

AGENCY OF HUMAN SERVICES

DEPARTMENT OF DISABILITIES, AGING AND INDEPENDENT LIVING

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

July 26, 2024

Todd Patterson, Manager The Residence At Shelburne Bay East 185 Pine Haven Shores Road Shelburne, VT 05482-7805

Dear Mr. Patterson:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **June 19, 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

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED		
		1009	B. WING		00	C 5/19/2024
NAME OF PR	OVIDER OR SUPPLIER	STREET	ADDRESS, CITY, STATE	, ZIP CODE		
THE RESID	DENCE AT SHELBURN	IE BAY EAST	E HAVEN SHORES URNE, VT 05482	ROAD		
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIES ICY MUST BE PRECEDED BY FULL R LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT) CROSS-REFERENCED TO T DEFICIENC	ION SHOULD BE HE APPROPRIATE	(X5) COMPLE DATE
R100	Initial Comments:		R100			
	an investigation of a incident was conduct					
R145 SS=D	V. RESIDENT CAR	E AND HOME SERVICES	R145			
	5.9.c (2)					
	each resident that is as identified in the r of care must descrit	ent of a written plan of care for s based on abilities and needs esident assessment. A plan be the care and services the resident to maintain well-being;				
	by: Based on staff inten was a failure to ensu- applicable resident's individual abilities an anticoagulant medic perception and false related to cognitive	IT is not met as evidenced view and record review there ure development of one s plan of care based on nd needs related to the use of cations, risk for altered e or inaccurate reporting decline, and provision of by female staff, (Resident # 1				
	procedures state Re include the following a."Resident needs r Living (ADLs) and Ir Living (IADLSs) [sic	Plan/Care Plans policy and esident Service Plans shall g individualized care needs: elating to Activities of Daily nstrumental Activities of Daily]"				
	nsing and Protection IRECTOR'S OR PROVIDER	XSUPPLIER REPRESENTATIVE'S SIGNATU	REWatten	SON- ED TITLE Execu Dire	Ave	(X6) DATE

	FOF DEFICIENCIES DF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 1009	(X2) MULTIPLE CONSTRUCTION A. BUILDING: B. WING		(X3) DATE SURVEY COMPLETED C 06/19/2024	
	ROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, STATE	ZIP CODE		
			E HAVEN SHORES			
HE RESI	DENCE AT SHELBURI	NE BAY EAST	IRNE, VT 05482	ROAD		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIES	O	PROVIDER'S PLAN OF C	ORRECTION	(X5)
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R145	Continued From pa	ge 1	R145			
	5 Balantification of t					
		he resident's problems and als and intervention plans"				
		rvice Plan will be reviewed as				
	significant change [gulations or with any				
	significant change [ord				
	1. Per record review Resident #1 is diagnosed					
	with Vascular Dementia and a history of Cerebral					
		which is an interruption of the				
		ain often referred to as a				
	"stroke"; and s/he is prescribed the anticoagulant medication Eliquis to reduce the					
	risk of recurrence. Per review of Resident					
	Assessments, Resident #1 has impaired short					
	term memory, and	difficulty remembering	1			
	requiring direction a	and reminding 4 or more times	1			
	per day. Resident a	#1 has left sided hemiplegia,				
	and is dependent o	n staff for assistance with all				
		ving including mobility,				
		grooming, dressing, personal				
	hygiene, bathing, a	nd incontinence care.				
		ne Executive Director				
		35 PM on 6/19/24, Resident				
		'ideations inconsistent with				
		nd reports of delusions about				
		associates," The Executive				
		facility is in the process of				
		transition to Memory Care,				
		ents during which Resident				
		tive function contributed to				
		and false or inaccurate				
		Per the Executive Director, a				
	-	made to ensure Resident #1's y performed by female				
		rt to provide care in an				
	·	Resident #1 perceives as				
	safe.	resident in perceives as				
	3. Per record review					

