STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01514	A. BUILDING: _____ B. WING _____	02/27/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
THE PRESERVE AT BRIARCLIFFE, LLC	54 OLD POCASSET ROAD JOHNSTON, RI 02919

(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 (3Z6I11, 02/27/2023) were conducted at this residence. A deficiency was identified relative to the State Licensure survey.	S 003		
S 490 DTP 3/16/23	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 observations, 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: 1. According to Section 2-401.11 of the Rhode Island Food Code which states in part, "(A) Except as specified in (B) of this section, an employee shall eat, drink only in designated areas where the contamination of exposed food; clean Equipment, Utensils, and Linen; unwrapped single-service and single-use articles; or other items needing protection cannot result...(B)...to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed Food; clean Equipment, Utensils, and Linens; and	S 490	MAR 13 2023 This filling of the Plan of Correction is not an admission that the deficiencies alleged did, in fact exist. Rather that this POC is filed as evidence of the facility's continuing commitment to high quality resident care in full compliance with state and federal regulations. The foregoing to the contrary notwithstanding, the following plan of correction is offered for the alleged deficiencies as cited by the survey team. In-services have underway and underway and on-going. We are alleging compliance effective March 8, 2023.	

Facilities Regulation

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE: Nisla A. Tan — TITLE: Adm — (X6) DATE: 3/13/2023

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S 490	Continued From page 1 unwrapped single-service and single-use articles..." During a surveyor observation of the food preparation area on 2/28/2023 at 11:26 AM, revealed a tray of multiple glasses with ice that were ready to be serve to the residents. Further observation of this area revealed multiple open containers of staff drinks, cell phones, and a bunch of keys that were next to the glasses of ice. During a surveyor interview immediately following this observation with the Food Service Manager, she acknowledged the above-mentioned observation. Additionally, she indicated that the staff should not have open containers of drinks and personal items stored on the food preparation area. 2. According to Section 4-703.11 of the Rhode Island Food Code which states in part, "...Hot Water and Chemical...After being cleaned, equipment, food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, using a solution as specified in the Food Code 4-501.114...(C) a quaternary ammonium solution [a type of chemical that is used to kill bacteria, viruses, and mold, that are often found in disinfectants and cleaning products] shall have a concentration as indicated by the manufacturer's used direction..." According to the manufacturer's instruction posted above the 3 bay compartment sink revealed the required sanitizing concentration of the quaternary ammonium must be 150-200 PPM (part per million).	S 490	S490- 1, 2 &3 1. 1-2 There is no evidence to support any resident has been affected. All residents have the potential to be affected by this alleged deficient practice. Food service manager immediately removed staff's personal items from the preparation area. Kitchen staff have been re-educated regarding storing personal items and Section 2-401.11 of the Rhode Island Food Code. Executive Director/Food Service Manager or designee will conduct daily audits to ensure staff's personal items are stored appropriately and not in the food preparation area. Results of these audits will be presented to the QAPI Committee monthly for 3 months or until compliance has been determined. 2. 1-2 There is no evidence to support any resident has been affected. All residents have the potential to be	

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S 490	Continued From page 2 During a surveyor observation on 2/27/2023 at 9:18 AM and at 9:27 AM, Staff A failed to identify and utilize the appropriate sanitizer test strip when asked to test the sanitizing solution of the 3-bay compartment sink containing a quaternary ammonium sanitizing agent that was being used to sanitize equipments and utensils. During a surveyor interview immediately following this observation with Staff A, in the presence of the Food Service Manager, he acknowledged the sanitizer solution did not indicate the required concentration because the test strip that was being used was not the appropriate strip. Additionally, the manager acknowledged that the testing strip that was used was not the appropriate strip as required by the manufacturer. 3. According to Section 7-201.11 of the Rhode Island Food Code which states in part, "Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, and utensils..." During a surveyor observation on 2/28/2023 at 11:36 AM reveal a can of "Simoniz Hospital Disinfectant" spray on the countertop above the food preparation area. Further observation revealed a large bowl of salad was being prepared for the residents during the time of the observation. During a surveyor interview immediately following this observation with the Food Service Manager,	S 490	affected by this alleged deficient practice. Kitchen staff have been re-educated to ensure the appropriate testing strips as required by the manufacturer are available prior to utilizing the 3 bay compartment sink. Executive Director/Food Service Manager or their designee will conduct daily audits to ensure the appropriate testing strips as required by the manufacturer are available and utilized appropriately by staff. Results of these audits will be presented to the QAPI Committee monthly for 3 months or until compliance is determined. 3. 1-2 There is no evidence to support any resident has been affected. All residents have the potential to be affected by this alleged deficient practice. Kitchen staff have been re-inserviced regarding storing cleaning chemicals and Section 7-201.11 of the Rhode Island Food Code. Executive Director/Food Service Manager or designee will perform daily audits of the chemical/cleaning product storage.	

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S 490	Continued From page 3 she acknowledged the above-mentioned observation. She further indicated that the disinfectant spray should not have been stored in that area.	S 490	Results of these audits will be presented to the QAPI Committee monthly for 3 months or until compliance is determined.	