



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

Caring Places Management, LLC
Artesian Place
828 McPhee Rd SW
Olympia, WA 98502

RE: Artesian Place License # 2542

Dear Administrator:

This letter addresses Compliance Determination(s) 43634 (Completion Date 07/03/2024) and 41151 (Completion Date 05/13/2024).

The Department completed a follow-up inspection of your Assisted Living Facility on 07/03/2024 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:
Celeste Vashey, ALF LTC Licenser

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

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

Statement of Deficiencies	License #: 2542	Compliance Determination # 41151
Plan of Correction	Artesian Place	Completion Date
Page 1 of 5	Licensee: Caring Places Management, LLC	05/13/2024

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 05/13/2024 and 05/13/2024 of:
Artesian Place
828 McPhee Rd SW
Olympia, WA 98502

This document references the following SOD dated: 05/13/2024

The following sample was selected for review during the unannounced on-site visit: 59 of 59 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Celeste Vashey, ALF LTC Licenser

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.



Residential Care Services

05/22/2024

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.

Statement of Deficiencies	License #: 2542	Compliance Determination # 41151
Plan of Correction	Artesian Place	Completion Date
Page 2 of 5	Licensee: Caring Places Management, LLC	05/13/2024


Administrator (or Representative)

5-31-2024
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 facility failed to properly store and label food for 1 of 1 kitchen reviewed. These failures placed all 59 of 59 residents at risk for potential foodborne illness.

Findings included...

WAC 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.

(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

Statement of Deficiencies	License #: 2542	Compliance Determination # 41151
Plan of Correction	Artesian Place	Completion Date
Page 3 of 5	Licensee: Caring Places Management, LLC	05/13/2024

use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated,ready-to-eat, time/temperature control for safety food ingredient or a portion of a refrigerated,ready-to-eat, time/temperature control for safety food that is combined with additional ingredients or portions of food must retain the date marking of the earliest-prepared or first-prepared ingredient.

(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 foodmust 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.”

Record review of the facility’s policy, titled, “Food Services Purchasing Food”, undated, showed all food items would be purchased one week in advance and would be used by the week.

Record review of the facility’s policy, titled, “Food Storage and Handling”, undated, showed, “Food shall be protected at all times from potential or real contamination. Food, whether raw or prepared, if removed from its original container, shall be stored in a clean, labeled, covered container...”

Record review of the facility’s “Dietary Manager Task List”, undated, showed daily tasks included “Audit all food in the refrigerators and dispose of expired foods.”

In an interview on 05/13/2024 at 10:22 AM, Staff A, Administrator, said the facility went through the kitchen and ensured all the food had been labeled. Staff A stated the facility

Statement of Deficiencies	License #: 2542	Compliance Determination # 41151
Plan of Correction	Artesian Place	Completion Date
Page 4 of 5	Licensee: Caring Places Management, LLC	05/13/2024

had purchased stickers to be placed on opened foods. The sticker provided a space for the name, date, time, and use by date for the item and a space for the staff to initial.

In an interview on 05/13/2024 at 10:52 AM, Staff B, Dietary Manager, said labels should have the name of the item, when it was opened, when it needed to be used by, and the initials of the staff member who wrote the information. Staff B said not every food item in the kitchen would be labeled.

In an observation on 05/13/2024 at 11:00 AM, the dry storage pantry showed a clear container with a blue lid that was labeled brown rice with the date 09/11/2023 and expiration date 03/11/2024. In a clear container with a blue lid showed flour with the date 04/28/2024. There was not a use by date or initials of the employee available to review. In a clear container with a blue lid there was ground wheat flour "10-12" there was not a year, use by date, or initials to review. In a clear bin with a blue lid showed parley "1-23" there was not a year, use by date, or initials to review. In a clear bin with a blue lid showed Lentil "2-5" there was not a year, use by date, or initials to review.

In an interview on 05/13/2024 at 11:04 AM, Staff B said they would not serve the residents the brown rice because it had expired. Staff B said they could not confirm what year the ground wheat flour had been opened since it was not written on the label. Staff B said they had not reviewed everything in the dry storage area since they were hired on 10/13/2023.

In an observation on 05/13/2024 at 11:14 AM, the freezer showed one container of chocolate ice cream and one container of vanilla ice cream. Both containers had been opened and did not have a label to review.

In an interview and observation on 05/13/2024 at 11:19 AM, Staff B said they did not know when the chocolate and vanilla ice cream in the freezer had been opened. Staff B said they thought Staff C, Cook opened it over the weekend and did not label the items. Staff B opened the chocolate and vanilla ice cream and there were ice crystals that formed on top of the surface. Staff B said both items were freezer burnt.

