FORM APPROVED

RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01474	A. BUILDING: _____ B. WING _____	10/09/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BROOKDALE SAKONNET BAY	1215 MAIN ROAD TIVERTON, RI 02878

(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 (F2LX11, 10/09/2025) were conducted at this residence. A deficiency was identified relative to the State Licensure survey.	S 003	**I have enclosed the Plan of Correction for the above-referenced facility in response to the Statement of Deficiencies. While this document is being submitted as confirmation of the facility's on-going efforts to comply with all statutory and regulatory requirements, it should not be construed as an admission or agreement with the findings and conclusions in the Statement of Deficiencies.**	
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 that the residence failed to comply with the appropriate requirements of the Rhode Island Food Code related to the main kitchen. Findings are as follows: Record review of the 2022 Food Code published by the U.S Food and Drug Administration Section 3-509.19 states in part, "...food shall have an initial temperature of 5 degrees C (41 degrees Fahrenheit, °F) or less when removed from cold holding temperature control..." 1. A surveyor observation on 10/8/2025 11:30 AM of the lunch meal service in the main kitchen, in the presence of the Food Service Director (FSD),	S 490	**How will the corrective action be accomplished for those residents found to have been affected by the deficient practice?** All Time/Temperature Control for Safety (TCS) foods found to be above 41°F were immediately removed from the cooler and discarded. Service Tech for Cold Storage equipment was contacted for service. Remaining food items in the 2-door reach-in refrigerator were at acceptable temperatures and transferred to the walk in Refrigerator. **How will the facility identify other residents having the potential to be affected by the same deficient practice?** Temperatures were checked in all cold storage areas by the Food Service Director (FSD). The service technician from SS Service Corporation cleaned condenser coil, checked pressures and found suction to be low with no ice buildup. Technician topped off refrigerant, checked for leaks and he confirmed they can maintain a temperature of 41°F or below.	10/08/25 10/08/25 10/08/25 10/08/25 10/08/25

Facilities Regulation
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE TITLE ED (X6) DATE

STATE FORM 6899 FPE111 If continuation sheet 1 of 2

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S 490	Continued From page 1 revealed the following food items were not at the required cold holding temperature: -A tray of approximately 4 of 12 plates of vegetable salad had a cold holding temperature of 46°F. - egg salad sandwich with a cold holding temperature of 53 °F. 2. A surveyor observation on 10/8/2025 at 11:40 AM of the stand-up refrigerator in the main kitchen in the presence of the FSD, revealed the following food items were not at the required cold holding temperature: - one large container of egg salad with a cold holding temperature of 46 °F. - one large container of pasta salad with a cold holding temperature of 47 °F. - one large container of vegetable salad with a cold holding temperature of 46 °F. During a surveyor interview on 10/8/2025 at 11:45 AM with the FSD, she acknowledged the above-mentioned food items were not at the required cold holding temperature, as required.	S 490	**What measures will be put into place or systematic changes made to ensure that the deficient practice will not recur?** Appropriate staff were given new thermometers that will verify internal food temperatures. Current dietary staff will receive mandatory in-service education on proper cold holding temperatures (41°F or below), the procedure for taking food and equipment temperatures, proper cooling methods, and the corrective actions to take if temperatures are out of range. A bi-annual preventative maintenance schedule for all refrigeration equipment will be maintained to verify safe operating condition. **How will the facility monitor its' performance to make sure that solutions are sustained?** The FSD or designee will monitor and document the temperatures of all cold holding units and the internal temperatures of TCS foods at least twice daily (e.g., once before meal prep, once after) Temperature logs will be audited weekly by the FSD or Designee for completeness, temperature variances, and documented interventions. Audit findings and any recurring temperature issues will be reported to the facility's Quality Assurance and Performance Improvement (QAPI) Committee monthly for a period of six months to identify trends and ensure sustained compliance	10/10/25 10/08/25 – 10/31/25 and Ongoing 10/08/25 and Ongoing 10/09/25 and Ongoing 10/09/25 and Ongoing 10/09/25 and Ongoing