 STATEMENT OF DEFICIENCIES & PLAN OF CORRECTION Biennial Survey		Date Completed: 3/22/2024
Name of Facility: DIONNE COMMONS Administrator: KENDALL BAILEY-GREIG PNMI LEVEL IV RESIDENTIAL CARE FACILITY Census: 58 Total Capacity: 64 License Number: PND276		Address: 24 MAURICE DR BRUNSWICK, ME 04011-3270
Summary Statement of Deficiencies	Plan of Correction	Completion Date

Dionne Commons, a PNMI Level IV Residential Care Facility, is not in substantial compliance with Part of 10-144, Chapter 113, Regulations Governing the Licensing and Functioning of Assisted Housing Programs: PNMI Level IV Residential Care Facility.

The following requirements were not met:

13 STAFFING

13.6 Staff training, education and qualifications.

- 13.6.1** Within one hundred twenty (120) days of hiring, all staff, other than CNA's and licensed professional staff whose job responsibilities include direct service to residents for at least twenty (20) hours per week, shall successfully complete a certification course approved by the Department.

This has not been met as evidenced by:

Based on record review and interview, 1 of 5 employees who provide direct care services at least twenty hours a week or more did not have required training. (Employee #5)

Findings:

On 3/18/2024 five employee records were reviewed. Staff #5, with a hire date of 8/15/2023, did not have evidence of completion of a certification course approved by the Department.

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This finding was confirmed with the Administrator at the time of the survey and at the exit meeting on 3/18/2024.

15 SANITATION/DIETARY SERVICES

15.3 Food storage. All food shall be stored using safe and sanitary methods. *[Class III]*

15.3.1 Food shall be stored at least six (6) inches above the floor on clean racks, dollies or other clean surfaces.

This has not been met as evidenced by:

Based on observation and staff interview, the facility failed to ensure some food items were stored at least six (6) inches above the floor.

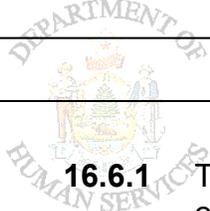
Findings:

On 3//22/2024 the facility kitchen was toured and the following observed:

- 1) Walk in freezer was observed to have a container storing bottles of pancake syrup that was stored directly on the floor.
- 2) Walk in freezer was observed to have a sealed frozen boneless ham stored directly on the floor.
- 3) Walk in refrigerator was observed to have a box of juice mixes stored directly on the floor.

16 SANITATION/PHYSICAL PLANT REQUIREMENTS

16.6 General condition of the facility and surrounding premises.

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16.6.1 The facility and surrounding premises shall show evidence of routine maintenance and housekeeping and repair of wear and tear shall be made in a timely fashion.

This has not been met as evidenced by:

Based on observation and staff interview, the facility failed to ensure there was evidence of routine maintenance and housekeeping in some areas.

Findings:

On 3/22/2024 a facility tour was conducted and the following observed:

- 1) Three (3) damaged window screens were observed in the main dining room.
- 2) Bathroom next to staff bathroom in hall was observed to have a detached cove base.
- 3) Room 5 had a damaged tile by toilet.
- 4) Bathroom in room 11 had damaged door .
- 5) Bathroom in room 27 had a damaged worn baseboard heater creating an uncleanable surface.
- 6) Bathroom in room 28 had a damaged worn baseboard heater cover and worn toilet seat creating an uncleanable surface.
- 7) Walk in refrigerator had area of rust on wall by floor creating an uncleanable surface.
- 8) Three (3) overhead fans in kitchen had dust accumulation.
- 9) Storage cabinets by hallway entrance door in kitchen that stored cooking ware and spices were observed to have worn interior paint.
- 10)Overhead light in kitchen over food preparation area was observed to be cracked.



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- 11) Kitchen countertop by serving door was observed to be wearing creating a difficult to clean surface.
- 12) Small kitchen freezer that stored a box of "pop ice" had green residue at it's base.

All 3/22/2024 findings were confirmed with maintenance staff and reviewed with Administrator at exit interview on 3/22/2024 at approximately 1:00 p.m.