



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
HOME AND COMMUNITY LIVING ADMINISTRATION
20311 52nd Ave W, Suite 100, Lynnwood, WA 98036

COUNTRY MEADOW VILLAGE INC
COUNTRY MEADOW VILLAGE
2020 A St SE Suite 101
Auburn, WA 98002

RE: COUNTRY MEADOW VILLAGE License # 1020

Dear Administrator:

This letter addresses Compliance Determination(s) 76382 (Completion Date 04/23/2026) and 73304 (Completion Date 02/25/2026).

The Department completed a follow-up inspection of your Assisted Living Facility on 04/23/2026 and found no deficiencies. Your facility meets the Assisted Living Facility licensing requirements.

The Department found that deficiencies for the following licensing laws and regulations were corrected:
WAC 388-78A-2305-1

The Department staff who did the on-site verification:

Allison Nunn, Long Term Care Surveyor
Karren Glover, Nursing Consultant Institutional

If you have any questions, please contact me at (253)312-1446.

Sincerely,

Jamie Singer

Jamie Singer, Field Manager
Region 2, Unit J
Residential Care Services



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
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20311 52nd Ave W, Suite 100, Lynnwood, WA 98036

Statement of Deficiencies	License #: 1020	Compliance Determination # 73304
Plan of Correction	COUNTRY MEADOW VILLAGE	Completion Date
Page 1 of 5	Licensee: COUNTRY MEADOW VILLAGE INC	02/25/2026

You are required to be in compliance at all times with all licensing laws and regulations to maintain your Assisted Living Facility license.

The department completed data collection for the unannounced on-site full inspection on 02/23/2026 and 02/25/2026 of:

COUNTRY MEADOW VILLAGE
1501 COLLINS RD
SEDRO WOOLLEY, WA 98284

The following sample was selected for review during the unannounced on-site visit: 7 of 44 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Karen Glover, Nursing Consultant Institutional
Allison Nunn, Long Term Care Surveyor

From:
DSHS, Home and Community Living Administration
Residential Care Services, Region 2 , Unit J
20311 52nd Ave W, Suite 100
Lynnwood, WA 98036

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As a result of the on-site visit(s), the department found that you are not in compliance with the licensing laws and regulations as stated in the cited deficiencies in the enclosed report.


Residential Care Services

3/3/2026

Date

I understand that to maintain an Assisted Living Facility license, the facility must be in compliance with all the licensing laws and regulations at all times.


Administrator (or Representative)

3/4/2026

Date

WAC 388-78A-2305 Food sanitation. The assisted living facility must:

(1) Manage food, and maintain any on-site food service facilities in compliance with chapter 246-215 WAC, Food service;

This requirement was not met as evidenced by:

Based on observation, interviews and record review, the Assisted Living Facility (ALF) failed to keep 1 of 1 kitchen and 1 of 1 juice bar (equivalent to a serving area) was clean and sanitary and food was labeled and discarded appropriately. These failures resulted in an unsanitary kitchen environment and placed all residents at risk of a food borne illness.

Findings included...

NOTE: Washington Administrative Code (WAC) 246-215-03520 Temperature and time control—Ready-to-eat, time/temperature control for safety food, date marking (Food and Drug Administration ((FDA)) Food Code 3-501.17). (2) Except as specified in subsections (5) through (7) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time requirements specified in subsection (1) of this section and: (4) a date marking system that meets the criteria stated in subsections (1) and (2) of this section may include: (c) marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under subsection (2) of this section; or

As a result of the on-site visit(s), the department found that you are not in compliance with the licensing laws and regulations as stated in the cited deficiencies in the enclosed report.

_____ Residential Care Services	_____ Date
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I understand that to maintain an Assisted Living Facility license, the facility must be in compliance with all the licensing laws and regulations at all times.

_____ Administrator (or Representative)	_____ Date
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WAC 388-78A-2305 Food sanitation. The assisted living facility must:

(1) Manage food, and maintain any on-site food service facilities in compliance with chapter 246-215 WAC, Food service;

This requirement was not met as evidenced by:

Based on observation, interviews and record review, the Assisted Living Facility (ALF) failed to keep 1 of 1 kitchen and 1 of 1 juice bar (equivalent to a serving area) was clean and sanitary and food was labeled and discarded appropriately. These failures resulted in an unsanitary kitchen environment and placed all residents at risk of a food borne illness.

Findings included...

NOTE: Washington Administrative Code (WAC) 246-215-03526 Temperature and time control—Ready-to-eat, time/temperature control for safety food, date marking (Food and Drug Administration ((FDA)) Food Code 3-501.17). (2) Except as specified in subsections (5) through (7) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time requirements specified in subsection (1) of this section and: (4) a date marking system that meets the criteria stated in subsections (1) and (2) of this section may include: (c) marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under subsection (2) of this section; or

NOTE: WAC 246-215-06505 Methods—Cleaning, frequency and restrictions (FDA Food Code 6-501.12). (1) physical facilities must be cleaned as often as necessary to keep them clean.

NOTE: WAC 246-215-04600 Objective—Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils (FDA Food Code 4-601.11). (1) equipment, food-contact surfaces, and utensils must be clean to sight and touch. (2) The food-contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (3) nonfood-contact surfaces of equipment must be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Record review of the ALF's policy titled, "Dining Cleaning Procedures" dated 11/26/2022, showed kitchen areas must always be maintained in a clean and sanitary condition. Kitchen floors would be swept and cleaned of any garbage or other residue after each meal. All countertops should be cleaned throughout the day. Each night, all kitchen equipment should be wiped down. All garbage cans, lids and stands are cleaned and washed/sanitized a minimum of once weekly, or as needed to maintain sanitation standards.