In an observation on 05/13/2024 at 12:11 PM, inside the kitchen showed four containers with lids that each contained cereal. Two of the four containers did not have labels to review. Two of the four containers had dates "5-1-24" and "04-29-24" written on them. The label did not indicate the name of the item, the use by date, or initials to review.

In an interview on 05/13/2024 at 12:13 PM, Staff B said they did not know what dates the cereal would be best by. Staff B acknowledged two containers of cereal did not have labels and two containers of cereal did not have completed labels.

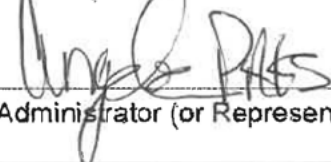
This is an uncorrected and recurring deficiency previously cited on 09/06/2023 and 05/19/2023.

Statement of Deficiencies	License #: 2542	Compliance Determination # 41151
Plan of Correction	Artesian Place	Completion Date
Page 5 of 5	Licensee: Caring Places Management, LLC	05/13/2024

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, Artesian Place is or will be in compliance with this law and / or regulation on (Date) June 21st, 2024

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


Administrator (or Representative)

5.31.2024
Date



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

Statement of Deficiencies	License #: 2542	Compliance Determination #23042
Plan of Correction	Artesian Place	Completion Date
Page 1 of 7	Licensed: Caring Places Management, LLC	09/06/2023

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 follow-up on 09/06/2023 and 09/08/2023 of:

Artesian Place
628 McPhee Rd SW
Olympia, WA 98502

This document references the following SOD dated: 09/06/2023

The following sample was selected for review during the unannounced on-site visit: 59 of 59 current residents and 0 former residents:

The department staff that inspected the Assisted Living Facility:

Maria Salas, ALF Complaint Investigator
Celeste Vashey, ALF LTC Licenser

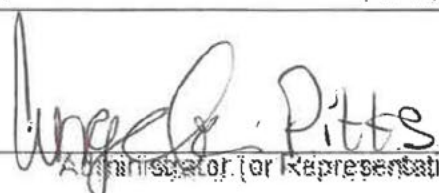
From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 3, Unit E
800 NE 136th Ave Ste 200
Vancouver, WA 98684

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

09/15/2023
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.



Administrator (or Representative)

9.22.2023

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 prevent food contamination by serving expired and spoiled foods, failed to ensure proper hand hygiene was performed, and failed to ensure kitchen areas were cleaned and maintained for 1 of 1 kitchen reviewed. These failures placed all 59 of 59 residents at risk for potential food borne illness.

Findings included:

WAC 246-215-03306

"Preventing food and ingredient contamination—Packaged and unpackaged food—Separation, packaging, and segregation (FDA Food Code 3-302.11).

(1) A food must be protected from cross contamination by: (g) Storing damaged, spoiled, or recalled food being held in the food establishment as specified under WAC 246-215-06415"

WAC 246-215-06415

"Distressed merchandise—Segregation and location (FDA Food Code 6-404.11).

Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, must be segregated, and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles."

WAC 246-215-03705

"Disposition—Examination, hold orders, condemnation, and destruction of food.

(1) The permit holder or person in charge of a food establishment in which food has been improperly handled, stored, or prepared shall: (a) Voluntarily destroy the questionable food; or (b) contact the regulatory authority to determine if the food is safe for human consumption."

WAC 246-215-06342

"Preventing contamination from equipment, utensils, and linens—Gloves, use limitation (FDA Food Code 3-304.15). (1) If used, SINGLE-USE gloves must be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other

purpose, and discarded when damaged or soiled, or when interruptions occur in the operation."

WAC 246-215-04815

*Objective—Nonfood-contact surfaces Nonfood-contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues."

Record review of the facility's policy, titled, "Food Services Purchasing Food", undated, showed, "Food supplies will be purchased from approved sources and will be wholesome; free from spoilage and not adulterated."

Record review of the facility's policy, titled, "Food Storage and Handling", undated, showed, "Food shall be protected at all times from potential or real contamination. Food, whether raw or prepared, if removed from its original container, shall be stored in a clean, labeled, covered container..."

Record review of the facility's policy, titled, "Food Preparation and Serving Procedures", undated, showed, "Food shall be prepared, displayed, served and transported with the least possible manual contact, with suitable utensils and on surfaces that (prior to use) have been cleaned, rinsed and sanitized to prevent cross contamination."

