

DEPARTMENT OF DISABILITIES, AGING AND INDEPENDENT LIVING

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

September 12, 2024

Kathryn Andrews, Manager Maplewood Recovery Residence 195 Stratton Road Rutland, VT 05701

Dear Ms. Andrews:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **June 26, 2024.** 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.

If you have any questions, please feel free to contact me at (802) 585-0995.

Sincerely,

Carolyn Scott, LMHC, MS State Long Term Care Manager Division of Licensing & Protection

Disability and Aging Services

Licensing and Protection

PRINTED: 07/22/2024 FORM APPROVED Division of Licensing and Protection STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION IDENTIFICATION NUMBER: COMPLETED A. BUILDING: С 0614 B. WING 06/26/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 195 STRATTON ROAD MAPLEWOOD RECOVERY RESIDENCE RUTLAND, VT 05701 SUMMARY STATEMENT OF DEFICIENCIES (X4) ID PROVIDER'S PLAN OF CORRECTION (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX COMPLETE **PREFIX** (EACH CORRECTIVE ACTION SHOULD BE REGULATORY OR LSC IDENTIFYING INFORMATION) DATE TAG CROSS-REFERENCED TO THE APPROPRIATE TAG DEFICIENCY) T 001 Initial Comments T 001 An unannounced onsite relicensure survey and complaint investigation was conducted by the Division of Licensing and Protection on 6/26/24. Regulatory deficiencies were identified as a result with the relicensure survey. Findings include: T 130 VII.7.2.e Nutrition and Food Services T 130 SS=F 7.2 Food Safety and Sanitation 7.2.e The use of outdated, unlabeled or damaged canned goods is prohibited and such goods shall not be maintained on the premises. This REQUIREMENT is not met as evidenced Based on observation and staff interview, the TCR failed to ensure pantry food items and produce stored in the refrigerator were removed from these areas prior to expiration. Per observation on 6/26/24 at 9:40 AM, the refrigerator was observed to store fresh produce, upon opening the drawer in which the foods were stored, a rancid odor was detected, an 8 once bag of Spinach with a use by date of 5/31/24, a 20 ounce bag of celery with a use by date of 5/29/24, a bag of carrots and a cucumber wrapped in saran wrap appearing to be spoiled. Within in the cabinets, 3 canned goods exceeding their use by dates [15 ounce can of sliced beets. 12/2022, 19 ounce can of Chicken and Rice soup

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

box of muffin mix expired on 11/29/23.

2/2/24, (2) 23 ounce containers of butternut squash soup, 12/20/23], 5 varying flavors of 3 ounces boxes of jello, expired on 5/22/24, 3/27/24, 2/18/23, 3/21/23, 7/1/23, and a 7 ounce

TITLE

(X6) DATE

STATE FORM

6899

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If continuation sheet 1 of 2

XJanuie Goohin

Maplewood Manager

Division of Licensing and Protection STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION IDENTIFICATION NUMBER: COMPLETED A. BUILDING: C B. WING 0614 06/26/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 195 STRATTON ROAD **MAPLEWOOD RECOVERY RESIDENCE** RUTLAND, VT 05701 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION 1D (X5) COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX** PREFIX (EACH CORRECTIVE ACTION SHOULD BE TAG REGULATORY OR LSC IDENTIFYING INFORMATION) CROSS-REFERENCED TO THE APPROPRIATE DATE TAG DEFICIENCY) T 130 | Continued From page 1 T 130 The facility policy titled Kitchen and Food Safety under section 2.) Food Safety and Sanitation, c.) All food will be labeled and dated.. If food is spoiled before that time, it will be disposed of. " Per interview on 6/26/24 at 10:40 AM, the Residential Manager confirmed the out of dates food items observed and confirmed the policy in place for for and sanitation. The deficient practice is a potential for more than minimal harm to facility residents, due to the potential of food borne illness.

X Jamie Doshi

Division of Licensing and Protection

STATE FORM

Mapiewood Manager 8/2/24

(X4) ID PREFIX	SUMMARY STATEMENT OF DEFICIENCIES	ID PREFIX	PROVIDER'S PLAN OF CORRECTION	(X5) COMPLETE
TAG	(EACH DEFICIENCY MUST BE PRECEDED BY FULL	TAG	(EACH CORRECTIVE ACTION SHOULD BE	DATE
	REGULATORY OR LSC IDENTIFYING INFORMATION		CROSS-REFERENCED TO THE APPROPRIATE	
			DEFICIENCY)	
T 130 SS=F	VII.7.2.e Nutrition and Food Services 7.2 Food Safety and Sanitation	T 130	All pantries were	6/26/24
	7.2.e The use of outdated, unlabeled		immediately cleaned out and checked for expired food.	
	or damaged canned goods is		checked for expired food.	
	prohibited and such goods shall not		Current Procedures outline	
	be maintained on the premises.		Third Shift- Shift Duties to include going through all	6/27/24
	This REQUIREMENT is not met as		food, assessing, reviewing	6/27/24
	evidenced by:		dates, and disposing of	
	Based on observation and staff		necessary food. This procedure was reviewed with	
	interview, the TCR failed to ensure		Third Shift Staff on 6/27/24	
	pantry food items and produce stored		Time Sinc Stall On 0/27/24	
	in the refrigerator were removed			
	from these areas prior to expiration.			
	Per observation on 6/26/24 at 9:40		Maplewood Manager to	Ongoing
	AM, the refrigerator was observed to		provide periodic reviews of	job
	store fresh produce, upon opening the		pantries and refrigerator	expectation
	drawer in which the foods were			review
	stored, a rancid odor was detected, an			
	8 once bag of Spinach with a use by		All Co. CC. III	0/40/04 411
	date of 5/31/24, a 20 ounce bag of celery with a use by date of		All Staff will complete	8/12/24 All
	5/29/24, a bag of carrots and a		Additional Food Safety Training by 8/12/24.	Staff will have
	cucumber wrapped in saran wrap		11aiiiiig by 6/12/24.	completed.
	appearing to be spoiled. Within in the			completed.
	cabinets, 3 canned goods exceeding			
	their use by dates [15 ounce can of		T130 Accepted	
	sliced beets, 12/2022, 19 ounce can of		8/13/24	
	Chicken and Rice soup 2/2/24, (2) 23		Jenielle Shea, RN	
	ounce containers of butternut			
	squash soup, 12/20/23], 5 varying			
	flavors of 3 ounces boxes of jello,			
	expired on 5/22/24, 3/27/24, 2/18/23,			
	3/21/23, 7/1/23, and a 7 ounce box of muffin mix expired on 11/29/23.			
	The facility policy titled Kitchen and			
	Food Safety under section 2.) Food			
	Safety and Sanitation, c.) All food will			
	be labeled and dated If food is			

Manie Grain Mapeured Manager 8/2/24 Page 1 of 2

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X finia of comin Mapleward Manager 8/2/24