



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

10/29/2024

Cogir Management USA Inc
Cogir Queen Anne
805 4th Ave N
Seattle, WA 98109

RE: Cogir Queen Anne # 2473

Dear Administrator:

This letter addresses deficiencies occurring in the report(s) for: Compliance Determination(s) 49503 (Completion Date 10/29/2024) and 47528 (Completion Date 09/20/2024).

The Department completed a follow-up inspection of your Assisted Living Facility on 10/29/2024 and found no deficiencies.

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

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;

The Department staff who did the On Site verification:

Cathy Prentice, Complaint Investigator

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

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



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

Statement of Deficiencies	License #: 2473	Compliance Determination # 47528
Plan of Correction	Cogir Queen Anne	Completion Date
Page 1 of 3	Licensee: Cogir Management USA Inc	09/20/2024

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 follow-up on 09/20/2024 and 09/20/2024 of:

Cogir Queen Anne
805 4th Ave N
Seattle, WA 98109

This document references the following SOD dated: 09/20/2024

The following sample was selected for review during the unannounced on-site visit: 2 of 84 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Cathy Prentice, 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

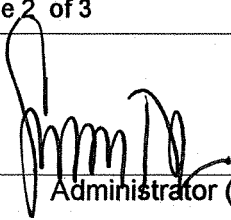
As a result of the on-site visit(s) the department found that you are not in compliance with the licensing laws and regulations as stated in the cited deficiencies in the enclosed report.


Residential Care Services

10/03/2024
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.



Administrator (or Representative)

10/10/24

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 Assisted Living Facility (ALF) failed to ensure refrigerated ready-to-eat foods, were labeled with an expiration date and pre-packaged foods were discarded by their best-by-date. This failure placed 84 ALF residents at risk for acquiring 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). (1) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 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. (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: (a) The day the original container is opened in the FOOD ESTABLISHMENT is counted as day one; and (b) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.

Record review, of an undated ALF policy for Proper Date Marking, showed the facility required dates to be marked on opened foods that are held in the facility for 24 hours or longer and discarded within seven days of opening date, with day of preparation as day one.

Observation, during a food service and kitchen tour, on 09/20/2024 at 11:15 AM, showed the first floor serving kitchen's small refrigerator had an undated eight-ounce container with a lid, half full of cut fruit including honey dew melon, blueberries and one smashed raspberry. At 11:30 AM Staff A (Administrator), joined the kitchen tour

observing and confirming the fruit container had no date.

Observation, on 09/20/2024 at 12:00 PM, in the basement kitchen, showed the refrigerator had two unopened 14-ounce containers of Miso Soup with a Best If Used By date of 05/12/2024 printed on the lids. This was also observed and confirmed with Staff A and Staff B (Dietary Services Manager).

In an interview, on 09/20/2024 at 12:35 PM, Staff B stated they were unaware the expired Miso Soup was in the basement refrigerator.

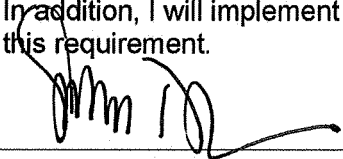
In an interview, on 09/20/2024 at 12:50 PM, Staff C (Dining Room Manager) stated she must have forgotten to put the date on the cut fruit container found in the first floor serving kitchen refrigerator.

This is a recurring and uncorrected deficiency cited on 06/25/2024 and 07/15/2024 and 08/22/2024.

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, Cogir Queen Anne is or will be in compliance with this law and / or regulation on (Date) 10/21/24.

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



Administrator (or Representative)

10/10/24

Date



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

Statement of Deficiencies	License #: 2473	Compliance Determination # 45930
Plan of Correction	Cogir Queen Anne	Completion Date
Page 1 of 3	Licensee: Cogir Management USA Inc	08/22/2024

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 follow-up on 08/20/2024 and 08/20/2024 of:

Cogir Queen Anne
805 4th Ave N
Seattle, WA 98108

This document references the following SOD dated: 08/22/2024

The following sample was selected for review during the unannounced on-site visit: 2 of 80 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Cathy Prentice, 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

09/03/2024
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.