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Division of Licensing and Protection (X1) PROVIDER/SUPPLIER/CLIA STATEMENT OF DEFICIENCIES (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION **IDENTIFICATION NUMBER:** COMPLETED A. BUILDING: С B. WING 1009 06/19/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE **185 PINE HAVEN SHORES ROAD** THE RESIDENCE AT SHELBURNE BAY EAST SHELBURNE, VT 05482 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID ID (X5) COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE PREFIX PREFIX REGULATORY OR LSC IDENTIFYING INFORMATION) DATE CROSS-REFERENCED TO THE APPROPRIATE TAG TAG DEFICIENCY) R145 Continued From page 2 R145 does not include care and services related to Resident #1's individual abilities and needs related to use of anticoagulant medications; cognitive impairment and potential risk for altered perception and false or inaccurate reporting of experiences; and provision of personal care only by female staff. This finding was confirmed by the Executive Director at 12:57 PM on 6/19/24. In conclusion this deficient practice is a potential risk for more than minimal harm to all residents resulting from unidentified residents needs and interventions. R247 VII. NUTRITION AND FOOD SERVICES R247 SS=F 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 there was a failure to ensure all perishable foods and beverages are held at or below 40 degrees Fahrenheit, Findings include: During observations of the East kitchen refrigerator at approximately 11:35 am, the refrigerator thermometer indicated Refrigerator #1 at 47 degrees, a follow up temperature was observed approximately 30 minutes later with a **Division of Licensing and Protection**

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE C A. BUILDING:		(X3) DATE SURVEY COMPLETED		
		1009	B. WING	B. WING		C 06/19/2024	
AME OF P			ADDRESS, CITY, STATE	ZIP CODE		13/2024	
		185 PIN	E HAVEN SHORES				
HE KESI	DENCE AT SHELBURN	SHELB	URNE, VT 05482				
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R247	Continued From pa	ge 3	R247				
	temperature reading of 45 degrees. This finding was confirmed by the Chef at the time of observation.						
	Hazardous Foods S Procedures states " your State or local t foods at 135 degree	Hot and Cold Potentially Standard Operating ' 3. Hold all food at (or per health department): Hold hot es Fahrenheit or above; Hold grees Fahrenheit or below."					
	Director confirmed t	9/24 at 10:30 AM the Culinary the facility to maintain atures and staff are to monitor					
		leficient practice is a potential ninimal harm due to food facility residents.					
R251 SS=F	VII. NUTRITION AN	ID FOOD SERVICES	R251				
	7.3 Food Storage a	and Equipment					
	protect from dust, in	frink shall be stored so as to sects, rodents, overhead ary handling and all other nation.					
	by: Based on record re- was a failure of the (ALR) to ensure all kept clean and the e	T is not met as evidenced view and staff interview there Assisted Living Residence food service equipment was environment was free from nation. Findings include:					
	During the facility to	ur commencing at 8:55 AM,					

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	FOF DEFICIENCIES DF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 1009	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED C 06/19/2024	
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IE RESI	DENCE AT SHELBUR	NE BAY EAST	E HAVEN SHORES JRNE, VT 05482	ROAD		
(X4) ID	SUMMARY STATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF COR		(X5)
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inte				DEFICIENCY)		
R251	Continued From pa	age 4	R251			
	the facility operates	s with two kitchen areas, a				
		East kitchen. The kitchens				
		prep and service areas, that				
		idents. In observation of the				
	serving kitchen, two fans were observed within					
	· · · · ·	st build up the metal frame of				
		bucket with collection of brown				
	water stored under	a dishwasher sink in proximity				
	to food service area	a. A freezer chest was				
	observed with melted ice cream on the handle,					
	along with the ice cream scoop in a container with					
	water, the ice cream containers within the freezer					
	chest were uncovered with lids. A large plastic					
	container was observed resting on the freezer,					
		r were ice cubes, the container				
		open to air. The kitchen staff				
		rvations indicating ice cream				
		ed during the breakfast meal				
		s out of service and ice is bistro ice maker for meal				
	service.	distro ice maker for mean				6
	· · · · · ·	area of the Main kitchen, the				
		erved to have a bucket under				
		water from a leaking pipe, the				
		s observed with evidence of	1			
	discolored water, p	resenting mold growth.				
		g and Sanitizing Food Contact				
	Surfaces Standard Operating Procedures states					
	"Wash, rinse and sanitize food contact surfaces					
	of sinks, tables, equipment, utensils,					
	thermometers, carts and equipment. Before each					
	use, between uses when preparing different types of raw animal foods, such as eggs, fish, meat and					
		ses when preparing				
		and raw animal foods such as d poultry. Any time				
		irs or is suspected "				
	Somanination OGGU	no or la auapeuteu				1

