

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 04/20/2023
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 235729	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 02/08/2023
NAME OF PROVIDER OR SUPPLIER MICHIGAN VETERAN HOMES AT GRAND RAPIDS			STREET ADDRESS, CITY, STATE, ZIP CODE 2950 MONROE NE GRAND RAPIDS, MI 49505	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
F000	INITIAL COMMENTS Michigan Veteran Home of Grand Rapids was surveyed for a Recertification survey from 2/6/23 - 2/8/2023. Intakes: MI00134212, MI00134213, MI00134215, MI00134217. Census=120	F000		
F812 SS=F	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) 483.60(i) Food safety requirements. The facility must - 483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. 483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation, interview, and record review the facility failed to properly date mark and discard food product. These conditions	F812	Element 1: All food items identified to have expired use by dates, or no dates have been removed from the refrigerators and discarded upon discovery. No evidence of food borne illness has been observed due to the deficient practice. Element 2: Residents that currently reside in the facility have the potential to be affected by this practice. A daily audit will be completed from 2/21/23 to 2/28/23, by the Culinary Supervisor or designee, to ensure compliance with the 2017 FDA Food Code section3-501.18. After a review of the facility's food label and dating process, it was determined that the root cause of this deficient practice was due to the food dating guidance tools provided were confusing to the dietary staff and did not encompass all the identified food items. Element 3: All dietary staff will be re-educated by February 22, 2023, on the 2017 FDA Food Code section3-501.18 as it relates to storing, preparing, distributing, and serving food in accordance with professional standards for food service safety. The	3/16/23

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

02/16/2023

Any Deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of the survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

This form is a printed electronic version of the CMS 2567L. It contains all the information found on the standard document in much the same form. This electronic form once printed and signed by the facility administrator and appropriately posted will satisfy the CMS requirement to post survey information found on the CMS 2567L.

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F812	<p>Continued From page 1</p> <p>resulted in an increased risk of contaminated foods and an increased risk of food borne illness that affected all residents who consume food from the kitchen.</p> <p>Findings Include:</p> <p>During the initial tour of the kitchen, starting at 9:18 AM on 2/6/23, an interview with Culinary Supervisor (CS) "D", found that potentially hazardous foods are labeled with a preparation date to keep track of date marking. Observation of the walk-in cooler found an opened bag of lettuce with a use by date of 2/4/23.</p> <p>During a tour of the two-door continental refrigeration unit in the main kitchen, at 9:25 AM on 2/6/23, it was observed that nutritional drinks and shakes were found stored in the unit, not dated. When asked if these are ever frozen, or if they arrive and get put directly under refrigeration, CS "D" stated they go into refrigeration upon arrival. A review of the product information on the nutritional drink and shakes found that they can be kept for up to "14 days under refrigeration". Twenty-five cranberry apple nutritional juices found in their box stated it was delivered on 1/14/23, twelve orange nutritional juices with a label stating they were delivered on 1/19/23, and 8 nutritional shakes with no date to indicate discard.</p> <p>During a tour of the Sunset kitchen, starting at 10:08 AM on 2/6/23, it was observed that four orange nutritional juices and five nutritional shakes were found in the single door refrigeration unit, not dated.</p> <p>During a tour of the Pier Marquette front kitchen, at 10:18 AM on 2/6/23, it was observed that 10</p>			F812	<p>facility's Food Code label and dating guidance tool will be simplified and updated with any missing food or drink items to ensure staff compliance with this process.</p> <p>Element 4: The Culinary Supervisor or designee will complete daily audits of the food storage areas and refrigerators from 2/21/23 to 2/28/23 to ensure compliance with all food label and dating. The Administrator or designee will complete a weekly audit x 4, monthly x 2 of the food storage areas and refrigerators to ensure proper label and dating according to the 2017 FDA Food Code section 3-501.18. The results of these audits will be submitted to the QAPI committee for further analysis and recommendations and will be discontinued once substantial compliance is achieved. The Administrator is responsible for sustained compliance.</p> <p>Element 5: The date of compliance will be March 16, 2023.</p>		

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F812	<p>Continued From page 2</p> <p>nutritional shakes and three nutritional juices were found not dated.</p> <p>During a tour of the Lake Michigan front kitchen, at 10:25 AM on 2/6/23, it was observed that eight nutritional shakes and an open container of thickened water were found with no date to indicate proper discard. A review of the thickened water stated it was good for ten days under refrigeration once opened.</p> <p>During a tour of the Downtown kitchen, starting at 10:35 AM on 2/6/23, it was observed that 17 nutritional juices and six shakes were found with no dates in the single door unit. Further observation of the unit found a bag of sliced ham dated 1/29, sliced turkey dated 1/23, applesauce dated 1/5, and an open container of thickened cranberry dated 1/26.</p> <p>During a tour of the Grand River front kitchen, at 10:50 AM on 2/6/23, it was observed that three nutritional shakes were found with no date to indicate discard.</p> <p>During a tour of the Skyline front kitchen, at 10:55 AM on 2/6/23, it was observed that five nutritional juices and two shakes were found with no date to indicate discard.</p> <p>According to the 2017 FDA Food Code section 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking. "(A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, READY-TO EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall</p>			F812			

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F812	<p>Continued From page 3</p> <p>be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5C (41F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. (B) Except as specified in (E) -(G) of this section, refrigerated, READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and (2) 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 ..."</p> <p>According to the 2017 FDA Food Code section 3-501.18 Ready-to-Eat, Time/Temperature Control for Safety Food, Disposition. "(A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or PACKAGE that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3501.17(A) ..."</p>			F812			

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