



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
1200 Alder Street, Union Gap, WA 98903

02/26/2025

BONAVENTURE OF EAST WENATCHEE LLC
BONAVENTURE OF EAST WENATCHEE
3425 Boone Rd., SE
SALEM, OR 97317

RE: BONAVENTURE OF EAST WENATCHEE # 2026

Dear Administrator:

This letter addresses deficiencies occurring in the report(s) for: Compliance Determination(s) 55396 (Completion Date 02/26/2025) and 50942 (Completion Date 01/16/2025).

The Department completed a follow-up inspection of your Assisted Living Facility on 02/26/2025 and found no deficiencies.

The Department found that deficiencies for the following licensing laws and regulations were corrected:

WAC 388-78A-3090 Maintenance and housekeeping.

(1) The assisted living facility must:

- (a) Provide a safe, sanitary and well-maintained environment for residents;
- (c) Keep facilities, equipment and furnishings clean and in good repair; and

The Department staff who did the On Site verification:

Nicole Velazquez, Community Complaint Investigator

If you have any questions, please contact me at (509)225-2823.

Sincerely,

Laura Williams-Davis

Laura Williams-Davis, ALF Field Manager
Region 1, Unit G

Residential Care Services



Residential Care Services Investigation Summary Report

Provider/Facility: BONAVENTURE OF EAST WENATCHEE **Provider Type:** Assisted Living Facility

License/Cert. #: 2026

Intake ID: 156431

Compliance Determination #: 50942

Region/Unit #: RCS Region 1 / Unit G

Investigator: Nicole Velazquez

Investigation Date(s): 11/27/2024 through 01/16/2025

Complainant Contact Date(s): 01/17/2025

Allegation(s):

There facility staff disregarded food safety, did not check food temperatures and had an unkept kitchen.

Investigation Methods:

Sample:	Total residents: 52 Resident sample size: 52 Closed records sample size: 1
Observations:	Kitchen, Food Storage, Food Handling, infection control practice, food temperatures
Interviews:	Residents, staff and others not associated with the facility.
Record Reviews:	Characteristic Roster, Kitchen records, Facility policy

Investigation Summary:

Observation, interview and record review showed that kitchen staff were wearing gloves during handling of food and checking food temperatures. The kitchen and food storage areas were observed to have unsanitary conditions. Failed Practice Identified, WAC 388-78A-3090 reference Statement of Deficiencies dated 01/16/2025.

Conclusion / Action:

- ☒ Failed Provider Practice Identified / Citation(s) Written
- ☐ Failed Provider Practice Not Identified / No Citation Written
- ☐ N/A



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
1200 Alder Street, Union Gap, WA 98903

Statement of Deficiencies	License #: 2026	Compliance Determination # 50942
Plan of Correction	BONAVENTURE OF EAST WENATCHEE	Completion Date
Page 1 of 4	Licensee: BONAVENTURE OF EAST WENATCHEE LLC	01/16/2025

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 an unannounced on-site complaint investigation on 11/27/2024 of:

BONAVENTURE OF EAST WENATCHEE
50 29TH STREET NW
EAST WENATCHEE, WA 98802

This document references the following complaint number(s): 155724, 155932, 156319, 156431

The following sample was selected for review during the unannounced on-site visit: 52 of 52 current residents and 1 former residents.

The department staff that investigated the Assisted Living Facility:

Nicole Velazquez, Community Complaint Investigator

From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 1 , Unit G
1200 Alder Street
Union Gap, WA 98903

This document was prepared by Residential Care Services for the Locator website.

Statement of Deficiencies	License #: 2028	Compliance Determination # 50942
Plan of Correction	BONAVENTURE OF EAST WENATCHEE	Completion Date
Page 2 of 4	Licensee: BONAVENTURE OF EAST WENATCHEE LLC	01/16/2025

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.

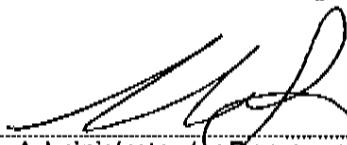
Laura Williams-Davis

Residential Care Services

01/28/2025

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)

2.10.25

Date

WAC 388-78A-3090 Maintenance and housekeeping.

(1) The assisted living facility must:

- (a) Provide a safe, sanitary and well-maintained environment for residents;
- (c) Keep facilities, equipment and furnishings clean and in good repair; and

This requirement was not met as evidenced by:

Based on observation, interview and record review, the Assisted Living Facility (ALF) failed to maintain the kitchen and storage areas for 2 of 2 areas (Kitchen and food storage). This failure contributed to unsanitary conditions and placed residents at risk for food safety concerns.

Findings included...

