

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>365320</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>03/16/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>REGENCY CARE OF COPLEY</b>		STREET ADDRESS, CITY, STATE, ZIP <b>2631 COPLEY ROAD AKRON, OH 44321</b>	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		
F 0803  <b>Level of harm</b> - Minimal harm or potential for actual harm  <b>Residents Affected</b> - Some	<b>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</b>  Based on observation, interview and menu review, the facility failed to follow planned menus as written. This affected residents on pureed diets (Residents #19, #20, #41, #55) and residents on mechanical soft diets (Residents #5, #6, #10, #38, #43, #44, #45, #46, #49, #50). Facility census was 56 residents. Findings include: Review of the menu spreadsheet for Week 3, Monday corresponding to 03/16/20 revealed residents receiving a mechanical soft diet were to receive two ounces egg salad with bread, six ounces Italian wedding soup, four ounces seasoned carrots and one square of gelatin. Residents receiving a pureed diet were to receive three ounces pureed egg salad sandwich, six ounces pureed Italian wedding soup, four ounces pureed carrots and one square pureed gelatin. Observation of the lunch meal trayline starting on 03/16/20 at 11:37 A.M. revealed Cook #210 conducting temperatures of the foods for service. These foods included egg salad, cucumber and tomato salad, pureed egg salad, pureed cucumber and tomato salad, Italian wedding soup and gelatin. No carrots or pureed carrots were noticed on the steam table. Residents receiving a mechanical soft diet were observed to not receive a vegetable item for the lunch meal, and residents receiving a pureed diet were observed to receive pudding as their dessert item. Interview on 03/16/20 at 11:44 A.M. with Cook #210 revealed residents on mechanical soft diets could not receive the cucumber and tomato salad and would just receive soup with their egg salad. Interview on 03/16/20 at 12:11 P.M. with Certified Dietary Manager (CDM) #206 verified residents on mechanical soft diets could not have raw vegetables, so they could not have the cucumber and tomato salad on the menu today and required an alternate vegetable to be prepared and served. When asked about the pureed carrots and gelatin not being available, CDM #206 stated some of the dietary staff was newer and did not know how to puree so the pudding was provided instead of the pureed gelatin. CDM #206 verified staff did not follow the menu as written in regards to residents on puree and mechanical soft diets.		
F 0804  <b>Level of harm</b> - Minimal harm or potential for actual harm  <b>Residents Affected</b> - Many	<b>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</b>  Based on observation, interview and record review, the facility failed to ensure food was served at appropriate and palatable temperatures. This affected 54 of 56 residents receiving food from the kitchen (Resident #37 and Resident #39 did not receive food from the kitchen). Findings include: Review of the menu spreadsheet for Week 3, Monday corresponding to 03/16/20 revealed a meal of two ounces egg salad with bread, six ounces Italian wedding soup, four ounces cucumber and tomato salad and one square gelatin. Observation of the lunch meal trayline starting on 03/16/20 at 11:37 A.M. revealed Cook #210 conducting temperatures of the foods for service using a self-calibrating thermometer. These foods included egg salad, 39 degrees Fahrenheit (F); cucumber and tomato salad, 39 degrees F; pureed egg salad, 48 degrees F; pureed cucumber and tomato salad, 53 degrees F; and Italian wedding soup, 193 degrees F. Interview with Cook #210 on 03/16/20 at 11:37 A.M. revealed she looked for cold foods to be at a temperature of 40 degrees F or below for service. A test tray was requested for the second meal cart. The second cart was started at 11:56 A.M., the test tray was made at 12:10 P.M., the cart went to the unit at 12:10 P.M. and tray pass started at 12:11 P.M. The tray was sampled with Certified Dietary Manager (CDM) #206 at 12:25 P.M. using the facility's self-calibrating thermometer. Temperatures of the foods present included egg salad, 57 degrees Fahrenheit (F); tomato and cucumber salad, 58 degrees F; soup, 140 degrees F; milk, 44 degrees F and coffee, 109 degrees F. The cucumber and tomato salad tasted lukewarm and the egg salad did not taste chilled. CDM #206 verified she expected cold-held foods to have a temperature of 39 to 40 degrees F and confirmed these foods were not within range at the time of service. Review of undated facility safe food handling materials revealed the temperature danger zone, where bacteria flourished, was between 40 degrees F and 140 degrees F. A food temperature list defined cold holding temperatures for foods as having an internal temperature of 41 degrees F or less. This deficiency substantiates Complaint Number OH 430.		
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE		TITLE (X6) DATE	

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.