

Division of Licensing and Protection

HC 2 South, 280 State Drive

Waterbury, VT 05671-2060

<http://www.dail.vermont.gov>

Survey and Certification Voice/TTY (802) 241-0480

Survey and Certification Fax (802) 241-0343

Survey and Certification Reporting Line: (888) 700-5330

To Report Adult Abuse: (800) 564-1612

January 8, 2019

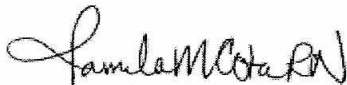
Ms. Sarah Jane Alexander, Manager  
Eagle Eye Farm  
Po Box 247, 3014 Abbott Hill Road  
West Burke, VT 05871-0247

Dear Ms. Alexander:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **December 5, 2018**. Please post this document in a prominent place in your facility.

We may follow-up to verify that substantial compliance has been achieved and maintained. If we find that your facility has failed to achieve or maintain substantial compliance, remedies may be imposed.

Sincerely,



Pamela M. Cota, RN  
Licensing Chief



Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  0513	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED  12/05/2018
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NAME OF PROVIDER OR SUPPLIER  EAGLE EYE FARM	STREET ADDRESS, CITY, STATE, ZIP CODE PO BOX 247, 3014 ABBOTT HILL ROAD WEST BURKE, VT 05871
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
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T 001	Initial Comments  An unannounced onsite re-licensing survey was completed by the Division of Licensing and Protection on 12/5/18. The following regulatory violations were identified.	T 001		
T 129 SS=C	VII.7.2.d Nutrition and Food Services  7.2 Food Safety and Sanitation  7.2.d The residence shall ensure that food handling and storage techniques are consistent with the Food Safety Principles and Guidance for Consumers in the current Dietary Guidelines for Americans.  This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the Therapeutic Community Residence failed to ensure that proper food storage techniques were maintained at the residence. This has the potential to effect all residents. Findings include:  1). The following observations were made during the initial environmental tour of the residence with direct care staff at 0950 on 12/5/2018:  a. The residence freezer lacked a temperature gauge to ensure frozen foods were held at the appropriate temperature.  b. A temperature gauge was present in the residence refrigerator; however, direct care staff present stated there was no established monitoring or recording process in place to ensure perishable foods were consistently maintained at an appropriate temperature.	T 129	- Purchased & installed 12/12/18 recorded with refrigerator temp on daily chore list.  -Record documentation added to daily chore list 12/13/18.  <i>POC correct 12.26.18 9N/SL</i>	

Division of Licensing and Protection  
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

*(EARL WHITMORE JR)*

TITLE

*EEF CASE MANAGER*

(X6) DATE

*12.13.18*

STATE FORM

6899

5NCB11

If continuation sheet 1 of 2

Division of Licensing and Protection

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T 181 SS=C	<p>IX.9.8.b Physical Plant</p> <p>9.8 Heating</p> <p>9.8.b The minimum temperature shall be maintained at an ambient temperature of 70 degrees Fahrenheit in all areas of the residence utilized by residents and staff during all weather conditions.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the Therapeutic Community Residence failed to maintain a minimum ambient temperature of 70 degrees Fahrenheit in all areas of the residence utilized by residents and staff. This has the potential to effect all residents and direct care staff. Findings include:</p> <p>During the initial tour of the facility with direct care staff on 12/5/18 at 9:30-10:00 AM, the ambient temperatures were noted to feel cool in the kitchen, common dining area, 3 resident apartments, and the staff office in the main farmhouse. Each wall thermostat in these areas was observed and all were found to be set at and reading 64-65 degrees Fahrenheit.</p>	T 181	<p>-Thermostat replaced and lock box installed. (see attachment photo) Set @ 70 degrees F. 12/12/2018</p> <p>- 2 of the 3 thermostats were non-functioning &amp; disconnected. Removed 12/12/18</p> <p><i>POC count 12.26.18 9/1/18</i></p>	

*[Signature]* 12.13.18

## Chore List 2019

### Eagle Eye Farm

Chores	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Feed animals by 9AM and by 4PM STAFF <b>MUST BE PRESENT TO ASSIST DT</b>							
Wash up dishes and clean up kitchen after each meal.							
Sweep, mop, vacuum as needed							
Check soap, shampoo, toilet paper and clean bathroom as needed							
Crush and sort recycling and empty trash as needed							
Date and label food items in fridge daily							
Empty DS bathroom trash daily							
Check and lock woodshop deadbolt at the end of the afternoon							
Snow removal around Farmhouse, office, and woodshop							
Initials for Day Specific Tasks							

### DAY SPECIFIC TASKS

**SUNDAY:**

Create weekly menu, develop shopping list, thorough fridge clean out. Clean out toaster oven. Put away chemicals.

**MONDAY:**

Fold and put away CF and DS laundry. Put away groceries/rotate stock. Freeze foods prone to spoilage that will be used *Thursday* through *Saturday*, based upon posted menu.

**TUESDAY**

Vacuum client living spaces, staff office, and common areas. Straighten and vacuum staff office.

**WEDNESDAY:**

Clean DS, CF, and RH bathrooms thoroughly: toilet, sinks, floors, surfaces. Organize pots and pans, and put away chemicals.

**THURSDAY:**

Change out CF bedsheets. Switch out bath towels. Clean out outdated food from fridge. Wipe down kitchen cabinets, dining room table, and tidy dining room shelves.

**FRIDAY:**

Sweep, mop CF floors. Wipe down CF surfaces. Scrub kitchen sinks and clean stove.

**SATURDAY:**

Take all client's weights and record them **upstairs only**. Sweep/mop common areas. Check and remedy vehicle fluids. Deliver client schedules. Wipe down fridge and microwave. Cover stand mixer. Assist DS with face shaving. Take and record temperature readings for the fridge and freezer. Freezer temp. \_\_\_\_\_ Fridge temp. \_\_\_\_\_

*POC account 12-26-19*  
*AH 18*