RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01518	A. BUILDING: _____ B. WING _____	C 11/07/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BELLA VILLA ASSISTED LIVING	336 WILLETT AVENUE RIVERSIDE, RI 02915

(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
S 003	Initial Comments An unannounced complaint/incident investigation survey, ACTS reference number 98030, was conducted at this residence on 11/07/2024 to determine compliance with state regulations. Deficiencies were identified.	S 003		
S 490	Residential Care Services 2.4.21.C Dietetic Services 2.4.21 (C) Dietetic Services C. The food service in each residence shall comply with the appropriate requirements of R.I. Gen. Laws Chapters 21-27 and 21-31, Rhode Island Food Code (Part 50-10-1 of this Title), and such other applicable statutory or regulatory provisions. This Requirement is not met as evidenced by: Based on surveyor observation and staff interview, it has been determined the facility failed to comply with the appropriate requirements of R.I. Gen. Laws Chapters 21-27 and 21-31, Rhode Island Food Code (Part 50-10-1 of this Title), in regard to non-contact food surfaces and dry storage surfaces being kept free of debris. Findings are as follows: Surveyor observation of the kitchen on 11/7/2024 at approximately 12:10 PM revealed dark brown splatter on the heating grates and walls adjacent to the stove. Subsequent observation of the basement dry food storage area revealed mouse droppings on the shelving units behind the stored food; stored	S 490	Tag S490 Target Date: 11/30/2024 Meeting with kitchen staff was conducted on November 16, 2024 at 10 am to discuss the survey results. Review of food safety i.e. preparation, storage including kitchen cleanliness and upkeep was done. Thorough cleaning of kitchen was done by staff to remove observed splatters on walls adjacent to stove and on heating grates. Monthly inspection by administrator will be performed to ensure that thorough cleaning is being done. On November 7, 2024 after the inspection by surveyor, maintenance and housekeeping staff were instructed to conduct thorough cleaning of basement dry food storage with special attention to mouse droppings. All open food should be stored properly and dated. A phone call was immediately placed to Guardian Pest Control that performs regular bimonthly service to the facility regarding observation made by surveyor. Guardian Pest Control conducted a service visit on November 9, 2024 and reported that no new activity was observed in installed interior bait stations in food storage, electrical room and nearby utility rooms. They also installed additional 18 baited mechanical traps and 1 bait station in food storage, and 2 interior bait stations in room	

Facilities Regulation
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE: R Lasmeta — TITLE: Administrator — (X6) DATE: 11/22/2024

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S 490	Continued From page 1 food included an open box of pasta. During a surveyor interview on 11/7/2024 at approximately 3:00 PM, the Administrator revealed the facility is managed by a pest control service and they have not had an issue with pest recently. She acknowledged that the kitchen and food storage areas were not free from debri.	S 490	1a/1b. Entry points inspection was done. Identified entry points will be sealed. Doors with a gap will be installed with pest proof door sweep and doors and windows needing weather stripping will be repaired Target Date: December 7, 2024	
S 510	Residential Care Services 2.4.21.G(1-4) Dietetic Services 2.4.21 (G) (1-4) Dietetic Services G. All food services shall be conducted in accordance with the rules and regulations pertaining to Certification of Managers in Food Safety (Part 50-10-2 of this Title) that include but are not limited to the following provisions: 1. Each residence where potentially hazardous foods are prepared shall employ at least one (1) full-time, on-site manager certified in food safety who is at least eighteen (18) years of age. 2. Residences that primarily serve the elderly and individuals with diminished immune systems shall have a manager certified in food safety present during preparation of all hot potentially hazardous foods. 3. Residences that have a licensed capacity of twenty-six (26) or more residents and that employ ten (10) or more full-time equivalent employees directly involved in food preparation shall employ at least two (2) full time, on-site managers certified in food safety.	S 510	S510 An additional food safety manager will be in place to cover the days that the current food safety manager is not present in the facility. The new food safety manager will be responsible from Saturday to Tuesday and current food safety manager will be responsible from Wednesday to Friday to ensure that a food safety manager is always present during preparation of all hot potentially hazardous foods. The application for certification of new food safety manager was sent on November 22, 2024. Target Date: December 15, 2024	

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S 510	Continued From page 2 4. Residences that have a licensed capacity of twenty-five (25) or fewer residents and that employ five (5) or fewer full-time equivalent employees involved in preparation and serving of food, shall only be required to employ one (1) full time manager certified in food safety. This Requirement is not met as evidenced by: Based on surveyor observation, record review, and staff interview, it has been determined the facility failed to ensure that all food services are conducted in accordance with the rules and regulations pertaining to Certification of Managers in Food Safety (Part 50-10-2 of this Title) that include, but are not limited to, the following provision, "residences that primarily serve the elderly and individuals with diminished immune systems shall have a manager certified in food safety present during preparation of all hot potentially hazardous foods." Findings are as follows: Record review of the facility staff records revealed that the Administrator and Maintenance Director are certified as managers in food safety in Rhode Island. The Kitchen Manager is not certified. Record review of the staff schedule revealed the Administrator and Maintence Director are not in the facility during the preparation of all meals. During a surveyor interview on 11/7/2024 at approximately 11:00 AM, the Administrator acknowledged there is not a manager certified in food safety in the facility at all times when a meal with hot, potentially hazardous food is being	S 510		

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S 510	Continued From page 3 prepared.	S 510		