Record review of the facility's policy, titled, "Handwashing", undated, showed "Hand washing is the single most important measure for preventing the spread of infection and disease... Staff will wash hands ... Before handling any food. Whenever you change from doing a dirty task to a clean task... Dietary employee's hands must be washed at the kitchen sink upon reentry in the kitchen... Whenever hands are obviously soiled... The use of gloves does not replace handwashing... Wash well for one full minute."

Record review of the facility's "Dietary Manager Task List", undated, showed daily tasks included "Audit all food in the refrigerators and dispose of expired foods." Weekly tasks included "Organize chemical closet."

Record review of the facility's "Cook Task List", undated, showed daily tasks included "Audit all food in the refrigerators and dispose of expired foods."

Record review of the facility's "Dietary Aide Task List", undated, showed weekly tasks included "Clean dish pit, including: all sinks, shelves, backsplash and garbage disposal."

Record review of the facility's "General Task List", undated, showed monthly tasks included to deep clean hallway floor, deep clean dish pit floor, deep clean floor in front of line, and deep clean floor behind line.

Expired Food

In an observation and interview on 09/06/2023 at 10:40 AM, on top of a kitchen shelf showed a clear container that had cornflake cereal inside of it. The lid was labeled with the date "08/17", with no year labeled on it. Staff D, Dietary Manager, stated when food items were opened, staff would label the item with the date it was opened. Staff D stated the date on the lid represented when the cereal was placed in the container. Staff D stated dry food such as cereal expired after five days because that was when it stopped being fresh. Staff D stated they did not need to worry about the date on the cereals because, "they never last that long."

In an observation and interview on 09/06/2023 at 10:46 AM, on top of a kitchen shelf showed a plastic jug container labeled "Sherry Style Cooking Wine" with two dates written in black on the lid that read "10/19" with no year labeled and "10/26" with no year labeled. There was a plastic jug container labeled "Red Wine Vinegar" with two dates written in black on the lid that read "08/21" with no year labeled and "10/11" with no year labeled. Staff D stated all items in the kitchen were supposed to be labeled with the date it was received (labeled with an R) and the date it was opened (labeled with an O). Staff D stated they did not think the Sherry style cooking wine was dated properly because they did not think the item could be from last October (2022). Staff D was observed to throw away the cooking wine and vinegar.

In an observation on 09/06/2023 at 10:52 AM, the kitchen refrigerator showed a box of squashes that were labeled 08/16/2023. Inside the box contained seven squashes that all had a variety of white fuzzy substances on them. The squashes also had varying sizes brown and black spots on them.

In an observation and interview on 09/06/2023 at 10:55 AM, the kitchen refrigerator showed a box of kiwis. Three of twelve kiwis had a white fuzzy substance on the outside layer of them. Staff D stated they received shipments weekly on Wednesday's. Staff D stated they just received the squashes and kiwis. Staff D was observed to take the boxes of squashes and kiwis out of the refrigerator.

In an observation on 09/06/2023 at 11:04 AM, the kitchen pantry showed a clear container labeled corn meal that had a date of "10/26" with no year labeled on it. The use by section was blank. There was a clear container labeled sugar that had a date of "07/18" with no year labeled on it. The use by section was blank.

In an observation on 09/06/2023 at 11:08 AM, the kitchen freezer showed four Reese's ice cream peanut butter ice cream cones that were in a clear container. The ice cream did not have a date on them.

In an observation on 09/06/2023 at 11:09 AM, the kitchen freezer showed three ten count

Statement of Deficiencies	License #: 2542	Compliance Determination # 29042
Plan of Correction	Artesian Place	Completion Date
Page 5 of 7	Licensee: Caring Places Management, LLC	09/06/2023

Grecia Pita bread packages that were not labeled with a date. All three bags had ice crystals that started to form inside the packaging on the bread.

In an observation on 09/06/2023 at 11:10 AM, the kitchen freezer showed five cinnamon bread loafs that were not labeled with a date. All five bags had ice crystals that started to form inside the packaging of the bread.

In an observation on 09/06/2023 at 11:11 AM, the kitchen freezer showed two Texas toast bread loafs that were not labeled with a date. Both bags had ice crystals that started to form inside the packaging of the bread.

In an interview on 09/06/2023 at 12:13 PM, Staff B, Assistant Administrator, stated all food that had been opened should have a label with the date it was opened and the date it was set to expire. Staff B stated dry food should have a date for when the food was received.

