



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
800 NE 136th Ave Ste 200, Vancouver, WA 98684

Cascade Living Group - Shelton, LLC
Alpine Way Retirement Apartments
900 W Alpine Way
Shelton, WA 98584

RE: Alpine Way Retirement Apartments License # 2141

Dear Administrator:

This letter addresses Compliance Determination(s) 54370 (Completion Date 02/04/2025) and 51141 (Completion Date 12/03/2024).

The Department completed a follow-up inspection of your Assisted Living Facility on 02/04/2025 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:
Phan Pham, Nurse Surveyor

If you have any questions, please contact me at (253)254-3190.

Sincerely,

Cory Cisneros

Cory Cisneros, Field Manager
Region 3, Unit E
Residential Care Services



Residential Care Services Investigation Summary Report

Provider/Facility: Alpine Way Retirement
Apartments

License/Cert.#: 2141

Compliance Determination #: 51141

Investigator: Phan Pham

Investigation Date(s): 12/03/2024 through 12/03/2024

Complainant Contact Date(s): 12/04/2024

Provider Type: Assisted Living Facility

Intake ID: 157427

Region/Unit #: RCS Region 3 / Unit E

Allegation(s):

Infection control - Residents experienced nausea, vomiting and diarrhea.

Investigation Methods:

Sample:	Total residents: 85 Resident sample size: 5 Closed records sample size: 0
Observations:	Residents, environment, staff interactions with residents, staff members providing care and services, and safety measures.
Interviews:	Residents, staff members, administrative and member not associated with the facility.
Record Reviews:	Sampled residents and incident reports.

Investigation Summary:

An investigation was conducted, and allegation identified in the intake related to infection control, care and services were reviewed. The facility failed to ensure staff disposed expired foods in a timely manner. Additional residents reviewed for care, services and infection control had no concerns.

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 #: 2141	Compliance Determination # 51141
Plan of Correction	Alpine Way Retirement Apartments	Completion Date
Page 1 of 4	Licensee: Cascade Living Group - Shelton, LLC	12/03/2024

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 12/03/2024, 12/03/2024 and 12/03/2024 of:

Alpine Way Retirement Apartments
900 W Alpine Way
Shelton, WA 98584

This document references the following complaint number(s): 157427

The following sample was selected for review during the unannounced on-site visit: 5 of 85 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Phan Pham, Nurse Surveyor

From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 3 , Unit E
800 NE 136th Ave Ste 200
Vancouver, WA 98684

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.

Cory Cisneros

Residential Care Services

12/11/2024

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.

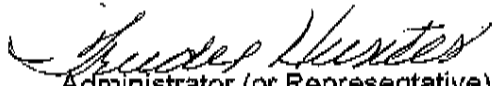
This document was prepared by Residential Care Services for the Locator website.

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State of Washington

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Statement of Deficiencies	License #: 2141	Compliance Determination # 51141
Plan of Correction	Alpine Way Retirement Apartments	Completion Date
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Administrator (or Representative)

12.16.2024
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, interview, and record review, the facility failed to ensure timely disposal of leftover foods for 1 of 1 facility kitchen reviewed. This failure placed 85 of 85 residents at risk for contracting foodborne illness.

Findings included...

246-215-03526

"Temperature and time control—Ready-to-eat, time/temperature control for safety food, date marking (FDA Food Code 3-501.17).

(1) Except when packaging food using a reduced oxygen packaging method as specified under WAC 246-215-03540, and except as specified in subsections (5) and (6) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than twenty-four hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of seven days. The day of preparation must be counted as day one... (4) A date marking system that meets the criteria stated in subsections (1) and (2) of this section may include:

(a) Using a method approved by the regulatory authority for refrigerated, ready-to-eat, time/temperature control for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft-serve mix or milk in a dispensing machine; (b) Marking the date or day of preparation, 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 (1) of this section;

(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

(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the regulatory authority upon request."

Administrator (or Representative)

Date

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- (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
- (d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the regulatory authority upon request."

Food and Drug Administration Food Code 3-501.17 "Food date marking stated: Date marking is a means of controlling the growth of *Listeria monocytogenes*, bacteria that continues to grow even at refrigerated temperatures. Date marking is a process assuring the food is discarded before these bacteria can cause foodborne illness. Food held in a food establishment for more than twenty-four hours must be clearly marked to indicate the date or day by which the food must be consumed. The day of preparation must be counted as day one."

Review of the assisted living facility's Food Storage policy and procedures, dated "05/19", stated staff were to label food with the date prepared and to be used or discarded by. The policy referenced for refrigerated food the facility provided Food and Dining Services – Maximum Food Store Periods Recommended Guidelines form 603b.

Record review of the facility policy, The Refrigerated Storage Guidelines form 603b, dated "June 2019", stated the recommended maximum storage periods for leftover yolks/white eggs were two days and sliced ham was three to five days.

In an interview on 12/03/2024 at 10:28 AM, Staff C, Executive Director, and Staff D, Director of Wellness, said the assisted living facility had 25 residents experienced nausea, vomiting and diarrhea. The outbreak started with two residents experienced the symptoms on 11/30/2024 and as of 12/02/2024 there were 25.

In an interview and observation on 12/03/2024 at 10:48 AM, Staff A, Food Service Director, was asked to observe the leftover foods in the refrigerators. Staff A observed and said there was a container of approximately one-and-a-half-pound cube ham dated 11/28. A container had approximately three pounds of boiled egg that had been sliced into one-eighth pieces dated 11/25. And a container approximately three pounds of left over salad that had brown and soft lettuce mixed dated 11/29.

In an interview on 12/03/2024 at 11:00 AM, Staff A said staff dated the leftover foods and were supposed to be discarded after three to five days. Staff A stated dietary staff members were responsible for going through the refrigerators routinely and discard foods that had been expired. Staff A said she routinely checked the refrigerators to ensure expired foods were timely disposed. Staff A stated the ham, egg and salad should have been disposed.

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In an interview on 12/03/2024 at 12:10 PM, Staff B, Cook, said left over foods were to be disposed after three days from the prepared date on the container. Staff B stated he used the assisted living facility's Refrigerated Storage Guidelines as reference when he was not familiar with how long a leftover food should be kept. Staff B stated dietary staff members were responsible for routinely inspecting the refrigerators and disposing food that had been expired.

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, Alpine Way Retirement Apartments is or will be in compliance with this law and / or regulation on
(Date) ~~1/23/2025~~ 1/17/2025

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

Trudy Hunter
Administrator (or Representative)

12/16/24
Date

In an interview on 12/03/2024 at 12:10 PM, Staff B, Cook, said left over foods were to be disposed after three days from the prepared date on the container. Staff B stated he used the assisted living facility's Refrigerated Storage Guidelines as reference when he was not familiar with how long a leftover food should be kept. Staff B stated dietary staff members were responsible for routinely inspecting the refrigerators and disposing food that had been expired.

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(Date)_____.

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Administrator (or Representative)

Date