RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ALR01473	A. BUILDING: _____ B. WING _____	C 10/22/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BROOKDALE SOUTH BAY	1959 KINGSTOWN ROAD SOUTH KINGSTOWN, RI 02879

(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 98076, was conducted at this residence on 10/22/2024 to determine compliance with state regulations. A deficiency was identified.	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, record review, and staff interview, it has been determined that the facility failed to comply with all appropriate standards of the Rhode Island Food Code relative to the main kitchen. Findings are as follows: Record review of the Rhode Island Food Code 2018 edition, Section 3-602.11 Food Labels states in part, "...(B) Label information shall include: (1) The common name of the food..." Record review of the Rhode Island Food Code 2018 edition, section 4-602.11 states in part, "... (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and	S 490	RECEIVED NOV 04 2024 FACILITIES REGULATION 1. 10/30/2024 A. Walk-in Freezer a. The bag of salmon and fried chicken were immediately discarded B. Dry Storage Area a. The bag of rice, navy beans, and lentils were immediately put into sealed containers. C. Reach-in refrigerator a. On 10/25/24 the fan was cleaned and black matter removed. b. The orange substance was immediately wiped up. c. The pitchers of lemonade and ice tea were immediately discarded.	

Facilities Regulation

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
Kimberly J Carter, ARNP	Executive Director	11-2-2024

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S 490	Continued From page 1 other debris..." During the initial tour of the main kitchen on 10/22/2024 at approximately 8:30 AM, the following was revealed: A.Walk in Freezer: - a bag of salmon, per the Food Service Director (FSD) not labeled or dated. The bag had an opening. - white unidentifiable meat wrapped in plastic wrap, not labeled or dated. The FSD indicated it was fried chicken. B. Dry storage area: - a bag of long grain white rice, not stored in a sealed container. - a 20 pound bag of navy beans, not stored in a sealed container. - a 20 pound bag of lentils, not stored in a sealed container. C. Reach-in refrigerator: - the fan has a build up of black matter. - a thickened orange substance that had spilled onto the second shelf and on the inside wall. - a pitcher of pink lemonade with a preparation date of 10/12 and a use by date of 10/15. - 2 pitchers of brown liquid, not labeled or dated. Per FSD, the pitchers contained ice tea.	S 490	d. The waffles, tartar sauce, and individualized containers of salsa, dressing and sauces were immediately discarded. D. Ice cream freezer a. On 10/27 the ice chest was defrosted and yellow b. A thermometer was immediately put into the ice cream freezer. E. Food Service area a. The can opener, the wall were the knives are kept, the shelf will spilt sauce, and the shelving near the stove were immediately cleaned. 2. Daily cleaning schedules are posted in the kitchen and reviewed by the Director of Dining Services or designee to identify areas that have the potential to be affected by this deficient practice. 3. Dietary staff will be in-serviced on labeling, food storage, and kitchen cleaning.	

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S 490	Continued From page 2 - 4 waffles in plastic wrap, not labeled or dated. - a hotel pan of tartar sauce covered in plastic wrap with a preparation date of 10/11 and use by date of 10/14. - items not labeled but were identified by the FSD; 15 small individualized containers of salsa, no date; 2 small individualized containers of tartar sauce dated 9/28; 3 small individualized containers of caesar dressings dated 10/6 and 12 caesar dressings dated 10/13; and 3 small individualized containers of a brown sauce, no date. D. Ice cream freezer: - accumulation of frost along the inside of the freezer. - no thermometer in the freezer. - cover to an ice cream container left in the freezer. - spills of yellow matter on the inside floor of the freezer. E. Food service area: - the can opener had a black build up of debris on the top and inside. - the wall where the knives are kept had a built up of brown matter. - a shelf on the service aisle had a sauce (made the day prior, per FSD) spill on it. - shelving near the stove was identified to have	S 490	4. Daily audits will be conducted for compliance and results will be reviewed at quarterly QA/QI meetings until substantial compliance is met. The Director of Dining Services or designee is responsible for this PoC.	

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S 490	Continued From page 3 an accumulation of white matter and crumbs. During a surveyor interview with the FSD following the initial tour, he acknowledged the above items should be labeled and dated, expired items should be discarded, the dressings should be kept no longer than a week, and the equipment should be kept clean.	S 490		