



**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

<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

August 7, 2023

Ms. Amy Walker, Administrator  
Rutland Healthcare & Rehabilitation Center  
46 Nichols Street  
Rutland, VT 05701-3275

Dear Ms. Walker:

Enclosed is a copy of your acceptable plans of correction for the complaint investigation conducted on **July 25, 2023**. 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,

A handwritten signature in cursive script that reads "Pamela M. Cota, RN".

Pamela M. Cota, RN  
Licensing Chief

Enclosure

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 08/01/2023  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>475039</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>C</b> <b>07/25/2023</b>
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NAME OF PROVIDER OR SUPPLIER  <b>RUTLAND HEALTHCARE &amp; REHABILITATION CENTER</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>46 NICHOLS STREET RUTLAND, VT 05701</b>
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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) COMPLETION DATE
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<p>F 000</p> <p>F 812 SS=E</p>	<p><b>INITIAL COMMENTS</b></p> <p>The Division of Licensing and Protection conducted an onsite, unannounced investigation of one complaint on 7/25/2023. The following regulatory deficiency was identified:</p> <p><b>Food Procurement, Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)</b></p> <p>§483.60(i) Food safety requirements. The facility must -</p> <p>§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to prepare food in accordance with professional standards for food service safety by failing to reheat previously cooked foods to a safe temperature of 165 degrees Fahrenheit. Findings include:</p> <p>During observation of the kitchen's lunch service on 7/25/23 at approximately 12:00 PM, a</p>	<p>F 000</p> <p>F 812</p>	<p>This plan of correction was written to follow state and federal guidelines. It is not an admission of noncompliance. However, it is the facility commitment to demonstrate and maintain compliance.</p> <p>Date of Compliance 8/8/2023.</p> <p>Dietary staff reviewed HealthCare Service Group's policy 4.7 Food Handling. Food temperatures were immediately taken to ensure a reheat temperature of 165'.</p> <p>Education completed with dietary staff in regards to reheating leftovers to 165°F. Testing completed to prove competency.</p> <p>Audits will be done weekly x4, monthly x3 by dietician/Administrator or designee to ensure food reheating temperatures are at 165'. Results to be discussed in QAPI x3, identified concerns will be addressed immediately.</p> <p><b>Tag F 812 POC accepted on 8/7/23 by K. Ruffe/P. Cota</b></p>	
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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE \_\_\_\_\_ TITLE **LVHA** 8/4/23 (X6) DATE

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 812	<p>Continued From page 1</p> <p>resident's meal ticket requested to substitute the seafood pasta sauce on the menu for marinara sauce. A dietary aide retrieved leftover marinara sauce from the walk-in refrigerator. The sauce was in a plastic container with a lid and not from a ready-to-serve package or sealed container. The dietary aide put a serving of marinara sauce in a steel pan and heated the sauce over a burner. After a few minutes, the aide served the sauce over a serving of pasta without measuring the temperature of the sauce and prepared the plate for the resident's tray to be sent to the unit. The Dietary Manager used an instant-read thermometer to measure the temperature of the leftover sauce. It read 115 degrees Fahrenheit. The Dietary Manager instructed the aide to discard the prepared tray and repeat the process with sauce that was heated to at least 135 degrees Fahrenheit.</p> <p>Per interview a few minutes after the pasta and sauce was re-plated after reaching 140 degrees Fahrenheit, the Dietary Manager re-confirmed that the kitchen's process for reheating previously cooked and cooled leftovers is to heat them to at least 135 degrees Fahrenheit.</p> <p>Per professional standards of food service, foods that have been previously cooked and then cooled for storage must be reheated to 165 degrees Fahrenheit for at least 15 seconds to kill all possible food borne illness. Previously cooked and cooled foods have passed through the "danger zone" (a temperature range of 40 to 140 degrees Fahrenheit) multiple times and are at a higher-than-average risk of being contaminated with food borne pathogens.</p> <p>Per interview on 7/25/23 at approximately 1:00</p>	F 812		
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F 812	Continued From page 2 PM, the Dietary Manager confirmed that their training materials include education on heating previously cooked and cooled foods, but that it does not specify a temperature as high as 165 degrees Fahrenheit.	F 812			