

Division of Licensing and Protection
103 South Main Street, Ladd Hall
Waterbury, VT 05671-2306
<http://www.dail.vermont.gov>
Voice/TTY (802) 871-3317
To Report Adult Abuse: (800) 564-1612
Fax (802) 871-3318

July 2, 2014

Ms. Devida Deluca, Administrator
Living Well Residence
71 Maple Street
Bristol, VT 05443-1004

Dear Ms. Deluca:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **May 27, 2014**. Please post this document in a prominent place in your facility.

We may follow-up to verify that substantial compliance has been achieved and maintained. If we find that your facility has failed to achieve or maintain substantial compliance, remedies may be imposed.

Sincerely,



Pamela M. Cota, RN
Licensing Chief

PC:jl

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0543	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 05/27/2014
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NAME OF PROVIDER OR SUPPLIER
LIVING WELL RESIDENCE

STREET ADDRESS, CITY, STATE, ZIP CODE
**71 MAPLE STREET
BRISTOL, VT 05443**

(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
R100	Initial Comments: An unannounced onsite re-licensing survey and a complaint investigation were conducted on 5/27/14. Regulatory violations were cited as a result.	R100		
R247 SS=F	VII. NUTRITION AND FOOD SERVICES 7.2 Food Safety and Sanitation 7.2.b All perishable food and drink shall be labeled, dated and held at proper temperatures: (1) At or below 40 degrees Fahrenheit. (2) At or above 140 degrees Fahrenheit when served or heated prior to service. This REQUIREMENT is not met as evidenced by: Based on staff interview and record review, the facility failed to ensure all perishable food and drink was held at proper temperatures. Findings include: Per observation and record review on 5/27/14 at 9:30 AM, there were 10 days between 3/6/14 - 5/27/14 that the upstairs refrigerator temperatures were recorded as greater than 40 degrees Fahrenheit (F). Additionally, there is a 20 day span between 3/6/14 - 3/26/14; 7 day span between 4/2/14 - 4/9/14 and 4/10/14 - 4/17/14; 5 days between 4/17/14 - 4/22/14 and 4 days between 4/25/14 - 4/30/14 where there is no evidence that temperatures were monitored. The House Manager confirmed the above at the time of the observations.	R247	<u>ACTION</u> <i>This Survey and Regulations were reviewed at monthly staff meeting on 6/19/14. Staff given copy of RCH Regulations</i>	6/19/14
R249 SS=F	VII. NUTRITION AND FOOD SERVICES	R249	<u>MEASURES</u> <i>Staff are reviewing ^{this and} all regulations. Daily body of temperatures is now part of the 3rd Shift duties.</i>	July - August 2014 ongoing
		<u>MONITOR</u>	<i>House Manager and Floor Manager are monitoring temperature needs.</i>	ongoing

Division of Licensing and Protection
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE
David De Luca, Administrator

TITLE
Administrator

(X6) DATE
6/30/14

STATE FORM 6899 Y7JH11 If continuation sheet 1 of 2

R247 + R249 POC's accepted 7/2/14 RTremblay RN/PMC

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0543	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 05/27/2014
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NAME OF PROVIDER OR SUPPLIER LIVING WELL RESIDENCE	STREET ADDRESS, CITY, STATE, ZIP CODE 71 MAPLE STREET BRISTOL, VT 05443
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R249	<p>Continued From page 1</p> <p>7.2 Food Safety and Sanitation</p> <p>7.2.d The home shall assure that food handling and storage techniques are consistent with safe food handling practices.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation, staff interview and record review, the facility failed to assure that food handling and storage techniques are consistent with safe food handling practices. Findings include:</p> <p>1. Per observation and record review on 5/27/14 at 9:30 AM, freezer # 2 in the basement had recorded temperatures greater than 0 degrees F (Fahrenheit) on 52 days between 3/6/14 - 5/27/14. The House Manager confirmed the above at the time of the observation.</p> <p>2. Per observation on 5/27/14 at 11:45 AM, a refrigerator in the basement held home-canned pickles dated 8/12 and a 1 gallon jar of mustard labeled as opened on 5/2/13 with a use by date of 7/13.</p> <p>Additionally, freezer # 1 in the basement contained cooked turkey dated 6/10, a container of hummus dated 9/13, pork juice dated 7/13.</p> <p>The House Manager confirmed the above at the time of the observation.</p>	R249	<p><u>ACTION</u> This survey and regulations were reviewed at monthly staff meeting on 6/19/14.</p> <p><u>MEASURES</u> All staff understand they must discard food after 3 DAYS. Daily records of temperatures now a 3rd shift duty ongoing</p> <p><u>MONITOR</u> House Manager and Floor Manager are monitoring both temperature records and the timely discard of food. ongoing</p>	
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