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|  STATEMENT OF DEFICIENCIES & PLAN OF CORRECTION Biennial Survey | | Date Completed: 5/30/2024 |
| Name of Facility: CASCO INN RESIDENTIAL CARE FACILITY Administrator: LAURA ABBOTT PNMI LEVEL IV RESIDENTIAL CARE FACILITY Census: 36 Total Capacity: 39 License Number: PND38874 | | Address: 434 ROOSEVELT TRL CASCO, ME 04015-3515 |
| Summary Statement of Deficiencies | Plan of Correction | Completion Date |

CASCO INN RESIDENTIAL CARE FACILITY, a PNMI LEVEL IV RESIDENTIAL CARE FACILITY, is not in compliance with the Regulations Governing the Licensing and Functioning of Assisted Housing Programs: Level IV PNMI Residential Care Facilities and Infection Prevention and Control, Part of 10-144, Chapter 113.

The following requirements were not met:

14 DIETARY SERVICES

14.5 Record of food served, menu changes and substitutions.

Changes made in the planned menu shall be recorded daily in the facility and shall be consistent with Section 14.2. Substitutions of similar nutritive value shall be offered when menu items have been refused. In facilities with ten (10) or fewer beds, a record of food served may be maintained in lieu of planned menus and shall be kept on file for three (3) months. *[Class II]*

This has not been met as evidenced by:

Based on observation, staff interview, and record review the facility failed to ensure changes in the planned menu were recorded daily in the facility.

Findings:

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On 5/30/2024 at approximately 12:00 PM, surveyor observed the facility menu in the kitchen.

Weekly menu was dated 5/5/2024 to 5/11/2024.

There was no evidence of menu dated 5/31/2024 and no log of substitutions observed.

14.7 Diet manual. Each facility shall have a current (not more than five [5] years old) therapeutic diet manual that is recommended or approved by a qualified consultant dietitian.

This has not been met as evidenced by:

Based on observation, staff interview and record review, the facility failed to ensure there was a diet manual not more than five (5) years old.

Findings:

On 5/30/2024 at approximately 11:00 AM surveyor observed the facility diet manual.

Diet manual provided was more than five (5) years old.

15 SANITATION/DIETARY SERVICES

15.16 Testing of chemical sanitizers. When chemical sanitizing solutions are used for either manual or mechanical sanitization, an approved test kit shall be used to measure the residual of the sanitizing solution.

This has not been met as evidenced by:

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Based on observation and staff interview, the facility failed to ensure when manual dishwashing was used, an approved test kit was available.

Findings:

On 5/30/2024 at approximately 11:15 AM the facility dishwashing sink was observed. On duty cook confirmed kitchenware is sanitized in the sink at times for items not sanitized in the mechanical dishwasher.

There were no test kit for the type of sanitizing solution in the sink.

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 hot water temperatures in resident areas did not exceed 120 degrees Fahrenheit (F).

Findings:

On 5/30/2024 at approximately 9:30 AM the hot water temperature was measured at a resident accessible sink, located by the front office.



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Hot water temperature measured 130 F. Administrator had a plan to ensure resident safety before surveyor exit on 5/31/2024 at approximately 1:00 PM.

All findings were confirmed with Administrator at the time of survey and reviewed again at exit interview on 5/30/2024 at approximately 1:00 PM.