

Division of Licensing and Protection

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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 15, 2017

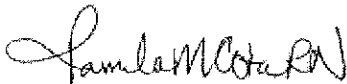
Ms. Rachael Parker, Manager
Sterling House At Richmond
61 Farr Road
Richmond, VT 05477-9301

Dear Ms. Parker:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on August 15, 2017. 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



p.2

SEP 14 2017

PRINTED: 08/24/2017
FORM APPROVED

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0591	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____		(X3) DATE SURVEY COMPLETED 08/15/2017
NAME OF PROVIDER OR SUPPLIER STERLING HOUSE AT RICHMOND		STREET ADDRESS, CITY, STATE, ZIP CODE 61 FARR ROAD RICHMOND, VT 05477			
(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	
R100	Initial Comments: An unannounced on site re-licensing survey and a self-report investigation was completed on 8/15/17 by the Division of Licensing and Protection. There were no identified citations related to the self-report. Regulatory deficiencies were identified for the re-licensing survey. The findings include the following:	R100			
R247 SS=C	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 confirmed by staff interview, the facility failed to label and date all perishable food stored in 2 refrigerators located in the main kitchen. The findings include the following: Per initial tour of the dietary kitchen on 8/15/17 at approximately 8:35 AM, the refrigerator closest to the stove stored two plastic gallon containers, partially used, one with green liquid and a second with clear liquid. There was also a half gallon plastic container partially used with brown liquid. None of the three containers were labeled identifying their contents or dated as to when they were put in use. Four (4) bottles of various salad dressing (per the cook) were also stored in the refrigerator with no identification as to their contents nor the date they were put in use.	R247	R247 Nutrition and Food Service 7.2 Food Safety and Sanitation 1. Food and Drinks in the refrigerator were labeled accordingly. The two gallon containers containing Lemonade(green liquid) and Water(clear liquid), as well as the half gallon container containing Ice Tea(brown liquid) all received labels that included dates. Meat and cheeses were labeled with dates. 8/15/2017 2. Re-education provided to staff for policy on label and dating. 3. Random audits will be completely weekly to ensure compliance x4weeks. 4. This will be completed by 9/20/2017		

Division of Licensing and Protection

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

TITLE

(XG) DATE

STATE FORM

4549

7BCC11

If continuation sheet 1 of 3

R247-R251 POC's accepted 9/14/17 R2rembley2018

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0591	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____		(X3) DATE SURVEY COMPLETED 08/15/2017
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R247	Continued From page 1 The refrigerator closest to the dining room was found to have the following packaged foods unlabeled with the date as to when they were put in use: 2 packages of deli sliced Turkey, 1 package of Black Forest Ham, 2 packages of Provolone Cheese, 2 packages of American Cheese and 1 package of Cooper Sharp American Cheese. Both the cook and the Manager confirm that the none of the packages of cold cuts and cheese have dates that identify when they were put in use. The manager confirms that the facility utilizes storage times for refrigerated luncheon meat via FoodSafety.gov. The document identifies that opened packages or deli sliced luncheon meats can be stored for 3-5 days.	R247			
R251 SS=F	VII. NUTRITION AND FOOD SERVICES 7.3 Food Storage and Equipment 7.3.a All food and drink shall be stored so as to protect from dust, insects, rodents, overhead leakage, unnecessary handling and all other sources of contamination. This REQUIREMENT is not met as evidenced by: Based on observation and confirmed by staff interview, the facility failed to store foods in the dry storage area so as to protect from dust, insects, rodents, overhead leakage, unnecessary handling and all other sources of contamination. The findings include the following: Per kitchen tour on 8/15/17 at approximately 8:35	R251	R251 Nutrition and Food Service 7.3 Food Storage and Equipment 1. Dry food containers were sealed for protection. If there was no date they were disposed of. 8/15/2017 2. Re-education to policy and procedure for dry good storage. 3. Random audits will be done weekly to ensure compliance x4weeks. 4. This will be completed by 9/20/2017		

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R251	Continued From page 2 AM the dry storage area was found with the following unprotected foods: -25 ounce container of Panko Bread Crumbs dated 6/5/17 with a contaminated scoop resting on the unprotected bread crumbs; -18 quart plastic container partially used labeled sugar with a visibly dirty scoop stored on the unprotected sugar; - partially used box of pancake and waffle mix unsealed and not dated as to the date it was put in use; -1 pound partially used box of baking soda unsealed and not dated as to the date it was put in use; - partially used bag of French Fried Onions open, not sealed and not dated as to the date it was put in use; - 3 bags (13.25 ounces each) of sour cream and onion potato chips partially used, open and not sealed; - 2 boxes of dry cereal partially used, open, not sealed and not dated as to the date it was put in use; The facility manager confirmed at 9:30 AM that the above food items were not stored to protect from dust, insects, rodents, overhead leakage, unnecessary handling and all other sources of contamination.	R251		