



STATE OF WASHINGTON  
DEPARTMENT OF SOCIAL AND HEALTH SERVICES  
AGING AND LONG-TERM SUPPORT ADMINISTRATION  
**3906-172nd St NE, Suite #100, Arlington, WA 98223**

RSL La Conner, LLC  
La Conner Retirement Inn  
PO Box 1087  
La Conner, WA 98257

RE: La Conner Retirement Inn License # 2254

Dear Administrator:

This letter addresses Compliance Determination(s) 28876 (Completion Date 08/30/2023) and 26800 (Completion Date 08/01/2023).

The Department completed a follow-up inspection of your Assisted Living Facility on 08/30/2023 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-2600-2-n

The Department staff who did the on-site verification:  
Cristina Gonzalez, ALF Licenser

If you have any questions, please contact me at (360)651-6846.

Sincerely,

Kimberley Ripley, Field Manager  
Region 2, Unit A  
Residential Care Services

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



## Residential Care Services Investigation Summary Report

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**Provider/Facility:** La Conner Retirement Inn    **Provider Type:** Assisted Living Facility

**License/Cert. #:** 2254

**Intake ID:** 88997

**Compliance Determination #:** 26800

**Region/Unit #:** RCS Region 2 / Unit A

**Investigator:** Karen Glover

**Investigation Date(s):** 07/18/2023 through 08/01/2023

**Complainant Contact Date(s):**

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### Allegation(s):

1. Raw, uncooked chicken was served for lunch.
  2. An unnamed resident had a bowel movement and staff were overheard talking about it not being their responsibility to clean up.
- 

### Investigation Methods:

|                        |                                                                                      |
|------------------------|--------------------------------------------------------------------------------------|
| <b>Sample:</b>         | Total residents: 34<br>Resident sample size: 4<br>Closed records sample size: 0      |
| <b>Observations:</b>   | Dining<br>Residents<br>Kitchen<br>Food preparation<br>Staff to resident interactions |
| <b>Interviews:</b>     | Nursing staff<br>Residents<br>Kitchen staff<br>Administration                        |
| <b>Record Reviews:</b> | Temperature log<br>Kitchen policies<br>Menu                                          |

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### Investigation Summary:

1. Observation of the lunch process showed soup and main course meeting the temperature requirements. The cook could not provide any completed documentation of food or fridge/freezer temps. Failed practice cited WAC 388-78A-2600 Policy and Procedures.
  2. Observed two residents that are incontinent of bowel. Both were clean and dry. Both stated no issues with caregivers and timeliness of getting cleaned up. Unable to substantiate this allegation.
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### 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 #: 2254              | Compliance Determination # 26800 |
| Plan of Correction        | La Conner Retirement Inn     | Completion Date                  |
| Page 1 of 3               | Licensee: RSL La Conner, LLC | 08/01/2023                       |

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 07/18/2023 and 07/18/2023 of:

La Conner Retirement Inn  
204 N 1st St  
La Conner, WA 98257

This document references the following complaint number(s): 88997

The following sample was selected for review during the unannounced on-site visit: 4 of 34 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Karen Glover, Complaint Investigator

From:  
DSHS, Aging and Long-Term Support Administration  
Residential Care Services, Region 2 , Unit A  
3906-172nd St NE, Suite #100  
Arlington, WA 98223

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

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.

\_\_\_\_\_  
Administrator (or Representative)

\_\_\_\_\_  
Date

**WAC 388-78A-2600 Policies and procedures.**

(2) The assisted living facility must develop, implement and train staff persons on policies and procedures to address what staff persons must do:

(n) Related to food services consistent with chapter 246-215 WAC and WAC 388-78A-2300 ;

**This requirement was not met as evidenced by:**

Based on interview and record review the Assisted Living Facility (ALF) failed to implement their policies and procedures regarding daily food temperatures and equipment temperatures in 1 of 1 kitchens (Main kitchen). This failure placed all residents at risk of a food borne illness.

Findings included...

Review of the ALF's Equipment Temperature Policy dated 03/23/2023 showed that all kitchen equipment will be checked and temperatures recorded. Reading and recording the temperature of the community refrigerators and freezers shall be completed twice daily to ensure proper food safety and storage. Temperatures are to be recorded on the Equipment Temperature Log.

Review of the ALF's Daily Food Temperature policy dated 12/19/2018 showed that food temperatures would be documented daily as part of the Quality Assurance program. Documentation of serving temperatures would be maintained through use of the Daily Food Temperature log.

Review of the temperature logs maintained in the kitchen for daily food temperature checks showed no entries had been documented since 05/31/2023. A temperature log for the recording of the twice daily temperature checks for the refrigerator and freezers could not be obtained.

Review of the ALF's Training Checklist for Food Service Manager dated 06/05/2023 showed Staff C, Dining Services Director, was trained on the Food Service Guide which included the daily food temperature and equipment temperature policies on 06/12/2023 by Staff B, Operations Specialist.

In an interview on 07/18/2023 at 11:53 AM, Resident 1 stated that sometimes the

hamburgers are raw.

In an interview on 07/18/2023 at 12:00 PM, Collateral Contact 1 (CC1) Independent resident, stated, "the food is awful, raw chicken and hamburger."

In an interview on 07/18/2023 at 12:38 PM, Staff C stated that they had received the policy training which included the food temperatures and the equipment temperatures policies.

**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, La Conner Retirement Inn 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