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

Statement of Deficiencies	License #: 2473	Compliance Determination # 45910
Plan of Correction	Cogir Queen Anne	Completion Date
Page 1 of 3	Licensee: Cogir Management USA Inc	08/22/2024

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Cogir Queen Anne
805 4th Ave N
Seattle, WA 98109

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From:
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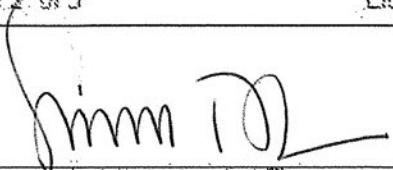
Residential Care Services

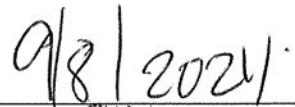
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Statement of Deficiencies	License # 2473	Compliance Determination # 45910
Plan of Correction	Cogir Queen Anne	Completion Date
Page 2 of 3	Licensed: Cogir Management USA Inc	08/22/2024


Administrator (or Representative)


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 Assisted Living Facility (ALF) failed to ensure two refrigerated ready-to-eat foods were discarded within seven days of preparation date to be safe for residents to consume. This failure placed 80 ALF residents at risk for acquiring 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). (1) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 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. (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: (a) The day the original container is opened in the FOOD ESTABLISHMENT is counted as day one, and (b) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.

Record review, of an undated ALF policy for Proper Date Marking showed, the facility required dates to be marked on opened foods that are held in the facility for 24 hours or longer and discarded within seven days of opening date, with day of preparation as day one.

Observation and interview, during a food service and kitchen tour with Staff A (Administrator), on 08/20/2024 at 12:25 PM, showed the following open ready to eat foods in the downstairs kitchen refrigerator had been dated, however were expired past their seven-day discard date and should have been discarded: a six inch by six inch

Administrator (or Representative)

Date

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Observation and interview, during a food service and kitchen tour with Staff A (Administrator), on 08/20/2024 at 12:25 PM, showed the following open ready to eat foods in the downstairs kitchen refrigerator had been dated, however were expired past their seven-day discard date and should have been discarded: a six inch by six inch

Statement of Deficiencies	License # 2473	Compliance Determination # 45910
Plan of Correction	Cogir Queen Anne	Completion Date
Page 3 of 3	Licensee: Cogir Management USA Inc	08/22/2024

metal serving pan covered with plastic wrap three-quarters full of black olives, dated 08/04/2024, that was 10 days overdue for discard; a six by six inch metal serving pan covered with plastic wrap containing about three inches deep of sauce marked Enchilada Sauce, dated 08/08/2024, that was six days overdue for discard. Staff A confirmed the food containers and the observed dates and agreed they were overdue for discard. Staff A stated she was not sure of the discard policy but seven days sounded correct.

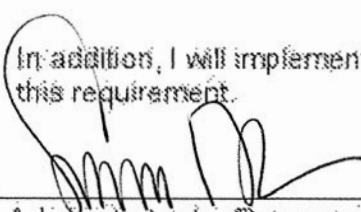
In an interview, on 08/20/2024 at 12:30 PM, during the above observations, Staff B (Sous Chef) stated he thought the policy was to discard after five days.

This is a recurring uncorrected citation previously cited on 06/25/2024 and 07/15/2024.

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, Cogir Queen Anne is or will be in compliance with this law and / or regulation on (Date) 9/30

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



Administrator (or Representative)

9/8/2024

Date

metal serving pan covered with plastic wrap three-quarters full of black olives, dated 08/04/2024, that was 10 days overdue for discard; a six by six inch metal serving pan covered with plastic wrap containing about three inches deep of sauce marked Enchilada Sauce, dated 08/08/2024, that was six days overdue for discard. Staff A confirmed the food containers and the observed dates and agreed they were overdue for discard. Staff A stated she was not sure of the discard policy but seven days sounded correct.

In an interview, on 08/20/2024 at 12:30 PM, during the above observations, Staff B (Sous Chef) stated he thought the policy was to discard after five days.

This is a recurring uncorrected citation previously cited on 06/25/2024 and 07/15/2024.