In an observation and interview on 09/06/2023 at 12:30 PM, Staff B confirmed that the pita, cinnamon, and Texas toast bread that were inside of the freezers were not labeled and had crystals forming on the inside of the packaging. Staff B acknowledged the Reece's ice cream did not have a label of when it was received and opened. Staff B confirmed that the dry storage food items did not have the year included as part of the date and the facility was unable to determine if the items expired.

Hand Hygiene

In an interview on 09/06/2023 at 10:40 AM, Staff D stated they changed their gloves every time they changed what task they were working on.

In an observation on 09/06/2023 at 10:45 AM, Staff C, Assistant Resident Care, entered the kitchen and did not perform hand hygiene.

In an observation on 09/06/2023 at 10:57 AM, Staff E, Caregiver, entered the kitchen, donned (put on) a pair of blue gloves without performing hand hygiene, and handled clean serving dishes.

In an interview on 09/06/2023 at 11:38 AM, Staff E stated they were trained to perform hand hygiene for at least 20 seconds before donning on gloves to help prevent cross contamination and food borne illness. Staff E stated they should perform hand hygiene after they changed gloves.

In an observation and interview on 09/06/2023 at 10:58 AM, Staff F, Medication Aide, entered the kitchen, donned a pair of blue gloves without performing hand hygiene, and

handled clean serving dishes. At 11:00 AM Staff F walked to the trash can, touched the outer edge of the trash can, then resumed handling the clean serving dishes without performing hand hygiene and with the same pair of gloves used to touch the trash can. Staff F was observed to doff (take off) the blue gloves and donned on another pair of blue gloves. Staff F stated they were supposed to wash their hands and don on a new pair of gloves every time they touched something. Staff F acknowledged "I just touched something dirty" and confirmed they did not wash their hands afterwards.

In an observation on 09/06/2023 at 12:26 PM, Staff G, Medication Aide, was in the kitchen holding a clipboard and ink pen with a pair of blue gloves on their hands. Staff G walked into the refrigerator with the same pair of gloves on touching the door handle and the inside of the refrigerator door and came out of the refrigerator holding two small dishes which contained the lunch dessert, cherry fluff.

In an observation on 09/06/2023 at 12:28 PM, Staff F, entered the kitchen wearing a pair of blue gloves on their hands. Staff F was not observed to perform hand hygiene. At 12:32 PM, Staff F exited the kitchen touching the doors on the way out with the same pair of gloves on their hands while holding a food tray. At 12:40 PM, Staff F, re-entered the kitchen and wore a pair of blue gloves on their hands. Staff F was not observed to perform hand hygiene. Staff F picked up a large plate which contained residents' food that was being served for lunch. Staff F picked up the plate, touched the surface of the plate with their right thumb, and exited the kitchen with the same pair of gloves on.

In an interview on 09/06/2023 at 12:13 PM, Staff B stated prior to entering the kitchen facility staff should perform hand hygiene. Staff B stated depending on what task they were completing would determine if staff needed to don on gloves. Staff B stated gloves should be changed in between tasks and in between dirty and clean tasks. Staff B stated if staff exited the kitchen, they should doff their gloves and don on a new pair. Staff B stated if staff touched the trash, then they would need to perform hand hygiene and don on new pair of gloves before starting another task.

Kitchen Cleanliness

In an observation on 09/06/2023 at 10:32 AM, the kitchen handwashing sink to the left of the entrance showed that underneath the sink the silver pipes attached to the sink had white and grey fuzzy matter that was attached to it. The back splash above the sink had brown, dried material on the textured wall above the on and off handles of the faucet and directly below the hand soap dispenser.

In an observation on 09/06/2023 at 10:33 AM, the kitchen showed to the left of the entry way under the metal countertop there were black substances that varied in length and size that were embedded into the red floor. Under the metal countertop next to the dishwashing station showed white substances in the corner of the room that were embedded into the red floor.

In an interview on 09/06/2023 at 10:40 AM, Staff D stated they had daily task sheets that must be completed every day. Staff D stated they also had monthly task sheets that must be completed.

In an interview on 09/06/2023 at 11:12 AM, Staff D stated they were the only staff who worked in the kitchen during the week and Staff H, Cook, who only worked during the weekends. Staff D stated they were doing their best to keep up with the cleaning tasks that must be completed in the kitchen. Staff D stated Staff H struggled to clean during the weekends.

In an observation on 09/06/2023 at 11:15 AM, the kitchen cleaning closet showed upon entering there was a musty smell that wafted out of the room. The floors had a variety of brown spots. The trim alongside the walls had a white substance embedded into them.

