

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL073018	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED R-C 04/22/2026
NAME OF PROVIDER OR SUPPLIER THE CANTERBURY HOUSE		STREET ADDRESS, CITY, STATE, ZIP CODE 1284 LEASBURG ROAD ROXBORO, NC 27573		
(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
{D 000}	Initial Comments The Adult Care Licensure Section and the Person County Department of Social Services conducted a follow-up survey on 04/21/26 to 04/22/26.	{D 000}		
{D 283}	10A NCAC 13F .0904(a)(2) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (2) Facilities with a licensed capacity of 13 or more residents shall ensure food services comply with Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions set forth in 15A NCAC 18A .1300 which are hereby incorporated by reference, including subsequent amendments, assuring storage, preparation, and serving of food and beverage under sanitary conditions. This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to ensure that all food items stored by the facility were protected from food-related contamination in the refrigerator and freezer, and that non-perishable food items were properly stored. The findings are:	{D 283}	Responses to cited deficiencies do not constitute an admission or agreement by the facility of truth of facts alleged or conclusions set forth in the Statement of Deficiencies or the Corrective Action Report. The Plan of Correction is prepared solely as a matter of compliance with state laws.	

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

TITLE

(X6) DATE

STATE FORM

6899

EO112

If continuation sheet 1 of 5

Reviewed and Acknowledged 05/21/25 JT

Division of Health Service Regulation
STATE FORM

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{D 283}	Continued From page 2 04/21/26, the top of the bag had been rolled down but was not secured, leaving the contents of the bag exposed. Review of the United States Department of Agriculture (USDA) food safety and inspection service guidelines dated 03/23/15 and 02/07/25 revealed: -Listeria was a type of food-borne bacterium that could contaminate food and cause illness. -Deli meats, cold cuts, hot dogs, and fermented or dry sausages (chorizo, pepperoni, salami, and summer sausage) can be contaminated with Listeria. -Pepperoni typically lasts for 2 to 3 weeks in the refrigerator. -Leftovers should be kept in an airtight package. -Leftovers should be consumed or frozen within 3-4 days. -Packages must be closed tightly using methods that prevent moisture, pest, or contaminant ingress (e.g., resealable bags, food-grade clips, or tape). -Once a package was opened, it should be marked with the date it was opened, especially for products with a limited shelf life after opening. Telephone interview with a dietary aide/cook on 04/22/26 at 9:36am revealed: -She did not prepare the Jello and did not know when it was prepared. -All food should be labeled, dated, and covered. -She did not know when pizza and pepperonis were served. -She had not noticed the opened packages of pizza crusts and pepperonis. -All food items should be wrapped and sealed after they were opened. -She used the grits on 04/21/26, and she rolled the top down and used a label to hold it down.	{D 283}			

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{D 283}	Continued From page 3 -The grits were closed when she left them in the dry food storage. -She had not noticed that the bag of gravy mix was not closed. -Whoever was working was responsible for making sure the food was properly stored. Interview with the Dietary Manager on 04/22/26 at 9:41am revealed: -She was aware that the Jello was not covered. -The Jello was prepared on Monday; it was covered with a metal lid and did not "set up". -The lid was removed to see if it would "set up," and it did not, so it was not used and was thrown away. -Food in the freezer could not be labeled because the labels did not stay. -The unidentified frozen patties were fish. -The bag should have been taped closed or put in a resealable plastic bag. -Whoever cooked an item was responsible for making sure items were sealed correctly. -She looked in the refrigerator daily to make sure food was stored correctly. -She only looked in the freezer when she needed something. -Pizza crusts came in a blue plastic bag, and the bag should be re-tied when pizza crusts were used. -The package of pepperonis should have been resealed. -Whoever cooked the pizzas should have made sure the items were stored correctly. -The noodles should have been labeled as to when they were opened, taped, and sealed. -The grits and gravy mix should have been sealed with tape, a sticker, or put in a resealable bag. Interview with the Administrator on 04/22/26 at	{D 283}		

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{D 283}	Continued From page 4 10:30am revealed: -The Jello should have been covered with plastic wrap, labeled, and stored on an upper shelf. -Any items that were stored in the refrigerator or freezer should be resealed and labeled. -Items could be put in a resealable bag or use plastic wrap or foil to secure the items. -Bags in dry storage were to be sealed so insects or dust could not get into the bags. -Bags could be sealed with tape or wrapped and should be labeled.	{D 283}		