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, Cogir Queen Anne 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



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

Statement of Deficiencies	License #: 2473	Compliance Determination # 44134
Plan of Correction	Cogir Queen Anne	Completion Date
Page 1 of 3	Licensee: Cogir Management USA Inc	07/15/2024

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 follow-up on 07/15/2024 and 07/15/2024 of:
Cogir Queen Anne
805 4th Ave N
Seattle, WA 98109

This document references the following SOD dated: 07/15/2024

The following sample was selected for review during the unannounced on-site visit: 1 of 84 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Cathy Prentice, 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.

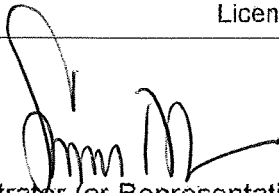
Jamie Singer
Residential Care Services

07/24/2024
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.

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Statement of Deficiencies	License #: 2473	Compliance Determination # 44134
Plan of Correction	Cogir Queen Anne	Completion Date
Page 2 of 3	Licensee: Cogir Management USA Inc	07/15/2024


Administrator (or Representative)

7/31/2024
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 Assisted Living Facility (ALF) failed to ensure ready-to-eat foods were clearly labeled, dated, and safe for residents to consume in 1 of 1 kitchen. This failure placed 84 ALF residents at risk for acquiring 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). (1) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 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. (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: (a) The day the original container is opened in the FOOD ESTABLISHMENT is counted as day one; and (b) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.

Record review, of an undated ALF policy for Proper Date Marking, showed, the facility required dates to be marked on opened foods that are held in the facility for 24 hours or longer.

Observation and interview, during a food service and kitchen tour with Staff A (Chef Executive), on 07/15/2024 at 09:45 AM, showed five three-gallon tubs of ice cream in the first-floor kitchen serving freezer. All five ice cream tubs, two vanilla, one chocolate, two strawberry, were not labeled with their date of opening. The five ice cream tub lids were left opened with ice cream scooped out of them. Staff A confirmed there were no

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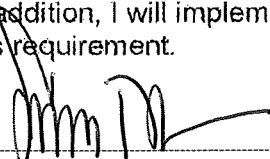
Statement of Deficiencies	License #: 2473	Compliance Determination # 44134
Plan of Correction	Cogir Queen Anne	Completion Date
Page 3 of 3	Licensee: Cogir Management USA Inc	07/15/2024

dates marked on the five open ice cream containers although it was facility policy to mark the containers when opened and all staff who open the food containers are responsible to mark them.

Observation, on 07/12/2024 at 10:15 AM, showed the basement refrigerator had a five by eight inch plastic container of what appeared to be chow mein and a two ounce open tube of anchovy paste with no dates on them. Staff A stated the chow mein probably belonged to staff and should not be in there.

In an interview, on 07/15/2024 at 10:10 AM, Staff B (Dietary Aide) stated he had no training at the facility regarding putting dates on food containers when they are opened.

This is an uncorrected deficiency previously cited on 06/25/2024.

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, Cogir Queen Anne is or will be in compliance with this law and / or regulation on (Date) <u>8/5/2024</u>	
In addition, I will implement a system to monitor and ensure continued compliance with this requirement.	
 _____ Administrator (or Representative)	<u>7/31/2024</u> _____ Date



Residential Care Services Investigation Summary Report

Provider/Facility: Cogir Queen Anne

Provider Type: Assisted Living Facility

License/Cert.#: 2473

Compliance Determination #: 42213

Intake ID: 132051

Investigator: Cathy Prentice

Region/Unit #: RCS Region 2 / Unit J

Investigation Date(s): 06/04/2024 through 06/25/2024

Complainant Contact Date(s):

Allegation(s):

1. The facility has served bad food and food is not being delivered-managers are aware. 2. The named resident is sick because of bad ice cream and the staff thinks it is funny. 3. The named resident received ice cream, dated 05/20/24 that was 3 days old and looked like it had been warm and refrozen. 4. The lead chef is evil and purposely never gives the residents big portions, has yelled at them and called them idiots.

Investigation Methods:

Sample:	Total residents: 83 Resident sample size: 3 and others Closed records sample size: 0
Observations:	Named resident; delivery of care and services; staff interactions with residents; residents' appearance; environment; kitchen
Interviews:	Named resident, other residents, staff, administration.
Record Reviews:	Resident care records, Assessment, Negotiated Service Agreement (NSA), investigations, grievances, facility policies, other pertinent records.