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Division of Licensing and Protection (X1) PROVIDER/SUPPLIER/CLIA STATEMENT OF DEFICIENCIES (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION **IDENTIFICATION NUMBER:** COMPLETED A. BUILDING С B. WING 1009 06/19/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE **185 PINE HAVEN SHORES ROAD** THE RESIDENCE AT SHELBURNE BAY EAST SHELBURNE, VT 05482 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID ID (X5) COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE PREFIX PREFIX REGULATORY OR LSC IDENTIFYING INFORMATION) DATE TAG CROSS-REFERENCED TO THE APPROPRIATE TAG DEFICIENCY) R251 Continued From page 5 R251 Within the kitchen freezer chests in both the main kitchen and the -- Kitchen, containers of ice cream were op uncovered. In the walk-in refrigerator of the Main Kitchen, a tray of fruit was left uncovered, Per interview on 6/19/24 at 9:40 AM the Culinary Director confirmed observations and explained a cleaning schedule is in place for opening and closing procedures for all kitchen staff to be completed. In conclusion this deficient practice is a potential risk for more than minimal harm for all facility residents related to potential risk of foodborne illnesses with contamination of food preparation areas and food handling practices. **R999 MISCELLANEOUS** R999 SS=F 4.13.c The manager shall not leave the premises without delegating necessary authority to a competent staff person who is at least eighteen (18) years of age. Staff left in charge shall be qualified by experience to carry out the day to day responsibilities of the manager, including being sufficiently familiar with the needs of the residents to ensure that their care and personal needs are met in a safe environment. Staff left in charge shall be fully authorized to take necessary action to meet those needs or shall be able to contact the manager immediately if necessary. This requirement was NOT MET as evidence by: Based on observation, interview, and record review, there was a failure of the ALR to ensure **Division of Licensing and Protection**

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AME OF P	ROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, STATE	, ZIP CODE		
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R999	the premises had delemember to carry out of responsibilities of the On 6/19/24 Nurse sur 8:30 AM for relicensu- investigation. Upon en Request of listed iterr Licensed Practical Nu- authority in charge. A request list, the LPN of provide 2 out of the 1 Resident Roster and Procedures. The LPN off as today is a Holid AM the Business Offic facility, the Business of to now be the individu responsibility of a Ma opening request list w manager was notified to obtain the requeste Resident Census/Ros The manager was ori provided within 1-2 ho requests list provided At 10:49 am the Busi able to provide 2 out of Access to resident re- approximately 11:15 / health records system alternate facility within At 11:10 AM follow up confirming to have re- items and pending ac office manager confirm	egated authority to a staff the day to day Manager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager. Anager anager. Anager anager. Anager are anager. Anager are anager. Anager are anager. Anager and the anagers are and anager. Anager arrived to the Office Manager, confirmed and of authority to carry the anager for the facility. The anager for the facility. Anager for the facility for facility. Anager	R999	DEFICIEN		

