



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
20425 72nd Avenue S, Suite 400, Kent, WA 98032

Emeritol Fairhaven Estates LLC
Brookdale Fairhaven
2600 Old Fairhaven Parkway
Bellingham, WA 98225

RE: Brookdale Fairhaven License # 2525

Dear Administrator:

This letter addresses Compliance Determination(s) 62754 (Completion Date 07/18/2025) and 60404 (Completion Date 06/04/2025).

The Department completed a follow-up inspection of your Assisted Living Facility on 07/18/2025 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:
Cristina Gonzalez, Nursing Consultant Institutional

If you have any questions, please contact me at (253)281-1245.

Sincerely,

Anthony Devito, Field Services Administrator
Region 2, Unit Z
Residential Care Services



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

Statement of Deficiencies	License #: 2525	Compliance Determination # 60404
Plan of Correction	Brookdale Fairhaven	Completion Date
Page 1 of 4	Licensee: Emeritol Fairhaven Estates LLC	06/04/2025

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 the unannounced on-site full inspection and complaint investigation on 06/02/2025, 06/03/2025 and 06/04/2025 of:

Brookdale Fairhaven
2600 Old Fairhaven Parkway
Bellingham, WA 98225

This document references the following complaint numbers: 181513.

The following sample was selected for review during the unannounced on-site visit: 7 of 47 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Cristina Gonzalez, Nursing Consultant Institutional
Karen Glover, Nursing Consultant Institutional
Melissa Phillips, Long Term Care Surveyor

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.

Kimberly Ripley

Residential Care Services

06/06/2025

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.

Sheri Cope

Administrator (or Representative)

6-18-2025

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 systems were in place to maintain overall cleanliness of 1 of 1 kitchen (main kitchen). This failure resulted in food being prepared in an unclean kitchen and placed all residents at risk of food borne illness.

Findings included...

Review of WAC 246-215-06505 Methods—Cleaning, frequency and restrictions (FDA Food Code 6-501.12) showed:

(1) physical facilities must be cleaned as often as necessary to keep them clean.

Record review of the ALF's policy titled, "Safety and Sanitation, Kitchen Cleaning," dated 07/2024, showed all kitchen and food preparation areas must be cleaned according to federal, state and local regulations. A cleaning schedule was to be posted in full view of all associates to be followed by associations and verified by the dining manager. Food service equipment was to be cleaned per cleaning schedule and sanitized after each use. Food service areas such as counters, drawers, cupboards, prep areas, cutting boards were to be clean and sanitized. Kitchen areas including walls, cupboard doors, ceiling, lights and vents were to be clean, free from dust, and in good repair.

On 06/02/2025 at 10:53 AM, the following was observed in the main kitchen:

Two exhaust fans were covered in grease and dust,

A knife holder, attached to the side of the prep table, was covered in food debris and grime (dirt ingrained on the surface),

A steam table had not been wiped down and steam table lids were dirty,

A three-compartment refrigerator in the main kitchen had handles and fronts covered in grime,

A freezer in the main kitchen area was covered in grime,

A refrigerator in the pantry had dirty glass doors and the door tracks and bottom shelf were filled with food debris,

Cabinets doors in the main kitchen were dirty,

A garbage can with a foot opener was dirty on the outside and covered with dirty towels,

The floor had not been swept and had food debris,

Counters and prep areas had not been wiped down.

On 06/02/2025 at 11:00 AM, Staff H, Maintenance Supervisor, stated that they were not sure who was responsible for cleaning the vents.

On 06/02/2025 at 11:05 AM, Staff K, Cook, stated that the vent cleaning was not on their cleaning schedule.

On 06/03/2025 at 10:55 AM, the following was observed in the main kitchen:

A 220-volt extension cord was tied up to the ceiling with accumulated dust,

Wire shelves in the pantry room were covered with syrup on one shelf and were dripping down to shelf underneath,

Food debris and dust were on the floor of the pantry room,

Black mats on the floor were dirty,

Dirty towels were on top of the garbage can lid.

On 06/03/2025 at 11:08 AM, Staff M, Cook, stated that they work the evening/night shift (11:00 AM to 6:30 PM). Staff M stated that they have a list of cleaning items that need to be completed at the end of their shift.

On 06/03/2025 at 11:10 AM, the cleaning schedule for the kitchen was reviewed. The kitchen had three different daily cleaning schedules, one for the night shift cook, day shift cook, and the dietary aid. The only completed schedule for cleaning in June was the night shift cook.

On 06/03/2025 at 11:15 AM, Staff J, Dining Service Manager, stated that they were responsible for making sure the kitchen cleaning scheduled was followed. Staff J stated they would follow up with the staff that worked the last two days and did not document on the cleaning schedule.

On 06/04/2025 at 9:02 AM, Staff J, stated that they orient the kitchen staff to the position they are hired for, and each position includes cleaning. Staff J stated that they use the cleaning schedule list to orient the new hires.

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, Brookdale Fairhaven is or will be in compliance with this law and / or regulation on (Date) 7/6/2025.

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

Shemi Cope

Administrator (or Representative)

6/16/2025

Date