Review of facility policy titled, "Food Service Equipment Cleaning Policy," dated 07/2009, showed that food service employees were responsible for ensuring the food service areas were clean and sanitized.

A document titled, "Server Cleaning Task List," revised 12/2010, showed that servers had specific tasks that they were required to complete daily and weekly.

Observations on 11/27/2024 at 9:52 AM of the kitchen and food storage areas showed:

<Kitchen>

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.

Laura Williams-Davis

Residential Care Services

01/28/2025

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)

Date

WAC 388-78A-3090 Maintenance and housekeeping.

(1) The assisted living facility must:

- (a) Provide a safe, sanitary and well-maintained environment for residents;
- (c) Keep facilities, equipment and furnishings clean and in good repair; and

This requirement was not met as evidenced by:

Based on observation, interview and record review, the Assisted Living Facility (ALF) failed to maintain the kitchen and storage areas for 2 of 2 areas (Kitchen and food storage). This failure contributed to unsanitary conditions and placed residents at risk for food safety concerns.

Findings included...

Review of facility policy titled, "Food Service Equipment Cleaning Policy," dated 07/2009, showed that food service employees were responsible for ensuring the food service areas were clean and sanitized.

A document titled, "Server Cleaning Task List," revised 12/2010, showed that servers had specific tasks that they were required to complete daily and weekly.

Observations on 11/27/2024 at 9:52 AM of the kitchen and food storage areas showed:

<Kitchen>

- The dishwasher had white substance hard water stains on the outside with multiple drip marks on the front and sides.
- The wall behind sink 1 (south wall sink) had multiple clusters of circular black discoloration with fuzzy edges.
- Sink 1 had white stains on the counter of hard water stains.
- The wall behind sink 2 (north wall sink) had multiple clusters of circular black discoloration with fuzzy edges on the wall and where the metal black splash of the sink meets the wall. The discoloration extended across the wall around to the wall behind the dishwasher.
- An odor around the dishwasher, sink 1 and sink 2 was a musty and earthy-like smell.
- The floors in the dishwashing area were stained brown around the area in front and under the dishwasher, under the Sink 1 and Sink 2, and under counter where six dishwashing racks that were sitting on the floor.
- A handwashing sink located on the south corner of the kitchen outside the dry pantry, had brown discoloration at the site where the wall and metal of the sink met, dried food particles in the sink with brown buildup of substance inside the sink, around the drain, on the back of the sink edge and backsplash as well as a buildup of a white and brown substance buildup around the joint where the water faucet attaches to the black splash.
- A metal container storing clean food mixer attachments had food particles on the inside, outside and edge of the metal container.
- Shelf under the steam table with dried food particles across the shelf where clean baking pans were stored.

<Food Storage>

- Outside the pantry there were four storage containers with powders in them had brown discoloration on front of containers and lids of the food storage containers with the floors under the four storage containers were brown stained.
- The refrigerator storage area had light brown tiles with multiple clusters of circular black discoloration with fuzzy edges throughout the refrigerator and there were black discolored areas on the wall and floor to the left of entry way into the freezer and to the left of the door to exit the refrigerator.
- The inside of the refrigerator door had moisture stains that were white across the bottom of the door and wall to the left of the door on the silver metal paneling.
- The inside of the freezer door had a buildup of a brown sticky substance.
- Shelf above food prep area that stored spiced was covered with a build-up of dust and food debris.

Interview on 11/27/2024 at with Staff A, Executive Director, stated that Staff B, Dietary Manager was responsible for ensuring the kitchen was clean and sanitary and stated that they were aware that the kitchen was not being cleaned.

Interview on 12/03/2024 at 12:46 PM with Collateral Contact 3 (CC3), stated that the facility kitchen staff were not completing cleaning tasks due to not having enough time

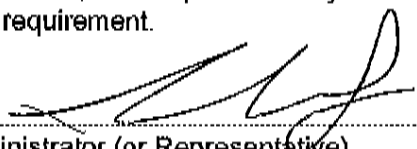
Statement of Deficiencies	License #: 2028	Compliance Determination # 50942
Plan of Correction	BONAVENTURE OF EAST WENATCHEE	Completion Date
Page 4 of 4	Licensee: BONAVENTURE OF EAST WENATCHEE LLC	01/16/2025

to complete them during their shift.

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, BONAVENTURE OF EAST WENATCHEE is or will be in compliance with this law and / or regulation on (Date) 2-10-25.

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



Administrator (or Representative)

2-10-25

Date

to complete them during their shift.

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, BONAVENTURE OF EAST WENATCHEE is or will be in compliance with this law and / or regulation on (Date)_____.

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

Administrator (or Representative)

Date