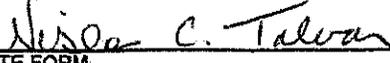


RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALR01514	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 02/04/2025
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NAME OF PROVIDER OR SUPPLIER THE PRESERVE AT BRIARCLIFFE, LLC	STREET ADDRESS, CITY, STATE, ZIP CODE 54 OLD POCASSET ROAD JOHNSTON, RI 02919
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(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
S 003	<p>Initial Comments</p> <p>An unannounced biennial State Licensure survey and a complaint/incident investigation survey (VBPF811 from 2/3/2025 through 2/4/2025) were conducted at this residence. A deficiency was identified relative to the State Licensure survey.</p>	S 003	<p>The filling of the Plan of Correction is not an admission that the deficiencies alleged did, in fact, exist. Rather that POC is filed as evidence of the facility's continuing commitment to high quality resident care in full compliance with state and federal regulations. The foregoing to the contrary notwithstanding, the following plan of correction is offered for the alleged deficiencies as cited by the survey team. In services are underway and on-going. We are alleging compliance effective February 21, 2025.</p>	
S 490	<p>Residential Care Services 2.4.21.C Dietetic Services</p> <p>2.4.21 (C) Dietetic Services</p> <p>C. The food service in each residence shall comply with the appropriate requirements of R.I. Gen. Laws Chapters 21-27 and 21-31, Rhode Island Food Code (Part 50-10-1 of this Title), and such other applicable statutory or regulatory provisions.</p> <p>This Requirement is not met as evidenced by: Based on surveyor observation and staff interview, it has been determined that the facility failed to comply with all appropriate standards of the Rhode Island Food Code relative to the main kitchen.</p> <p>Findings are as follows:</p> <p>1. According to the Rhode Island Food Code 2018 edition, Section 3-602.11 Food Labels states in part, "... (B) Label information shall include: (1) The common name of the food..."</p> <p>2. According to the Rhode Island Food Code 2018 Edition Section 3-304.12 states in part, "...In-Use Utensils, Between-Use Storage. (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their</p>	S 490	<p>S490- A, B, & C</p> <p>A.</p> <p>1-2 There is no evidence to support any resident has been affected. All residents have the potential to be affected by this alleged deficient practice. The Food Service Manager replaced the scoop and placed it in the proper storage area. Kitchen staff have been re-educated regarding The Rhode Island Code 2018 Edition, specific to food within containers or equipment.</p> <p>Executive Director/Food Service Manger or designee will conduct daily audits to ensure scoops are clean and stored appropriately.</p>	<p>Received FEB 24 2025</p> <p>Facilities Regulation</p>

Facilities Regulation LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE 	TITLE Exec Dir	(X6) DATE 2/24/25
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RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALR01514	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 02/04/2025
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NAME OF PROVIDER OR SUPPLIER
THE PRESERVE AT BRIARCLIFFE, LLC

STREET ADDRESS, CITY, STATE, ZIP CODE
**54 OLD POCASSET ROAD
JOHNSTON, RI 02919**

(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
S 490	<p>Continued From page 1</p> <p>handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour..."</p> <p>3. According to the Rhode Island Food Code 2018 Edition Section 4-601.11 states in part, "... (C) Non-FOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris..."</p> <p>4. According to the Rhode Island Food Code 2018 Edition Section 2-402.11 Hair Restraints states in part, "...Food Employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed Food; clean EQUIPMENT, UTENSILS..."</p> <p>A. During a surveyor observation of the main kitchen on 2/3/2025 at 8:56 AM, in the presence of the Food Service Director (FSD), revealed a large bin of sugar, that is located next to a handwashing sink, with the scoop covered in white matter, stored directly on top of the bin, not enclosed.</p> <p>During a surveyor interview immediately following this observation with the FSD, he acknowledged that the scoop should not be lying directly on top of the bin.</p> <p>B. During a surveyor observation of the walk-in refrigerator the following was revealed:</p> <ul style="list-style-type: none"> - Two (1 gallon) gallon containers of whole milk, not opened, with a sell by date of 1/30/2025. - Two packages of fresh mozzarella, not opened, 	S 490	<p>Results of these checks will be presented to the QAPI Committee monthly for 3 months or until compliance is determined.</p> <p>B.</p> <p>1-2 There is no evidence to support any resident has been affected. All residents have the potential to be affected by this alleged deficient practice. The Food Service Manager immediately discarded the two gallons of milk, two packages of mozzarella cheese, and the hotel pan of jello. Blueberries, skins from onions, and tacky liquid matter were disposed of, and the area was cleaned. Kitchen staff have been re-educated regarding The Rhode Island Food Code 2018 Edition, specific to the label information and non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, and food residue.</p> <p>Executive Director/Food Service Manger or designee will conduct daily audits to ensure that outdated food is discarded, and cleaning tasks are completed, which includes the area under the shelving.</p> <p>Results of these checks will be presented to the QAPI Committee monthly for 3 months or until compliance is determined.</p>	

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RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALR01514	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 02/04/2025
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NAME OF PROVIDER OR SUPPLIER THE PRESERVE AT BRIARCLIFFE, LLC	STREET ADDRESS, CITY, STATE, ZIP CODE 54 OLD POCASSET ROAD JOHNSTON, RI 02919
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S 490	<p>Continued From page 2 with an expiration date of 1/19/2025.</p> <ul style="list-style-type: none"> - One hotel pan of jello, not covered or dated. - Under the shelving on the floor were blueberries, skins from onions, and a build-up of tacky liquid matter. <p>During a surveyor interview immediately following the above observations with the FSD, he acknowledged the above.</p> <p>C. During a surveyor observation on 2/4/2025 at 12:03 PM the Cook, Staff A, and a server, Staff B, were observed during the lunch service without utilizing beard restraints.</p> <p>During a surveyor interview immediately following the above observation with the FSD, he acknowledged that the above-mentioned staff were working around food, without beard restraints.</p>	S 490	<p>C.</p> <p>1-2 There is no evidence to support any resident has been affected. All residents have the potential to be affected by this alleged deficient practice. Kitchen staff have been re-educated regarding The Rhode Island Food Code 2018 Edition, specific to hair restraints.</p> <p>Executive Director/Food Service Manger or designee will conduct daily audits to ensure to beard restraints are being utilized appropriately by staff.</p> <p>Results of these checks will be presented to the QAPI Committee monthly for 3 months or until compliance is determined.</p>	

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02/24/25