The following was observed during a kitchen inspection on 02/24/2026:

At 11:45 AM, a food preparation (prep) table had dried food debris on the surface. Sitting on top of the prep table was a meat slicer that had dried food debris on the bottom of the slicer. The bottom shelf of the prep table had dried food debris and a cardboard box containing sanding sugar, the box and the plastic bag that held the sugar were not covered. On the bottom shelf was a large, covered bin with a white powdery substance, the bin did not have a label that identified the contents. Next to the prep table was a commercial floor stand mixer. The stand of the mixer was covered with dried food debris.

At 11:51 AM, the stainless-steel doors to the sandwich refrigerator located under the cook's serving area had dried food particles and grease around the handle. The stainless-steel grate next to the refrigerator had a buildup of dust. The reach-in refrigerator had dried food debris on the bottom shelf.

At 11:54 AM, the stainless-steel hood filters located over the stove had a buildup of dust and grease.

At 11:59 AM, in the dry food storage there were four 16-ounce cans of chickpeas that had an expiration date of August 2025.

At 12:02 PM, the floor in the dry food storage room had food particles collected under the metal racks and in the corner behind the door of the storage room.

At 12:08 PM, in the dry food storage there was a large bag of stuffing mix that had an

expiration date of 11/24/2025.

At 12:10 PM, in the dry food storage a 10-pound bag of rigatoni, a 5-pound bag of egg noodles and a 10-pound bag of bow tie pasta were opened, none of the packages had a date when the package was opened.

At 12:16 PM, in the dry food storage had five bottles of raspberry plate drizzle had an expiration date of 06/19/2025 and 1 bottle had an expiration date of 04/09/2025.

At 12:20 PM, the walk-in cooler had an opened bag of broccoli and an opened bag of lettuce mix, the contents in both bags were black, brown and slimy.

At 12:26 PM, a handwritten sign was observed taped on the door to the walk-in refrigerator that read, "All items must be dated before returning to the shelf, fridge or freezer."

At 12:28 PM, the walk-in freezer had an opened bag that contained nine cinnamon rolls, there was no date on the package to show when it was opened.

At 12:30 PM, the garbage cans in the kitchen were noted to have spilled liquid and food debris on the outside. The hand-washing station had floor mounted pedals for hands free operation. Under the floor mounted pedals was a buildup of a thick, black substance.

In an interview, on 02/24/2026 at 11:45 AM, Staff G (Dining Supervisor) stated that all kitchen staff were responsible for cleaning the kitchen. Staff G stated that they did not have specific cleaning tasks assigned to specific staff. Staff G could not locate a cleaning policy for the kitchen when requested.

In an interview, on 02/24/2026 at 11:55 AM, Staff G stated that the hood filters were cleaned by a company every three months.

In an interview, on 02/24/2026 at 12:21 PM, Staff G stated that it was their responsibility to ensure food items were labeled with the date they were opened and that expired food was thrown away.

An observation of the juice bar on 02/25/2026 at 11:53 AM, showed the far corner of the juice bar area had a hard white substance stuck to the floor. The wall directly above the white substance was bulging and had a crack that was blackish brown in color. The rubber base board was separated from the wall and wood that had dry rot was exposed. There were black scuff marks on the wall behind the soup pot. There were black scuff marks on the wall to the left of the handwashing sink. The corner of the wall at the

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entrance of the juice bar had black scuff marks, and plaster was missing from the wall in multiple spots from floor to ceiling that exposed metal underneath. An eight-inch section of the rubber base board was missing from the floor near the handwashing sink and exposed a blackish brown flaky plaster underneath.

In an interview, on 02/23/2026 at 12:04 PM, Staff A (Executive Director) stated that the damage to the wall in the juice bar was from a water leak they had in the kitchen about 6 months ago.

In an interview, on 02/25/2026 at 12:37 PM, Staff H (Maintenance Director) stated that they were not aware of the damaged walls in the juice bar. Staff H confirmed the walls in the juice bar needed to be repaired.

Plan/Attestation Statement

I hereby certify that I have reviewed this report and have taken or will take active measures to correct this deficiency. By taking this action, COUNTRY MEADOW VILLAGE is or will be in compliance with this law and / or regulation on (Date) 3/13/2026.

In addition, I will implement a system to monitor and ensure continued compliance with this requirement.


Administrator (or Representative)

3/4/2026
Date

entrance of the juice bar had black scuff marks, and plaster was missing from the wall in multiple spots from floor to ceiling that exposed metal underneath. An eight-inch section of the rubber base board was missing from the floor near the handwashing sink and exposed a blackish brown flaky plaster underneath.

In an interview, on 02/23/2026 at 12:04 PM, Staff A (Executive Director) stated that the damage to the wall in the juice bar was from a water leak they had in the kitchen about 6 months ago.

In an interview, on 02/25/2026 at 12:37 PM, Staff H (Maintenance Director) stated that they were not aware of the damaged walls in the juice bar. Staff H confirmed the walls in the juice bar needed to be repaired.

Plan/Attestation Statement

I hereby certify that I have reviewed this report and have taken or will take active measures to correct this deficiency. By taking this action, COUNTRY MEADOW VILLAGE is or will be in compliance with this law and / or regulation on (Date)_____.

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Administrator (or Representative)

Date