

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

March 2, 2018

Mr. Jay Grimes, Manager
Meadows At East Mountain
157 Heritage Hill Place
Rutland, VT 05701-8811

Dear Mr. Grimes:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **February 12, 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: 1002	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED C 02/12/2018
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NAME OF PROVIDER OR SUPPLIER MEADOWS AT EAST MOUNTAIN	STREET ADDRESS, CITY, STATE, ZIP CODE 157 HERITAGE HILL PLACE RUTLAND, VT 05701
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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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R100	Initial Comments: An unannounced on-site complaint survey was completed by the Vermont Division of Licensing and Protection on 2/12/18. The following regulatory violations were identified.	R100		
R247 SS=E	VII. NUTRITION AND FOOD SERVICES 7.2 Food Safety and Sanitation 7.2.b All perishable food and drink shall be labeled, dated and held at proper temperatures: (1) At or below 40 degrees Fahrenheit. (2) At or above 140 degrees Fahrenheit when served or heated prior to service. This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to assure that all dietary staff were trained in appropriate food service labeling and dating practices. This practice had the potential to affect all residents in the facility. Findings include: Per observations in the kitchen on 12/12/18 at 10:30 AM, a number of perishable foods were dated and/or labeled without an obvious process/procedure in accordance with safe food handling practices. Several foods including thawed blueberries, raw scrambled eggs, sausage gravy, cooked bacon bits, cooked millet, pasta and baby carrots were dated 2/20/18 on 2/12/18; this dating did not coincide with the FSD's stated practice. During interview, the FSD stated that "perishable foods are good for 5 days; day 1 is the day prepared." Foods dated 2/20/18 were not in accordance with this procedure. Additionally, asparagus was labeled as pasta and dated 2/20/18. The FSD was asked for a copy of	R247	<u>R247 Corrective Action Plan</u> All items noted to be dated beyond an acceptable date have been disposed. A new policy has been developed to insure compliance with this regulation. Staff will be educated to insure their understanding of this policy. Inspections of food storage will be increased to weekly inspections. Theses inspections will be completed by the Executive Director. These inspections will be completed weekly by the Executive Director or designee if not available. These inspections will take place weekly for a year. Any items found to be labeled incorrectly, or out of date will be discarded immediately.	

*R-247 PO accepted 3/11/18
M. Bolton RW / S. Perry, RW*

Division of Licensing and Protection LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE 	TITLE Executive Director	(X5) DATE
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Division of Licensing and Protection

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R247 Continued From page 1
the Food Dating and Labeling Policy and the FSD was unable to locate a policy. The incorrect food dating and labeling issues were confirmed at the time of the observations.

R247

R253 VII. NUTRITION AND FOOD SERVICES
SS=E

R253

7.3 Food Storage and Equipment

7.3.c All food service equipment shall be kept clean and maintained according to manufacturer's guidelines.

This REQUIREMENT is not met as evidenced by:
Based on observation and staff interview, the facility failed to assure that all food service equipment was kept clean on a daily basis. This finding had the potential to affect all residents of the facility. Findings include:

Per observations of the facility kitchen on 2/12/18 at 10:30 AM, the area of the inner stove top hood system was soiled with a build up of clusters of greasy debris and dust. This was confirmed with the FSD at the time of the observation. S/he stated that the hood system cleaning schedule was currently done 2 times annually by a contracted service. The FSD agreed that this schedule did not prevent the build up of dirt and dust observed.

R253 Corrective Action Plan

Both the stove and the hood have been cleaned and are now free of any debris or dust.

Both of these items have been added to a preventative maintenance program to be cleaned by our staff on a regular basis.

Both these items have been added to a kitchen sanitation checklist that will be completed weekly by the Executive Director, or designee. Any items noted to not be in satisfactory condition on this checklist will be corrected.

This plan has been implemented and will be on going.

Date of completion is March 15, 2018.

*R-253 POC accepted 3/1/18
M. Batten RW / S. Lemay, RW*

Division of Licensing and Protection

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R247	Continued From page 1 the Food Dating and Labeling Policy and the FSD was unable to locate a policy. The incorrect food dating and labeling issues were confirmed at the time of the observations.	R247	This plan has already been implemented and will be on going. <i>Completion date of 3/15/18.</i>	
R253 SS=E	VII. NUTRITION AND FOOD SERVICES 7.3 Food Storage and Equipment 7.3.c All food service equipment shall be kept clean and maintained according to manufacturer's guidelines. This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to assure that all food service equipment was kept clean on a daily basis. This finding had the potential to affect all residents of the facility. Findings include: Per observations of the facility kitchen on 2/12/18 at 10:30 AM, the area of the inner stove top hood system was soiled with a build up of clusters of greasy debris and dust. This was confirmed with the FSD at the time of the observation. S/he stated that the hood system cleaning schedule was currently done 2 times annually by a contracted service. The FSD agreed that this schedule did not prevent the build up of dirt and dust observed.	R253		