

STATEMENT OF DEFICIENCIES & PLAN OF CORRECTION Biennial Survey		Date Completed: 5/22/2025
Name of Facility: COUNTRY VILLAGE ASSISTED LIVING Administrator: ALBINA D. BRYANT PNMI LEVEL IV RESIDENTIAL CARE FACILITY Census: 28 Total Capacity: 30 License Number: PND38753		Address: 960 MEADOW RD CASCO, ME 04015-3316
Summary Statement of Deficiencies	Plan of Correction	Completion Date

COUNTRY VILLAGE ASSISTED LIVING, a Level IV PNMI Residential Care Facility is not in compliance with the Regulations Governing the Licensing and Functioning of Assisted Housing Programs: Level IV Residential Care Facilities and Infection Prevention and Control, Part of 10-144, Chapter 113.

The following was not met:

**15 SANITATION/DIETARY SERVICES**

**15.10 Refrigerated storage.**

**15.10.5** Conspicuous, easily readable thermometers shall be provided for each refrigerator and freezer in the facility.

This has not been met as evidenced by:

Based on observation and interview, the facility failed to ensure thermometers were in each freezer at the facility.

**Findings:**

On 4/22/2025 the surveyor observed two (2) chest freezers located in the facility basement that were unequipped with a thermometer.

15.10.5 - The thermometers that were missing from the 2 chest freezers were found post-inspection to be at the bottom of the chest freezers underneath frozen food items. Despite this, the facility purchased two new thermometers for both chest freezers and are currently in place as required by regulation.

The completion date is 07/31/2025.

The Administrator is responsible for implementing the Plan of Correction as stated.

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This finding was confirmed with the Maintenance Director at the time of observation and reviewed with the Owner, Administrator and Staff Coordinator at exit interview on 4/22/2025 at approximately 1:00 p.m.

**15.10.8** Perishable, refrigerated and frozen food shall be labeled and dated to determine whether they have proper nutritional value when served and are safe for human consumption.

This has not been met as evidenced by:

Based on observation and staff interview, the facility failed to ensure refrigerated food items were labeled and dated.

Findings:

On 4/22/2025 the surveyor observed a refrigerator located in the main kitchen with the following observations:

- 1) A previously opened container of chicken broth was undated.
- 2) Sealed deli meat out of its original packaging was unlabeled and undated.
- 3) Sealed cheese out of its original packaging was unlabeled and undated.

These findings were confirmed with the Administrator at the time of observation and reviewed with the Owner, Administrator and Staff Coordinator at exit interview on 4/22/2025 at approximately 1:00 p.m.

**15.15 Mechanical dishwashing.** When mechanical cleaning and sanitizing is used, the following standards shall be met:

15.10.8 - The three observed undated food items were immediately marked and dated as required by regulation. Education will be completed with staff to reinforce the need to always date any opened food items in the refrigerator.

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DEPARTMENT OF HEALTH SERVICES

**15.15.1** The wash-water temperature shall be at least one hundred thirty (130°) Fahrenheit. When hot water is relied upon for sanitization, the final or fresh rinse water shall be at least one hundred eighty degrees (180°) Fahrenheit, unless otherwise stated in the manufacturer's specifications.

**15.15.2** When chemicals are relied on for sanitization, they shall be applied in such concentration and for such a period of time as to provide effective bacterial treatment of the equipment and utensils.

**15.15.3** Machines (single-tank, stationary rack, door-type machines and spray-type glass washers) using chemicals for sanitization may be used, provided that the wash-water is kept clean, chemicals added for sanitization are automatically dispensed and the chemical sanitizing rinse-water temperature is not less than seventy-five degrees (75°) Fahrenheit, nor less than the temperature specified by the machine manufacturers.

This has not been met as evidenced by:

Based on observation and staff interview, the facility failed to ensure a chemical sanitizing dishwasher's rinse-water temperature was "not less than the temperature specified by the machine manufacturers."

**Findings:**

On 4/22/2025 the surveyor observed the facility dishwasher.

Approximately five (5) cycles were run and none of the cycles reached 120 Fahrenheit (F).

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According to tag on dishwasher "Wash temperature: 120 F minimum. Rinse temperature: 120 F minimum".

This finding was confirmed with the Administrator and Maintenance Director at the time of observation and reviewed with the Owner, Administrator and Staff Coordinator at exit interview on 4/22/2025 at approximately 1:00 p.m.

**This is a Repeat Deficiency from 8/29/2023 Statement of Deficiencies.**

**16 SANITATION/PHYSICAL PLANT REQUIREMENTS**

**16.10 Water temperatures.** Water temperatures in resident areas shall not exceed one hundred twenty degrees (120°) Fahrenheit. Hot water shall be supplied in adequate quantities. *[Class III]*

This has not been met as evidenced by

Based on observation and staff interview, the facility failed to ensure water temperatures in resident areas did not exceed 120 degrees Fahrenheit (F).

Findings:

On 4/22/2025 at approximately 9:45 a.m. the surveyor measured the hot water temperature in the 2<sup>nd</sup> floor resident accessible shower room

Hot water temperature measured 126 F.

15.15.3 - The dishwasher in use is a door-type of machine that uses chemicals for sanitization along with clean wash-water. The facility will address the temperature not reaching 120 degrees by having it professionally addressed so it is able to reach the proper temperature per the manufacturer specifications.

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Additionally, at approximately 10:00 a.m. the hot water temperature was measured in a resident accessible bathroom located by the downstairs staff room.

Hot water temperature measured 125 F.

These findings were confirmed with the Administrator at the time of observation and reviewed with the Owner, Administrator and Staff Coordinator at exit interview on 4/22/2025 at approximately 1:00 p.m.

**This is a Repeat Deficiency from 8/29/2023 Statement of Deficiencies.**

**16.27 Poisonous and toxic materials.** When not in use, poisonous and toxic materials such as household cleaning solutions, compounds and other non-food supplies, shall be stored in compartments which are used for no other purpose. They shall be separated from the food storage and preparation areas, clean equipment and utensil storage rooms and medication storage areas. Household bactericides and cleaning compounds shall not be stored in the same cabinet or area of the room with insecticides, rodenticides or other poisonous materials. All containers must be properly labeled for identification. *[Class III]*

This has not been met as evidenced by:

Based on observation and staff interview, the facility failed to ensure household cleaning compounds were separated from food storage areas and all containers were properly labeled for identification.

Findings:

16.10 The facility immediately adjusted the temperature on the hot water heaters to be below 120 degrees F. The Facility will consult a licensed plumber to address the water temperatures and discuss implementing a regulator or similar alternative to assure temperature compliance to be below 120 degrees F when hot water is requested in resident areas.

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On 4/22/2025 at approximately 10:30 a.m. the surveyor observed a cabinet by the ice machine.

"Lime A-Way" was stored on the same shelf as a container of Cranberry Juice.

Additionally, a shelf below the container of cranberry juice was a spray bottle that was unlabeled and on the same shelf as four (4) containers of Cranberry Juice.

This finding was confirmed with the Maintenance Director at the time of observation and reviewed with the Owner, Administrator and Staff Coordinator at exit interview on 4/22/2025 at approximately 1:00 p.m.

16.27 - The household cleaning solutions were immediately moved into their proper place. Facility staff will be educated on this deficiency and the need to have containers properly labeled for identification.

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