Division of Licensing and Protection HC 2 South, 280 State Drive Waterbury, VT 05671-2060 <u>http://www.dail.vermont.gov</u> 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

December 17, 2020

Ms. Lisa Peacock, Administrator Elderwood At Burlington 98 Starr Farm Rd Burlington, VT 05408-1396

Dear Ms. Peacock:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **November 17, 2020.** 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,

Jamela Mcota RN

Pamela M. Cota, RN Licensing Chief

	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION A, BUILDING		(X3) DATE SURVEY COMPLETED		
ATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIERCEDA D PLAN OF CORRECTION UMBER:		B, WING		C 11/17/2020		
	475030	STREET ADDRESS, CITY, STATE, ZIP CODE				
VIDER OR SUPPLIER		98	STARR FARM RD			
D AT BURLINGTON		BL	PROVIDER'S PLAN OF CORR	ECTION	(X5) COMPLETION	
(X4) ID SUMMARY STATEMENT OF DEFICIENCIES PREFIX (EACH DEFICIENCY MUST BE PRECEDED BY FULL •TAG REGULATORY OR LSC IDENTIFYING INFORMATION)		ID PREFIX TAG	ACTION S		DATE	
NITIAL COMMEN	TS	F 000]	
The Division of Licensing and Protection conducted unannounced onsite investigations of 11 complaints and 1 self report 11/16/20 - 11/17/20. The following regulatory violation was cited as a result: Nutritive Value/Appear, Palatable/Prefer Temp CFR(s): 483.60(d)(1)(2) §483.60(d) Food and drink Each resident receives and the facility provides- §483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance; §483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature. This REQUIREMENT is not met as evidenced		F 804	F 804 F 804		on a random basis to ensure als at the appropriate temperature designee will monitor these logs is Director. e Dining Services Director will do ogs. If compliance is not met, n as needed.	
facility failed to e appetizing temper Per review of the 5/1/20 - 11/1/20, recorded on 57 of occasions for lur On 11/16/20 at 1 Director (FSD) s to be taken at the FSD stated that and confirmed the been recorded.	nsure food is at a safe and erature. Findings include: e facility food temperature log for food temperatures were not boccasions for breakfast: 69 hich and 6 occasions for supper. 1:34 AM, the Food Service tated that food temperatures are e line daily for all 3 meals. The the food logs were complete as is hat food temperatures had not	NURE 1	The person responsible for sub the Administrator. Substantial Compliance will be Please see attache of correction,	e achieved by 12/1 d viewsed	plan (Xe)DAT	
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The following regulatory violation was cited as a result: Nutritive Value/Appear, Palatable/Prefer Temp CFR(s): 483.60(d)(1)(2) §483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance; §483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature. This REQUIREMENT is not met as evidenced by: Date of the facility food temperature log for 5/1/20 - 11/1/20, food temperatures were not recorded on 57 occasions for breakfast: 69 occasions for lunch and 6 occasions for supper. On 11/16/20 at 11:34 AM, the Food Service Director (FSD) stated that food temperatures are to be taken at the line daily for all 3 meals. The FSD stated that the food logs were complete as is and confirmed that food temperatures had not been recorded.	475030 ST DAT BURLINGTON BI SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION) ID PREFIX TAG NITIAL COMMENTS F 000 The Division of Licensing and Protection conducted unannounced onsite investigations of 11 complaints and 1 self report 11/16/20 - 11/17/20. The following regulatory violation was cited as a result: Nutritive Value/Appear, Palatable/Prefer Temp CFR(s): 483.60(d)(1)(2) F 804 §483.60(d) Food and drink Each resident receives and the facility provides- §483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance; §483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appelizing temperature. 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AT533 STREET ADDRESS, CITY, STATE, ZIP CODE BS STARE FARM RD BURLINGTON SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MILL REGULATORY OR LSC DEMINIPHING INFORMATION) ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MILL REGULATORY OR LSC DEMINIPHING INFORMATION) ID PREFIX TAG NITIAL COMMENTS F 000 The Division of Licensing and Protection conducted unannounced onsite investigations of 11 complaints and 1 self report 11/16/20 - 111/17/20. The following regulatory violation was cited as a result: NUTHING VALUE/Appear, Platable/Prefer Temp CFR(s): 483.60(d)(1)(2) F 804 S483.60(d)(1) Food and drink Each resident receives and the facility provides- satiscie, as a soult: The REGUIREMENT is not met as evidenced by: Based on staff interview and record review, the facility failed to ensure food is at a safe and appelizing temperature. This REGUIREMENT is not met as evidenced by: Based on staff interview and record review, the facility failed to ensure food temperatures log for S71/20 - 111/20, food temperatures were not recorded on 57 occasions for breakfast: 69 occasions for lunch and 6 occasions for supper. On 11/6/20 at 11:34 AM, the Food Service Director (FSD) stated that food temperatures are not confirmed that food temperatures had not been recorded. Substantial Compliance will be been recorded. CIRRECTORS OR PROVIDENCEMPLIER REPRESENTATIVES SIGNATURE THE TILE	ATS030 STREET ADDRESS, CITY, STATE, ZIP CODE By STARR FARM RD BURLINGTON DAT BURLINGTON PROVIDENCE FLAN OF CORRECTION (EACH OPERCINE ATLANDAGE BY FULL REGULATORY OR USC DENTFYING INFORMATION) NITIAL COMMENTS PREFX TAS NITIAL COMMENTS F 000 NITIAL COMMENTS F 000 REGULATORY OR USC DENTFYING INFORMATION F 000 NITIAL COMMENTS F 000 The Division of Licensing and Protection conducted unannounced onsite investigations of 11 completinits and 1 self report 11/16/20 - 111/17/20. The following regulatory violation was cited as a result: F 000 K483.60(d)(1) Food prograted by methods that conserve nutritive value, flavor, and appearance; S483.60(d)(2) Food and drink Each resident receives and the facility provides- S483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature. This REQUIREMENT is not met as evidenced by: F 804 Perview of the facility food temperature log for S1/20 - 111/20, food temperatures log for S1/20 - 111/20, food temperatures log for S1/20 + 111/20, food temperatures. Findings include: F 804 Perview of the facility food temperatures are bob taken at the line daily for all 3 meals. The FSD stated that the food logs were complete as is and confirmed that food temperatures and not been recorded. Substantial Compliance will be achieved by 127 On 111/6/20 tool temperatures had not been recorded. The Administrator. Substantial Compliance will be achieved by 127	

If continuation sheet Page 1 of 1

Food temperature logs are now being recorded at the point of service at each meal to ensure that the facility is serving meals at the appropriate temperatures.

The Admnistrator and/or her designee will monitor these logs along with the Dining Services Director.

The Administrator and/or the Dining Services Director will do audits of food temperature logs. If compliance is not met, remedial action will be taken as needed.

Results of these audits will be brought to the QAPI meeting monthly x3 to ensure compliance is attained. The person responsible for substantial compliance will be the Admnistrator.

Substantial Compliance will be achieved by 12/12/2020

F804 POC accepted 12/15/20 RTVENDING PN/ PNC