



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
20311 52nd Ave W, Suite 100, Lynnwood, WA 98036

12/09/2024

SEA MAR COMMUNITY HEALTH CENTERS
THE CANNON HOUSE
113 23rd AVENUE SOUTH
SEATTLE, WA 98144

RE: THE CANNON HOUSE # 2056

Dear Administrator:

This letter addresses deficiencies occurring in the report(s) for: Compliance Determination(s) 51434 (Completion Date 12/09/2024) and 48008 (Completion Date 10/14/2024).

The Department completed a follow-up inspection of your Assisted Living Facility on 12/09/2024 and found no deficiencies.

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

WAC 388-78A-2300 Food and nutrition services.

(1) The assisted living facility must:

(d) Prepare food on-site, or provide food through a contract with a food service establishment located in the vicinity that meets the requirements of chapter 246-215 WAC Food service;

The Department staff who did the On Site verification:

Lisa Hauk, Complaint Investigator

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

Sincerely,


Jamie Singer, Field Manager
Region 2, Unit J

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



Residential Care Services Investigation Summary Report

Provider/Facility: THE CANNON HOUSE **Provider Type:** Assisted Living Facility
License/Cert.#: 2056
Compliance Determination #: 48008 **Intake ID:** 146437
Investigator: Lisa Hauk **Region/Unit #:** RCS Region 2 / Unit J
Investigation Date(s): 09/30/2024 through 10/14/2024
Complainant Contact Date(s):

Allegation(s):

Fish served to the Named Resident (NR) at the Assisted Living Facility (ALF) was cold and may not have been cooked.

Investigation Methods:

Sample:	Total residents: 67 Resident sample size: 3 Closed records sample size: 0
Observations:	Identified resident Residents Dining Resident rooms Staff to resident interactions Resident to resident interactions Kitchen Food preparation
Interviews:	Administration Identified resident Nursing staff Residents Kitchen staff
Record Reviews:	Medical records Facility policies Personnel files

Investigation Summary:

Interview of sampled residents showed the ALF often served food warm instead of hot. Observation showed kitchen staff served residents a meal below recommended temperature. The ALF failed to ensure meals were served at temperatures per regulations. See citation WAC 388-78A-2300(1)(d).

Conclusion / Action:

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

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Statement of Deficiencies License #: 2056 Compliance Determination # 48008
Plan of Correction THE CANNON HOUSE Completion Date
Page 1 of 3 Licensee: SEA MAR COMMUNITY HEALTH CENTERS 10/14/2024

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 09/30/2024 and 09/30/2024 of:

THE CANNON HOUSE
113 23rd AVENUE SOUTH
SEATTLE, WA 98144

This document references the following complaint number(s): 146437, 145606, 145455

The following sample was selected for review during the unannounced on-site visit: 3 of 67 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Lisa Hauk, Complaint Investigator

From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 2, Unit J
20311 52nd Ave W, Suite 100
Lynnwood, WA 98036

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.

Jamie Singer
Residential Care Services

10/16/2024
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.

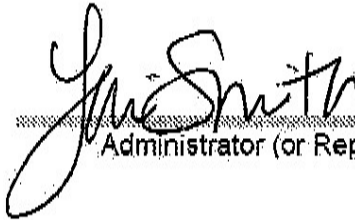
This document was prepared by Residential Care Services for the Locator website.

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Statement of Deficiencies	License #: 2056	Compliance Determination # 48008
Plan of Correction	THE CANNON HOUSE	Completion Date
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 Administrator (or Representative)


 Date

WAC 388-78A-2300 Food and nutrition services.

(1) The assisted living facility must:

(d) Prepare food on-site, or provide food through a contract with a food service establishment located in the vicinity that meets the requirements of chapter 246-215 WAC Food service;

This requirement was not met as evidenced by:

Based on interview, observation and record review, the Assisted Living Facility (ALF) failed to maintain cooked food to required hot holding (the process of keeping cooked food at a temperature that prevents the growth of harmful bacteria and keep food safe to eat) temperatures during meal service. This failure put 67 out of 67 residents at risk for food borne illness.

Findings included...

NOTE: Washington Administrative Code (WAC) 388-78A-2600 - Policies and procedures.

(1) The assisted living facility must develop and implement policies and procedures in support of services that are provided and are necessary to: (n) Related to food services consistent with chapter 246-215 WAC and WAC 388-78A-2300;

NOTE: WAC 246-215-03525 Temperature and time control—Time/temperature control for safety food, hot and cold holding (Food and Drug Administration (FDA)) Food Code 3-501.16). (1) Except during active preparation for up to two hours, cooking, or cooling or when time is used as the public health control as specified under WAC 246-215-03530, and except as specified in subsections (2) and (3) of this section, time/temperature control for safety food must be maintained: At 135°F (57°C) or above.

Review of ALF records showed no written policy or procedure for monitoring or maintaining hot food temperatures.

Observation, on 09/30/2024 at 3:30 PM, showed two food temperature posters tacked to a bulletin board in the ALF's kitchen that showed safe temperatures for hot held food.

- Hot holding temperature chart: 134-145 hot holding, 42-134 danger zone, 41 and below cold holding.
- Danger zone sign: Poultry, stuffing casseroles, reheated leftovers 165, egg dishes and ground meat 160, Ham fully cooked 140 – Hold temperature for cooked food 140. Below 140 to 40 danger zone, 40 fridge temp, 0 freezer temp. (Picture of a

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thermometer)

Record review of the ALF's menu for 09/30/2024, showed the ALF would serve hamburgers to the residents for lunch.

Observations of the ALF's kitchen, on 09/30/2024 at 12:19 PM, showed five plates with cooked ground beef patties on buns lined up in front of the hot holding pans. Staff A (Cook) used two different thermometers and took the temperature of one of the ground beef patties from the plate ready to be served. The temperature of the ground beef patty was 123.4. At 12:31 PM, Staff A used a thermometer to take the temperature of a ground beef patty that had been pulled out of a hot holding pan with tongs. The temperature of the ground beef patty from the hot holding pan was 112.4. Both ground beef patties did not meet the hot holding temperature minimum of 135 and were observed as being served to residents at the ALF.

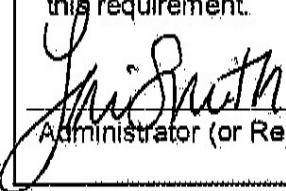
In interview, on 09/30/2024 at 11:30, Staff A stated that he did not have required food temperatures memorized, but that he looked at the food temp posters on the bulletin board every time he took food temperatures.

Record review of an email, sent 09/30/2024 at 4:24 AM, showed Staff B (Administrator) stated the ALF did not have a policy on food preparation temperatures.

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, THE CANNON HOUSE is or will be in compliance with this law and / or regulation on (Date) 11/28/2024.

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



Administrator (or Representative)

10/18/2024

Date