



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Health Care Quality
Office of Long Term Care Residents Protection

263 Chapman Road, Ste 200, Cambridge Dwg.
Newark, Delaware 19702
(302) 421-7400

STATE SURVEY REPORT

NAME OF FACILITY: Serenity Gardens Assisted Living

DATE SURVEY COMPLETED: September 29, 2022

SECTION	STATEMENT OF DEFICIENCIES SPECIFIC DEFICIENCIES	ADMINISTRATOR'S PLAN FOR CORRECTION OF DEFICIENCIES	COMPLETION DATE
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<p>3225</p> <p>3225.12.0</p> <p>3225.12.1</p> <p>3225.12.1.3</p>	<p>An unannounced Annual Survey was conducted at this facility from September 28, 2022 through September 29, 2022. The facility census on the first day of the survey was fifteen (15). The survey sample size totaled four (4). The deficiencies contained in this report are based on observations, interview and review of other facility documentation as indicated.</p> <p>Abbreviations/definitions used in this state report are as follows:</p> <p>DON: Director of Nursing.</p> <p>Assisted Living Facilities Services</p> <p>The Assisted living Facility shall ensure that:</p> <p>Food service complies with the Delaware Food Code:</p> <p>3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.</p> <p>(A) FOOD shall be protected from cross contamination by:</p> <p>(1) Except as specified in (1)(d) below, separating raw animal FOODS during storage, preparation, holding, and display from:</p> <p>(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetable;</p> <p>(b) Cooked READY-TO-EAT FOOD;</p> <p>(c) Fruits and vegetables before they are washed;</p> <p>(d) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially</p>	<p>3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation</p> <p>Residents affected by the deficient practice.</p> <p>No resident was directly affected by the deficiency in food storage</p> <p>Other residents having potential to be affected.</p> <p>All residents have potential for being adversely affected.</p> <p>Systemic changes.</p> <p>The storage of unpasteurized eggs stored</p>	
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Provider's Signature H. Bresson RN Title ED/DON Date 11/18/22



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	<p>processed and packaged, ready-to-eat food.</p> <p>Based on observation and interview, it was determined that during kitchen inspection, the facility failed to ensure food was properly stored in a sanitized manner. Findings include:</p> <p>During the kitchen tour on 9/28/22 at approximately 9:30 AM, the unpasteurized eggs were stored above desserts in the kitchen refrigerator. The finding was reviewed and confirmed by E2 (DON) on 9/28/22 at approximately 9:55 AM.</p>	<p>above desserts in the kitchen refrigerator was corrected immediately upon findings shared. Unpasteurized eggs now stored on bottom shelf of refrigerator</p> <p>Re In-servicing was conducted with food service staff 11/9/22</p> <p>Monitoring.</p> <p>The Executive Director in conjunction with food service personnel will do random audits of the kitchen at minimum 3 X week X 30 days. Findings will be documented on a log and included in Quality Assurance meeting and review. Satisfactory compliance will be met having one month of no deficiency notations to meet 100% compliance.</p> <p>The Executive Director in conjunction with food service personnel will do random audits of the kitchen at minimum 1 X week X 30 days. Findings will be documented on a log and included in Quality Assurance meeting and review. Satisfactory compliance will be met having one month of no deficiency notations to meet 100% compliance.</p> <p>The Executive Director in conjunction with food service personnel will do random audits of the kitchen at minimum 1 X per month X 3 months. Findings will be documented on a log and included in Quality Assurance meeting and review. Satisfactory compliance will be met having one month of no deficiency notations to meet 100% compliance.</p> <p>Completion date. April 18, 2023</p>	<p>9/29/22</p>

Provider's Signature H Bressi RN

Title ED/DON

Date 11/18/22