In an interview on 09/06/2023 at 12:13 PM, Staff B stated Staff D was responsible to ensure Staff D and Staff H completed the daily, weekly, and monthly task lists. Staff B stated they had not been in the kitchen for a while.

In an observation and interview on 09/06/2023 at 12:24 PM, Staff E observed the kitchen handwashing sink and acknowledged it was dirty and needed to be cleaned. Staff B observed underneath the metal countertops and stated the brown and white substances that built up on the floor were dirty and needed to be cleaned.

In an observation and interview on 09/06/2023 at 12:27 PM, Staff B and Staff C confirmed that upon entering the kitchen cleaning closet there was a smell coming out of it. Staff B and Staff C confirmed that the trim of the base board walls had a white substance that needed to be cleaned.

This is an uncorrected deficiency previously cited on 05/19/2023.

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, Artesian Place is or will be in compliance with this law and / or regulation on (Date) 10.21.2023

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

Angela Pitts
Administrator (or Representative)

9.22.2023
Date



Plan of Correction

Statement of Deficiencies Report Dated 9/6/2023

Deficiency	Actions	Responsible Person(s)	Due Date	Completed Date
WAC 388-78A-2305 Food Sanitation 1. Manage food, and maintain onsite food service compliance with chapter 245-215 WAC Food Service -WAC 246-215-03306 Preventing food and ingredient contamination -WAC 246-215-06415 Distressed Merchandise – segregation and location -WAC 246-215-03705 Disposition and examination	-Facility will inspect food upon delivery for any damage or spoil, and dispose of any food evident of such immediately, and contact supplier. If damaged or spoiled items are in need of return to supplier kitchen will place in designated/marked bins on designated shelf in walk in refrigerator or freezer until pick up, ensuring it is sealed and away from other edible food items and preparation/serving areas. -Kitchen staff will perform quality checks on food Monday, Wednesday, and Fridays of each week to ensure food is fresh and free of spoilage, and document. All staff to be retrained on proper dating to include year, and	Administrators, and Dining services manager	10/21/23	

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

	storage of food items. Will also train on proper labeling of dates, and expiration dates. Will post expiration guideline posters to be visible for all staff usage. Re-training will be provided regarding proper food handling and contamination protocol. Administrators will perform weekly walkthrough of kitchen on Fridays to ensure the above standards are being met.			
-WAC 246-215-03342 Preventing contamination. Preventing contamination from equipment, utensils, and linens.	Facility will do a re-train with all staff regarding proper food handling, hand washing, and single glove usage. We will focus on re-aligning job duties during meal service to ensure glove usage and hand washing protocol is adhered to properly with each job duty. Admin to do observations weekly.	Administrators, and Dining services manager	10/21/23	
-WAC 246-215-04615 Objective "Objective-Nonfood -contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues."	Kitchen staff will continue with task lists and administrator will monitor every Friday with walk through. Full deep clean of kitchen to take place monthly in addition to daily cleaning tasks to ensure kitchen cleanliness. Staff will sweep kitchen floors after each meal service, and wipe down surfaces after usage.	Administrators, and Dining services manager	10/21/23	



(a)				
WAC 246-215-04615	Dietary manager will create and adhere to a cleaning task sheet for each person in her department that will be turned into them at the end of each day. Administrators will do kitchen review once monthly to ensure task sheets are being done, and kitchen is kept cleanly.	Dietary manager, administrators	10/21/2023	

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



Residential Care Services Investigation Summary Report

Provider/Facility: Artesian Place

Provider Type: Assisted Living Facility

License/Cert.#: 2542

Compliance Determination #: 22958

Intake ID: 76225

Investigator: Maria Salas

Region/Unit #: RCS Region 3 / Unit E

Investigation Date(s): 04/11/2023 through 05/19/2023

Complainant Contact Date(s):

Allegation(s):

Dietary Services

1. changes to menu items
2. unpalatable foods
3. Altering foods
4. improper handling of foods
5. Unsanitary kitchen environment

Investigation Methods:

Sample:	Total residents: 52 Resident sample size: 52 Closed records sample size: 0
Observations:	Residents Dining Resident to resident interactions Kitchen Food preparation
Interviews:	Nursing staff Residents Family members Kitchen staff
Record Reviews:	Staff patterns Facility policies

Investigation Summary:

Based on record review, observation and interview the facility failed to prevent food contamination by serving expired and spoiled foods to residents, failed to perform proper hand hygiene with food preparation and failed to provide a clean and sanitary working environment for food preparation.