Investigation Summary:

Observation, interview and record review showed, 1. The facility failed to date opened gallons of ice cream and an additional cup of juice observed in the kitchen ice cream serving freezer and beverage refrigerator. There was no expired food or spoiled food observed in the kitchen or at the lunch meal. Residents interviewed had no complaints about spoiled food. The named resident and other residents stated they receive their food deliveries when they order room trays. See Statement of Deficiencies dated 06/25/2024. 2. The facility completed an Assessment and Negotiated Service Agreement for the named resident that was being implemented at the time the named resident got sick from antibiotics. Record review and interviews showed no evidence of food bourn illnesses. No failed practice identified. 3. The kitchen staff stated an ice cream dated the day before was served to the named resident and staff retraining was completed. No failed practice identified. 4. The facility completed a thorough investigation to rule out abuse/neglect that was unsubstantiated. The residents

interviewed stated they felt safe at the facility and had no complaints about the acting lead chef who replaced the lead chef who left a few weeks prior. There was a facility investigation about the prior chef that showed verbal concerns toward staff but not residents. The facility had not received any complaints about any chef being rude to residents or not giving portions requested. The lunch meal observed showed fresh food, good sized portions, and residents in the dining room interviewed who had no complaints about the food. The facility was cited for not dating open ready made food in the freezer and refrigerator as stated above. No failed practice identified.

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 #: 2473	Compliance Determination # 42213
Plan of Correction	Cogir Queen Anne	Completion Date
Page 1 of 3	Licensee: Cogir Management USA Inc	06/25/2024

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 06/04/2024 and 06/04/2024 of:

Cogir Queen Anne
805 4th Ave N
Seattle, WA 98109

This document references the following complaint number(s): 132051

The following sample was selected for review during the unannounced on-site visit: 3 of 83 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Cathy Prentice, 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

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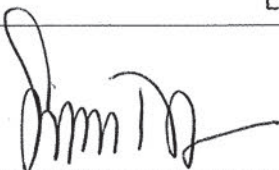

Residential Care Services

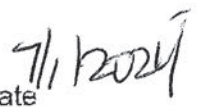
6/27/2024
Date

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Statement of Deficiencies	License #: 2473	Compliance Determination # 42213
Plan of Correction	Cogir Queen Anne	Completion Date
Page 2 of 3	Licensee: Cogir Management USA Inc	06/25/2024


Administrator (or Representative)


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 Assisted Living Facility (ALF) failed to ensure ready-to-eat foods were clearly labeled, dated, and safe for residents to consume. This failure placed 83 ALF residents at risk for acquiring 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). (1) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 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. (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: (a) The day the original container is opened in the FOOD ESTABLISHMENT is counted as day one; and (b) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.

Record review, of an undated ALF policy for Proper Date Marking showed, the facility required dates to be marked on opened foods that are held in the facility for 24 hours or longer.

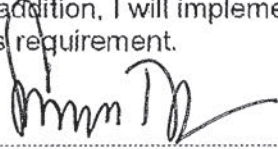
Observation and interview, during a food service and kitchen tour with Staff A (Acting Chef Executive), on 06/04/2024 at 11:20 AM, showed four three-gallon tubs of ice cream in the first floor kitchen serving freezer. All four ice cream containers had no date on the lids and were opened with ice cream scooped out of them: Vanilla, Chocolate, Strawberry and Rocky Road. Staff A confirmed there were no dates marked on the ice cream containers and stated the ice cream gets used up very fast. There was also a cup with a lid unmarked in the refrigerator next to the freezer. Staff A picked it up and poured a large amount of

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

Statement of Deficiencies	License #: 2473	Compliance Determination # 42213
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orange juice out of it. Staff A stated it probably belonged to staff and should not have been in there.

In an interview, on 06/04/24 at 1:00 PM, Staff B (Administrator) stated the facility had a policy to mark all opened food items and that the juice should have been marked as well.

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, Cogir Queen Anne is or will be in compliance with this law and / or regulation on (Date) <u>July 9, 2024</u> .	
In addition, I will implement a system to monitor and ensure continued compliance with this requirement.	
	<u>7/1/2024</u>
Administrator (or Representative)	Date