

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555343	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/17/2025
NAME OF PROVIDER OR SUPPLIER Saratoga Retirement Community Health Center		STREET ADDRESS, CITY, STATE, ZIP CODE 14500 Fruitvale Avenue Saratoga, CA 95070	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 32398</p> <p>Based on observation, interview, and record review, the facility failed to ensure proper food handling techniques in the kitchen when several wet metal containers were stacked while still wet and dry storage room walk-in refrigerator, and freezer had expired and unlabeled food.</p> <p>There se failures had the potential to expose 62 residents receiving food from the kitchen to food-borne illness.</p> <p>Findings:</p> <p>During an observation and subsequent interview with the director of dining (DD) on [DATE] at 10:43 a.m., the following items were observed in the walk-in refrigerator and freezer:</p> <ul style="list-style-type: none"> -unlabeled four bags of green beans -unlabeled four bags of chicken breast filets -unlabeled one bag of hash brown -one container of goat cheese with an expiration date of [DATE] -one large container of sugar with an expiration date of [DATE]. <p>The DD acknowledged the above observations.</p> <p>During the same kitchen observation and subsequent interview, with the DD, on [DATE] at 10:43 a.m., there were nine metal containers on the storage racks which were still wet. These were acknowledged as being wet by the DD, and the registered dietitian (RD).</p> <p>During an interview, with the RD, on [DATE] at 11:23 a.m., while leaving the kitchen, when asked what the RD thought about the observations, she stated the observations were not good.</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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>During a review of the facility's policy and procedure (P&P) titled General Storage Standards, revised , d+[DATE], the P&P indicated PROCEDURE: .6. Storage containers need to be appropriate for product needs, labeled, and dated.7. Frozen items should be wrapped or in commercial cartons, dated, and labeled. 16. All potentially hazardous foods must be labeled with a date sticker as soon as the package is opened, or the item is prepared. Only such items that have a date sticker less than seven days old will remain on our shelves for consumption by the residents.</p> <p>During a review of the facility's policy and procedure (P&P) titled Dish Room Operations, reviewed , d+[DATE], the P&P indicated .6. Clean dish storage: This is the cart and shelves used to store clean items prior to being put away for use. Dishes should remain in this area, unstacked, until completely dry.</p>