Conclusion / Action:

☒ Failed Provider Practice Identified / Citation(s) Written

- ☐ Failed Provider Practice Not Identified / No Citation Written
- ☐ N/A



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

Statement of Deficiencies	License #: 2542	Compliance Determination # 22958
Plan of Correction	Artesian Place	Completion Date
Page 1 of 6	Licensee: Caring Places Management, LLC	05/19/2023

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 04/11/2023 and 05/19/2023 of:

Artesian Place
828 McPhee Rd SW
Olympia, WA 98502

This document references the following complaint number(s): 76225

The following sample was selected for review during the unannounced on-site visit: 52 of 52 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Maria Salas, ALF Complaint Investigator

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

05/26/2023

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.

Statement of Deficiencies	License #: 2542	Compliance Determination # 22958
Plan of Correction	Artesian Place	Completion Date
Page 2 of 6	Licensee: Caring Places Management, LLC	05/19/2023



Administrator (or Representative)

 5/31/23
 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 prevent food contamination by serving expired and spoiled foods, failed to ensure proper hand hygiene was performed with food preparation and failed to ensure kitchen and food preparation areas were cleaned and maintained for 1 of 1 kitchen reviewed. This failure placed all 52 of 52 residents at risk for potential food borne illness.

Findings included...**WAC 246-215-03306:**

"Preventing food and ingredient contamination—Packaged and unpackaged food—Separation, packaging, and segregation (FDA Food Code 3-302.11).

(1) A food must be protected from cross contamination by:

(g) Storing damaged, spoiled, or recalled food being held in the food establishment as specified under WAC 246-215-06415"

WAC 246-215-06415

"Distressed merchandise—Segregation and location (FDA Food Code 6-404.11).

Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, must be segregated, and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles."

WAC 246-215-02325

"Fingernails—Maintenance (FDA Food Code 2-302.11).

(1) food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.

(2) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails while preparing food."

WAC 246-215-03705

"Disposition—Examination, hold orders, condemnation, and destruction of food.

(1) The permit holder or person in charge of a food establishment in which food has been improperly handled, stored, or prepared shall:

Statement of Deficiencies	License #: 2542	Compliance Determination # 22958
Plan of Correction	Artesian Place	Completion Date
Page 3 of 6	Licensee: Caring Places Management, LLC	05/19/2023

- (a) Voluntarily destroy the questionable food; or
 (b) contact the regulatory authority to determine if the food is safe for human consumption. "

WAC 246-215-04615

"Objective—Nonfood-contact surfaces Nonfood-contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues."

Record review of the facility policy titled, "Food Services Sanitation and Storing Food policy", undated, showed,

"#3) Food supplies will be from approved sources, wholesome, free from spoilage, not adulterated."

"#4) Food will be protected from cross-contamination."

"#7) Food will be protected from contamination during handling, storage, and serving."

Record review of the facility's "Food Services Sanitation and Storing Food Policy", undated, showed,

"#26) Construction and maintenance of physical facilities

a) Lighting and ventilation will be provided as required. Ventilation hoods, ductwork, and filters will be cleaned and properly maintained.

b) Floors, walls, and ceilings will be properly constructed, clean and in good repair."

Expired Food and Hand Hygiene

Record review of the facility's weekly menu, dated 04/09/2023 through 04/15/2023, showed lunch on 04/10/2023 was Monterrey Jack Cubed Steak with green salad, mashed potatoes, beets, and chocolate fudge cake.

Record review of the Monterrey Jack Cube Steak recipe served on 04/10/2023, showed the recipe called for fresh mushrooms.

Record review of a photo, dated 04/11/2023 at 7:18am, showed Staff F, Dietary Manager, was placing bacon onto a baking sheet without wearing gloves and had their nails painted a dark color with noted chipping to the nail polish.

In an observation on 04/11/2023 at 11:10am the kitchen walk-in cooler had a box of five sweet potatoes with spots of white/blue fuzzy matter covering the potatoes. There was a full box of kiwis on the top shelf that had white abnormal matter growing on the bottoms of all the kiwis. There were 1-pound plastic containers of strawberries that were covered with white/blue/green matter and some with white fuzzy matter. Observation showed a box of mushrooms that were dark brown in color, shriveled, and many had white fuzzy matter.