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Division of Licensing and Protection (X1) PROVIDER/SUPPLIER/CLIA STATEMENT OF DEFICIENCIES (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION **IDENTIFICATION NUMBER:** COMPLETED A. BUILDING: С B. WING 1009 06/19/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE **185 PINE HAVEN SHORES ROAD** THE RESIDENCE AT SHELBURNE BAY EAST SHELBURNE, VT 05482 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID ID. (X5) COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE PREFIX PREFIX REGULATORY OR LSC IDENTIFYING INFORMATION) DATE CROSS-REFERENCED TO THE APPROPRIATE TAG TAG DEFICIENCY) R999 Continued From page 7 R999 maintenance office, and a maintenance staff personnel will be arriving to retrieve them. The records were presented at 12:50 PM. At 12:00 PM the manager on the license of the ALR arrived to the facility. The facility policy titled Office Hours /Manager on Duty (MOD), to summarize the attendance of the appointed Manager Head on weekends and holidays to be present in the ALR. An interview with the Manager at approximately 1:00 PM confirmed the facility policy for Manager on Duty practices. The Manager confirmed the date of survey to be an acknowledged Holiday by the governing body of the ALR. The Manager confirmed the Business Office Manager as the MOD, and confirmed the LPN would not have access to all the requested items to facilitate a survey and/or complaint investigation. The Manager acknowledged the delays that occurred through the survey process, due to the arrival time of the MOD and the additional delays due to limited access to records and requested items unavailable to the MOD. The deficient practice is a potential risk for more

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than minimal harm as facilities are to have individuals prepared to carry out the day to day responsibilities of the Manager, to include ensuring the needs of residents, maintain a safe environment and facilitate onsite visits by the

state licensing agency.

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The Residence at Shelburne Bay

ANNUAL, SELF REPORT SURVEYS 6/19/24: PLAN OF CORRECTION 7/23/24

R 145 V. RESIDENT CARE AND HOME SERVICES

5.9. c (2) Plan of care

R 145 Accepted 7/26/24 Jenielle Shea, RN

Action: Nursing Inservice to review findings

Systemic change: Each Nurse responsible to comply with regulation, Yardi dashboard to ensure accurate and updated Care Plans to capture change in condition

Monitoring: During Weekly Risk Meeting RCD to review Care Plans of at Risk individuals to monitor for changes in condition and approaches to address these changes

Completion Date: 7/24/24 & ongoing

R 247 VII. NUTRITION AND FOOD SERVICES

7.2 Food Safety and Sanitation

R247 Accepted 7/26/24 Jenielle Shea, RN

Action: Server Inservice to review Annual Survey reporting and Standard Operating Procedures 7/16 & 7/17/24

Chef Inservice to review Annual Survey reporting and Standard Operating Procedures 7/31/24

Systemic change: Paper sign off by Servers to confirm itemized Closing Procedures completed for each meal service and improve accountability

Review and update of existing posted closing check lists to include noted deficiency items

Monitoring: Restaurant Operations Director and Executive Chef to alternate walking of kitchens daily to ensure compliance with standard 7/19/24

Dining Room Supervisor to review completion of Closing Procedures checklist sign off daily 7/26/24

Executive Director to review Closing Procedures checklist sign off weekly 7/26/24

Completion Date: 7/16/24 & 7/17/24 for Inservice completion, 7/26/24 for system and monitoring & ongoing

R 251 VII. NUTRITION AND FOOD SERVICES

7.3 Food Storage and Equipment

R251 Accepted 7/26/24 Jenielle Shea, RN

Action: Server Inservice to review Annual Survey reporting and Standard Operating Procedures 7/16 & 7/17/24

Chef Inservice to review Annual Survey reporting and Standard Operating Procedures 7/31

Systemic change: Paper sign off by Servers to confirm itemized Closing Procedures completed for each meal service

Review and update of existing posted closing check lists

Monitoring: Restaurant Operations Director and Executive Chef to alternate walking of kitchens daily to ensure compliance with standard

Dining Room Supervisor to review completion of Closing Procedures checklist sign off daily

Completion Date: 7/16/24 & 7/17/24 for Inservice completion, 7/26/24 for system and monitoring & ongoing

R 999 MISCELLANEOUS

4.13c Manager on Duty

R999 Accepted 7/26/24 Jenielle Shea, RN

Action: Manager on Duty and Nursing Inservices to review Annual Survey reporting and deficiency

Systemic change: Completion of Survey Response Binder and procedure Inservicing to MOD and Nursing Supervisors

Monitoring: Executive Director and Resident Care Director to present Quarterly to the MOD team and Nursing Supervisors

Completion Date: 7/31/24