STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01409	A. BUILDING: _____ B. WING _____	11/07/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
FRANKLIN COURT ASSISTED LIVING	180 FRANKLIN STREET BRISTOL, RI 02809

(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 biennial State Licensure survey and a complaint/incident investigation survey (T42Y11, 11/07/2023) were conducted at this residence. Deficiencies were identified relative to the State Licensure survey.	S 003	RECEIVED NOV 22 2023 FACILITIES REGULATION	
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, record review, and staff interview, it has been determined that the residence failed to comply with the appropriate requirements of the Rhode Island Food Code. Findings are as follows: According to Section 3-501.17 of Rhode Island Food Code states in part "...(A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by	S 490	S 490 - Items with unknown prep or opening date will be discarded. All staff will properly label and date all food items opened or prepared prior to storing. All staff will be educated on the policy and procedure for labeling and dating food. Opening and closing responsibilities will be updated to include inspection for labeling and dating of food. Food safety and sanitation quick pulse audit will be completed twice weekly for two weeks, weekly for two weeks and monthly thereafter. Complete Date by 11/30/2023	11/30/23

Facilities Regulation

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

ANGELA P. CABRAL — ADMINISTRATOR — 11-21-23

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01409	A. BUILDING: _____ B. WING _____	11/07/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
FRANKLIN COURT ASSISTED LIVING	180 FRANKLIN STREET BRISTOL, RI 02809

(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 490	Continued From page 1 which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. (B) Except as specified in (E) -(G) of this section, refrigerated, READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and (2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety..." During a surveyor observation of a refrigerator in the main kitchen on 11/6/2023 at approximately 9:50 AM, in the presence of a cook, Staff A, the following was revealed: - A container of an orange viscous liquid, not label and not dated - A container of shredded carrot, not label and not dated - A container of shredded cabbage dated "10/2" - A container of tartar sauce dated "10/13" - A container of egg salad dated "10/30" During an interview immediately following this observation with Staff A, she acknowledged the above-mentioned food items were not stored	S 490		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01409	A. BUILDING: _____ B. WING _____	11/07/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
FRANKLIN COURT ASSISTED LIVING	180 FRANKLIN STREET BRISTOL, RI 02809

(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 490	Continued From page 2 appropriately. During an interview on 11/7/2023 at approximately 12:35 PM with the Food Service Director, she could not provide evidence the above-mentioned food items were stored as required.	S 490		
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. 4. Residences that have a licensed capacity	S 510		

RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01409	A. BUILDING: _____ B. WING _____	11/07/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
FRANKLIN COURT ASSISTED LIVING	180 FRANKLIN STREET BRISTOL, RI 02809

(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 510	Continued From page 3 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 observation, record review, and staff interview, it has been determined that the residence failed to ensure that all food services be conducted in accordance with the rules and regulations pertaining to certification of managers in food safety. Findings are as follows: 1. According to the rules and regulations, residences that have a licensed capacity of twenty-six (26) or more residents are required to employ at least two (2) full time, on-site managers certified in food safety. 2. According to the rules and regulations, 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. Record review revealed the residence has a licensed capacity of 107 beds. Record review of the dietary/kitchen staff schedule from 10/20/2023-11/9/2023 failed to revealed evidence a manager certified in food safety was on the premises during the preparation of hot potentially hazardous food on the following dates:	S 510	S 510 - We will have all cooks certified by RI as Food Safety Mangers. Serve Safe in two weeks, RI by 12/30 Post Certifications in Dining Office. All new hires will be certified within first 30 days of hire. Dining Director to record dates in Calendar. Complete Date by 12/30/2023	12/30/23

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01409	A. BUILDING: _____ B. WING _____	11/07/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
FRANKLIN COURT ASSISTED LIVING	180 FRANKLIN STREET BRISTOL, RI 02809

(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 510	Continued From page 4 - 10/20/2023 - 10/21/2023 - 10/22/2023 - 11/4/2023 - 11/5/2023 3. Observation of the kitchen on 11/6/2023 at approximately 9:50 AM revealed a cook, Staff A, preparing hot food. Record review revealed Staff A does not have a Rhode Island Food Manager Certification, as required. During a surveyor interview on 11/7/2023 at approximately 12:40 PM with the Food Service Director (FSD), she acknowledged that Staff A is not certified in food safety. The FSD indicated that she is the only staff certified in food safety, Additionally, she acknowledged that on Saturdays and Sundays there are no staff present during the preparation of hot potentially hazardous food who hold a Rhode Island Food Manager Certification on the premises, as required.	S 510		