Statement of Deficiencies	License #: 2542	Compliance Determination # 22958
Plan of Correction	Artesian Place	Completion Date
Page 4 of 6	Licensee: Caring Places Management, LLC	05/19/2023

In an observation on 04/11/2023 at 11:15am the kitchen freezer had a box of hamburger patties in it that expired in 2021 and were covered in a thick layer of ice. Observation also showed a 10 pound box of mild Italian sausage that expired in 2020.

In an observation on 04/11/2023 at 11:20am the dry pantry area had four bags of noodles that were covered with plastic wrap and placed in a plastic bin without any dates. Salt was in a plastic container with a lid and label dated 2020. There was a container of dried peas dated 2020.

In an interview on 04/11/2023 at 10:30am, Staff A, Dietary Aide, stated there was food in the freezer from 2021. Staff A stated some of the hamburger was expired and Staff F had continued to use it. Staff A stated they had witnessed Staff F pick through moldy fruits and serve the pieces without mold or pick the mold off and then serve the fruit. Staff A stated Staff F had served fruit straight from the box and did not wash them.

In an interview on 4/11/2023 at 11:50am, Staff F when asked if canned mushrooms were used for menu dishes, she stated they were not, and that she only used fresh mushrooms in recipes.

In an interview on 04/11/2023 at 11:26am, Staff F, was asked if she had a schedule in place to go through the food in the refrigerators and freezers to double check spoiled foods and expiration dates on packages. Staff F stated she did not have a schedule for checking for spoiled foods or expiration dates on packages.

In an interview on 04/11/2023 at 12:02pm, Resident 1, stated everything about the food was terrible. Resident 1 stated most of the time the food was not even edible. Resident 1 stated the food was always tough and had no taste. When asked if she had ever been served foods that were moldy, Resident 1 stated, yes, she had been served moldy lunch meat. The meat was dark in the middle and smelled bad. Resident 1 stated tilapia had been served that was freezer burnt, and it had a "nasty taste". Resident 1 stated after one bite she did not continue to eat the fish served. The facility did offer an alternative meal that was a hamburger but that they were dry and cold. Resident 1 stated she stopped ordering hamburgers for an alternative meal.

In an interview on 04/11/2023 at 12:04pm Staff B, Caregiver, stated the residents were served cubed steak with peppers, onions, and mushroom for lunch on 04/10/2023, and the mushrooms were fresh not canned.

In an interview on 04/11/2023 at 12:31pm, Staff C, Caregiver, stated on 04/08/2023, Staff F, served strawberries that she had separated out of the strawberry containers that had moldy strawberries in it. Staff C stated she had witnessed Staff F handling food with no gloves on a regular basis.

In an interview on 04/11/2023 at 12:50pm, Staff D, Caregiver, stated the morning of

Statement of Deficiencies	License #: 2542	Compliance Determination # 22958
Plan of Correction	Artesian Place	Completion Date
Page 5 of 6	Licensee: Caring Places Management, LLC	05/19/2023

04/11/2023, Staff F, Dietary Manager, was handling bacon with no gloves, and provided a time stamped picture to review. Staff D stated she witnessed Staff F wear the same pair of gloves for handling fruits and meats.

In an interview on 04/11/2023 at 1:38pm, Staff F was requested to provide the recipe for Monterey jack cube steak, served for lunch on 04/10/2023. After the recipe was requested, Staff F responded that she had not put mushrooms in the meal. After obtaining the recipe she stated that the recipe called for mushrooms, but she had not put them in the dish because complaints had been made that the kitchen used mushrooms too often.

In an interview on 04/11/2023 at 7:58pm, Staff E, caregiver, stated lunch served on 04/10/2023 was sautéed bell peppers, mushrooms, onions with cubed steak topped with cheese and mashed potatoes. Staff E stated they had seen in the past, moldy fruit on left over plates that had been served to residents after the meal was over.

Kitchen Cleanliness

In an observation on 04/11/2023 at 11:00am, the hand wash sink located by the food preparation and cooking area was brown with dust, dry, with no water marks in the sink bowl. When the sink was wiped white paper towel, the white paper towel turned brown with no moisture.

In an observation on 04/11/2023 at 11:48am, there was dust on the ceiling over the cooking station and dust on hoses above the wash station at the cooking area. There was brown fuzzy matter on the hoses above the food washing station. The sprinkler heads had brown fuzzy matter covering the entire sprinkler head. The ceiling around the sprinklers had brown fuzzy matter on it.

In an observation on 04/11/2023 at 1:32pm, of the room by dish wash area, showed a grey mop damp to touch and the mop head was black in color with dirt. There was also a red mop and the mop head was wet to touch and black in color with dirt. A strong odor of mildew was noted upon entry to the room.

