



**AGENCY OF HUMAN SERVICES**  
**DEPARTMENT OF DISABILITIES, AGING AND INDEPENDENT LIVING**

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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 29, 2023

Ms. Lydia Raymond, Manager  
The Residence At Shelburne Bay West  
185 Pine Haven Shore Road  
Shelburne, VT 05482-7805

Dear Ms. Raymond:

Enclosed is a copy of your acceptable plans of correction for the re-licensure survey conducted on **March 8, 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

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>0589</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>03/08/2023</b>
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NAME OF PROVIDER OR SUPPLIER  <b>THE RESIDENCE AT SHELburne BAY WEST</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>185 PINE HAVEN SHORE ROAD SHELburne, VT 05482</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) COMPLETE DATE
R100	Initial Comments:  The Division of Licensing and Protection conducted an unannounced, onsite re-licensure survey on 3/8/23. The following regulatory violations were cited as a result:	R100		
R246 SS=F	<p>VII. NUTRITION AND FOOD SERVICES</p> <p>7.2 Food Safety and Sanitation</p> <p>7.2.a Each home must procure food from sources that comply with all laws relating to food and food labeling. Food must be safe for human consumption, free of spoilage, filth or other contamination. All milk products served and used in food preparation must be pasteurized. Cans with dents, swelling or leaks shall be rejected and kept separate until returned to the supplier.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to ensure that food is free from spoilage. Findings include:</p> <p>Per observation of the kitchen on 3/8/2023 at approximately 10:00 AM, the following food items were observed:</p> <ul style="list-style-type: none"> <li>- A plastic container of strawberries located in the small fridge contained several moldy strawberries.</li> <li>- A tray of single-serve yogurts located in the small fridge (approximately 15) were expired per the manufacturer date.</li> </ul> <p>Per interview on 3/8/2023 at approximately 10:15 AM, a facility kitchen employee confirmed that these foods were considered spoiled and should</p>	R246	<b>See Attached</b>	

Division of Licensing and Protection  
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

*[Handwritten Signature]*

TITLE

*Executive Director*

(X6) DATE

*3/27/23*

Division of Licensing and Protection

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R246	Continued From page 1  have been thrown away. The facility Executive Director confirmed this at the same time.	R246		
R247 SS=F	<p><b>VII. NUTRITION AND FOOD SERVICES</b></p> <p><b>7.2 Food Safety and Sanitation</b></p> <p><b>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.</b></p> <p><b>This REQUIREMENT is not met as evidenced by:</b> Based on observation and staff interview, the facility failed to ensure that all perishable food and drink is labeled and dated.</p> <p>Per observation of the kitchen on 3/8/2023 at approximately 10:00 AM, the following food items were observed:</p> <ul style="list-style-type: none"> <li>- A plastic container of fruit in juices located in the small fridge was without a date.</li> <li>- A large plastic container of bulk soup located in the walk-in fridge was without a date.</li> <li>- A large tray of cake located in the walk-in fridge was without a date.</li> <li>- Half a wheel of blue cheese located in the secondary walk-in fridge was without a date.</li> <li>- A large plastic container of bulk flour was sitting on the counter without a date.</li> </ul> <p>Per interview on 3/8/2023 at approximately 10:15 AM, a facility kitchen employee confirmed that there were no dates on the food items and that there should be. The facility Executive Director</p>	R247	<b>See Attached</b>	

Division of Licensing and Protection

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R247	Continued From page 2 confirmed this at the same time.	R247		
R251 SS=F	<p>VII. NUTRITION AND FOOD SERVICES</p> <p>7.3 Food Storage and Equipment</p> <p>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.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to ensure that all food and drink is stored so as to protect from dust, insects, rodents, overhead leakage, unnecessary handling and all other sources of contamination. Findings include:</p> <p>Per observation of the kitchen on 3/8/2023 at approximately 10:00 AM, the following food items were observed:</p> <ul style="list-style-type: none"> <li>- A plastic container of fruit in juices located in the small fridge had plastic wrap that was not covering the container and was sitting in the juices.</li> <li>- A large tray of cake in the large walk-in fridge was only partially covered by loose plastic wrap and exposed to air.</li> <li>- A large plastic container of bulk soup located in the walk-in fridge was without a cover and exposed to air.</li> <li>- A large plastic container of bulk flour was sitting on the counter without a cover and exposed to air.</li> </ul>	R251	<b>See Attached</b>	

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R251	Continued From page 3  Per interview on 3/8/2023 at approximately 10:15 AM, a facility kitchen employee confirmed that these food items were not appropriately covered to prevent contamination. The facility Executive Director confirmed this at the same time.	R251		

PLAN OF CORRECTION

The Residence at Shelburne Bay

March 2023

ID PREFIX

TAG

VII. NUTRITION AND FOOD SERVICES

R246

PROVIDER'S PLAN OF CORRECTION

7.2.a

Action:

3/8/23 Immediate cleaning of refrigerators, walk ins and freezers to address the issue

Review of Standard Operating Procedures with Culinary Associates

Systemic Change:

Each Chef responsible to comply with SOP regarding daily spoilage monitoring

Monitoring:

Executive Chef to walk both kitchens daily to review contents and standards

Completion Date:

3/31/23

**Tag R246 POC accepted on 3/28/23 by R. Tremblay/P. Cota**  
R247

7.2.b

Action:

Review of Standard Operating Procedures with Culinary Associates

Systemic Change:

Each Chef responsible to comply with SOP regarding dating food

Monitoring:

Executive Chef to walk both kitchens daily to review contents and standards

Completion Date:

3/31/23

**Tag R247 POC accepted on 3/28/23 by R. Tremblay/P. Cota**

R251

7.3.a

Action:

Review of Standard Operating Procedures with Culinary Associates

Systemic Change:

Each Chef responsible to comply with SOP regarding food storage

Additional lids for container coverage have been ordered to replace cling film

Monitoring:

Executive Chef responsible to comply with SOP regarding food storage

Completion Date:

3/31/23

**Tag R251 POC accepted on 3/28/23 by R. Tremblay/P. Cota**