

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  555836	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  05/30/2024
NAME OF PROVIDER OR SUPPLIER  Arbol Residences of Santa Rosa		STREET ADDRESS, CITY, STATE, ZIP CODE  300 Fountaingrove Parkway Santa Rosa, CA 95403	

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>37797</p> <p>Based observation, interview and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards of food service safety when:</p> <p>1) the facility failed to store dry foods (staples; mixes and packaged foods; canned and dried foods; spices, herbs, condiments, and other foods not requiring refrigeration) in the optimum temperature between 50 and 70 Fahrenheit (F); and</p> <p>2) the facility failed to prevent cross-contamination of kitchen dishes when dietary staff operating the dishwasher handled dirty and clean dishes without changing gloves or performing hand hygiene.</p> <p>These failures had the potential for residents to consume degraded food and had the potential to expose residents to gastro-intestinal diseases.</p> <p>Findings:</p> <p>1) During an observation on 5/30/24, at 3:20 p.m., the dry foods storage felt warm. There was no thermometer in the dry foods storage. During a concurrent interview, the Dietary Services Manager (DSM) was asked to check the room temperature in the dry foods storage. The DSM stated there was no thermometer available to check the temperature in the dry foods storage. The surveyors' thermometer registered 85 F in the dry foods storage. The DSM stated dry foods should be stored at temperatures between 68 and 75 F. A review of the label of a bottled oil spray in the dry foods storage indicated to store it in a cool place between 68 and 75 F.</p> <p>A review of facility policy titled DRY STORAGE CHART, dated 2023, indicated: The optimum storage temperature for dry foods is 50 to 70 F.</p> <p>2) During an observation on 5/30/24, at 3:45 p.m., Dietary Staff A (DS A) was operating the dishwasher. DS A, wearing gloves, loaded a rack with dirty dishes and placed it in the dishwasher. DSA A initiated the washing cycle and at the end removed the clean dishes from the dishwasher using the same gloves used to load the dirty dishes. DS A did not change gloves or performed hand hygiene in between handling the dirty and clean dishes.</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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