In an interview on 04/11/2023 at 12:31pm, Staff C, Caregiver, stated the medication technicians at night were supposed to clean the floors, but they wouldn't always get to it. Staff C stated the mop heads were black from not being cleaned regularly and smelled of a musty odor.

In an interview on 04/11/2023 at 1:38pm, Staff A, Dietary Aide, stated that the graveyard shift aides were assigned to do the kitchen cleaning and mopping.

In an interview on 05/19/2023 at 1:50pm, Staff G, Assistant Administrator, stated Staff F, Dietary Manager, was responsible for the cleaning of the kitchen. Caregivers and

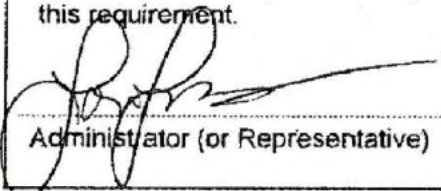
Statement of Deficiencies	License #: 2542	Compliance Determination # 22958
Plan of Correction	Artesian Place	Completion Date
Page 6 of 6	Licensee: Caring Places Management, LLC	05/19/2023

Medication Technicians were responsible for surface cleaning of tables, chairs, and floors. Staff G stated Staff F was responsible for deep cleaning of the kitchen. Staff G acknowledged that serving and storing moldy foods, and the conditions of the kitchen were gross and unacceptable.

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, Artesian Place is or will be in compliance with this law and / or regulation on (Date) 07-02-2023.

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


Administrator (or Representative)

05-31-2023
Date



Plan of Correction

Statement of Deficiencies Report Dated May 19, 2023

Deficiency	Actions	Responsible Person(s)	Due Date	Completed 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.	Facility will uphold the high standard of Food sanitation per WAC 388-78A-2305. This will be evident through new daily task sheets and kitchen staff training. Administrators will provide training with assistance of dietary manager and will also ensure the completion of task sheets.	Dietary team, Administrators	07/02/2023	

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



WAC 246-215-03306 "Preventing food and ingredient contamination- Packaged and unpackaged food-Separation, packaging, and segregation (FDA Code 3-302.11 (1) A food must be protected from cross contamination by; (g) Storing damaged, spoiled, or recalled food being held in the food establishment as specified under WAC 246-215-06415	Facility will re-train kitchen staff on proper food handling protocol.	Dietary Manager, Administrators	07/02/2023	
WAC 246-215-06415 "Distressed Merchandise- Segregation and location (FDA Food code 6-404.11) Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, must be segregated, and held in designated areas that are separated from food,	Facility will create an area for food in need of being held for return or recall that is away from other edible items and food preparation surfaces. Re-training will be provided regarding proper food handling and contamination protocol.	Dietary Manager, Administrators	07/02/2023	

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



equipment, utensils, linens, and single-service ad single-use articles.				
WAC 246-215-02325 "Fingernails-Maintenance (FDA Food Code 2-302.11). (1) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. (2) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails while preparing food.	Facility will provide guidance regarding proper nail maintenance acceptable per WAC 246-215-02325. The dietary manager will ensure staff is adhering to fingernail maintenance and proper gloving if they have polished or fake nails. Administrators will ensure that guidance and monitoring is provided to Dietary manager for above listed WAC.	Dietary manager, Administrators	07/02/2023	

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



Artesian Place

Assisted Living Community

WAC 246-215-03705 “Disposition—Examination, hold orders, condemnation, and destruction of food. (1) The permit holder or person in charge of a food establishment in which food has been improperly handled, stored, or prepared shall: (a) Voluntarily destroy the questionable food; or (b) Contact the regulatory authority to determine if the food is safe for human consumption”	The facility will provide re-training to dietary staff on proper guidelines with improperly handled, stored or prepared. We will destroy any food items that ae not in compliance with WAC 246-215- 3705. The dietary manager will come provide a running list of food items disposed of and for what reason.	Dietary manager, Administrators	07/02/2023	
---	--	------------------------------------	------------	--



Artesian Place

Assisted Living Community

WAC 246-215-04615 "Objective-Nonfood -contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues."	Dietary manager will create and adhere to a cleaning task sheet for each person in her department that will be turned into them at the end of each day. Administrators will do kitchen review once monthly to ensure task sheets are being done, and kitchen is kept cleanly.	Dietary manager, administrators	07/02/2023	
---	---	---------------------------------	------------	--

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