STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	205065	A. BUILDING _____ B. WING _____	C 09/19/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
RIVER RIDGE CENTER	**3 BRAZIER LANE KENNEBUNK, ME 04043**

(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
F 000	INITIAL COMMENTS On 9/19/24 an unannounced on-site visit was conducted at River Ridge Center to investigate complaint #ME00048865. It was determined that River Ridge Center was not in substantial compliance with 42 CFR Part 483, Subpart B - Requirements for Long Term Care Facilities.	F 000		
F 812 SS=E	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §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. §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 observations, interviews, record reviews and the facility's "Food Storage: Cold Foods", "Food Storage: Dry Goods" and the "Food Preparation" policy and Procedures, all revised on 2/2023, the facility failed to ensure that foods in the dry storage room, the walk-in refrigerator and freezer were labeled and/or	F 812		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

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F 812	Continued From page 1	F 812		

dated, stored appropriately and not expired. In addition, the facility failed to ensure all foods were held at appropriate temperatures for 1 of 1 day of survey.

Findings:

"Food Storage: Cold Foods" revised 2/2023 states, "all foods will be stored wrapped or in covered containers, labeled and dated, and arranged in a manner to prevent cross contamination."

"Food Storage: Dry Goods" revised 2/2023 states, "All packaged and canned food items will be kept clean, dry, and properly sealed

"Food Preparation" policy and Procedure, revised on 2/2023 states, "All Time/Temperature Control for Safety (TCS) foods frozen and refrigerated will be appropriately stores in accordance with guidelines ...", "Dining Services staff will be responsible for food preparation procedures that avoid contamination by potentially harmful physical, biological, and chemical contamination.", "The Dining Services Director /Cooks will be responsible for food preparation techniques which minimize the amount of time that food items are exposed to temperatures greater the 41 ?F and/or less than 135?F, or per state regulations." "All foods will be held at appropriate temperatures, greater than 135 ?F for hot holding, and less than 41 ?F for cold holding" and "All refrigerated, ready to eat, TCS prepared foods that are to be held for more that 24 hours at temperature of 41?F or less, will be labeled and dated with a "Prepared date" (day 1) and a "use by date" (day 7)."

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F 812	Continued From page 2	F 812		

1. On 9/19/24 at 6:30 a.m., upon entry to the kitchen, observation of the cook at the food prep table mixing up cinnamon. Her hair was up in a loose bun with loose hairs around her head, she was not wearign a hair net. The Surveyor asked where the hair nets were located, the cook immediately applied a hair net and washed her hands, then returned to the prep table.

On 9/19/24 at 6:46 a.m., the surveyor discussed the above concern with the Administrator and requested her presence during the remainder of the kitchen tour, where the following was observed:

Dry food storage room floor had dirt, debris and food particles on the floor. There were 3 sets of 4 tiered shelves with peeling/chipping paint with paint chips falling onto food products below. One of the shelves had a sign, "use first" which had 2 packages of buns, one with use by date of 8/8/24 and the other dated 9/17/24. The other shelves had 1 loaf of sandwich bread with use by date of 9/13/24, 1 package of hot dog rolls with use by date of 9/14/24, 1 package of flour tortillas with use by date of 7/26/24, a box of rice opened to air, an opened bag of frosted flakes not dated, an open bag of rice crispies not dated, 1 bucket of vanilla crème icing with the top opened/unsecured, and a large carton of sprinkles with top opened.

The walk-in refrigerator had a container of egg salad, a container of tuna salad, a container of apple pie filling and a container of potato salad all without a label or dated. There was a loaf of ham dated 9/14/24, a bag of shredded cheese with use by date of 9/18, and a meat product in a bag with use by date of 9/18.

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F 812	Continued From page 3 The walk-in freezer contained 2 pies that were uncovered with no label or date and box of hamburgers with patties not covered. On the prep table, where the cook was preparing breakfast, was 3 loaves of bread, all with a use by date of 9/13/24, no other dates on the bags. At this time, the cook confirmed she got the loaves of bread off the "use first" shelf. On 9/19/24 at 7:10 a.m., the above was confirmed with the Administrator. 2. The "Service Line Checklist" states, "Temperature: Hot Food > 135. Cold Food < 41" and "Correction action if needed". Review of the Service line checklist from July 2024 through September 17, 2024 revealed the following: July 2024 documented 16 out of 31 days where the food temperatures were outside of the parameters for TCS or lacked documentation of temperatures. August 2024 documented 18 out of 31 days where the food temperatures were outside of the parameters for TCS or lacked documentation of temperatures. September 2024 documented 13 out of 17 days where the food temperatures were outside of the parameters for TCS or lacked documentation of temperatures. On 9/19/24 at 10:14 a.m., during an interview, the above concerns were confirmed with the Healthcare Services Group District Manager.	F 812		