

## Department of Veterans Affairs State Veterans Home Survey Report

This survey report and the information contained herein, resulted from the State Veterans Home (SVH) Survey as a Summary Statement of Deficiencies. (Each Deficiency Must be Preceded by Full Regulatory or applicable Life Safety Code Identifying Information.) Title 38 Code of Federal Regulations Part 51 is applied for SVHs applicable by level of care.

**General Information:**

**Facility Name:** D.J. Jacobetti Home for Veterans

**Location:** 425 Fisher St., Marquette, MI 49855

**Onsite / Virtual:** Onsite

**Dates of Survey:** 4/17/26

**NH / DOM / ADHC:** DOM

**Survey Class:** Annual

**Total Available Beds:** Three (3)

**Census on First Day of Survey:** One (1)

**Surveyed By:** Deanna Kramer, MS, RN, LNHA; Sonya Crain, RN; Melissa Mrotek, Generalist; Louis Smith (LSC); Cicely Robinson, VACO.

VA Regulation Deficiency	Findings
	<p>Initial Comments:</p> <p>A VA Annual Survey was conducted on 4/17/26, at the D.J. Jacobetti Home for Veterans. The survey revealed the facility was not in compliance with Title 38 CFR Part 51 Federal Requirements for State Veterans Homes</p>
<p><b>§ 51.140 (h) Sanitary conditions.</b>                      The facility must:                      (1) Procure food from sources approved or considered satisfactory by Federal, State, or local authorities;                      (2) Store, prepare, distribute, and serve food under sanitary conditions; and                      (3) Dispose of garbage and refuse properly.</p> <p><b>Rating – Not Met</b>  <b>Scope and Severity – D</b>  <b>Residents Affected – Few</b></p>	<p>Based on observations, interviews, review of food service documents, and policy review, the facility failed to store and prepare food under sanitary conditions for one (1) of one (1) resident (Resident #1).</p> <p>The findings include:</p> <p>Review of the facility policy titled, "Food Safety Requirements v3," revised on 5/25/23, found: "Policy...Food will also be stored, prepared, distributed, and served in accordance with professional standards for food service safety...Guidelines...6. All equipment used in the handling of food shall be cleaned and sanitized...8. Staff shall adhere to safe hygienic practices to prevent contamination of foods from hands or physical objects. A. Staff shall wash hands according to Home procedures: ...vi. after handling soiled equipment or utensils, vii. during food preparation, as often as necessary to remove soil and contamination to prevent cross contamination when changing tasks."</p>

All documents containing protected or sensitive information have been appropriately destroyed or disposed of in accordance with VA Directive 6371, VA Handbook 6500.1 and NIST 800-88

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	<p>Review of the policy titled, “Bare Hand Contact with Food and Use of Plastic Gloves,” dated 2023, found stated: “3. Gloved hands are considered a food contact surface that can become contaminated or soiled. If used, single use gloves shall be used for only one task such as working with ready-to-eat (RTE) food...used for no other purpose and discarded when damaged or soiled, or when interruptions occur in the operation.”</p> <p>Review of the facility’s undated “Daily Cleaning Checklists,” from the month of April 2026, revealed incomplete tasks as evidenced by the lack of initials indicating task completion. Daily cleaning tasks included cleaning and sanitizing refrigerator handles, refrigerator shelves, and all food preparation surfaces. Review of nine (9) days of the undated “Daily Cleaning Checklist,” from the month of April 2026, found that the task: “Clean and sanitize refrigerators (handles, shelves),” was not documented as completed on six (6) of nine (9) days; and the task: “Wipe down all high-touch areas,” was not documented as completed on five (5) of nine (9) days.</p> <p>Observation, on 4/17/26, during lunch service at approximately 11:42 a.m., revealed Dietary Aide C wearing disposable gloves while preparing hamburgers. The food trays were placed on a three (3) bar railing immediately in front of the serving line holding the hamburger ingredients. Between preparing sandwiches, Dietary Aide C was observed repeatedly leaning on the serving line with both hands grasping the bars.</p> <p>The dietary aide used the same gloved hands to handle hamburger buns, lettuce, tomato, and onions and assemble the sandwiches. On occasion, Dietary Aide C grasped the reach-in refrigerator handle with the same gloved hands, picked up a handful of shredded lettuce, and placed the lettuce on a hamburger. Observation of the refrigerator handle found dried food particles present.</p> <p>During the tray line observation, Resident #1 was observed in the dining room eating a hamburger for lunch.</p> <p>During an interview with the Dietary Manager, on 4/17/26, at approximately 2:15 p.m., the Dietary Manager stated that staff should change gloves and wash hands between touching ready-to-eat foods and environmental surfaces. The Dietary Manager revealed several staff in the kitchen had not received formal food safety training, but they were working on getting staff educated.</p>
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