on the ham was [DATE]. The KS indicated that these items should have been discarded.</p> <p>During an interview on [DATE] at 1:29 p.m., with the RD, the RD indicated that expired food should be discarded as they could pose a risk of foodborne illness.</p> <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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	During a review of the US Food and Drug Administration Food Code (FDA FC), section ,d+[DATE].17, titled, Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking, dated [DATE], the FDA FC indicated, Time/temperature control for safety refrigerated foods must be consumed, sold or discarded by the expiration date.		