

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 056129	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/09/2020
NAME OF PROVIDER OF SUPPLIER BURBANK HEALTHCARE & REHAB		STREET ADDRESS, CITY, STATE, ZIP 1041 S. MAIN ST. BURBANK, CA 91506	
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 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interview, and record review, the facility failed to follow proper sanitation and food handling practices by: 1. Failing to ensure storage containers are free of foreign objects. 2. Failing to place an open date on opened items. 3. Failing to clean kitchen equipment. These deficient practices had the potential to place residents in the facility at risk for foodborne illnesses (refers to illness caused by the ingestion of contaminated food or beverages). Findings: On 9/19/2020, at 1 p.m., during an observation of the kitchen and the dry storage room and concurrent interview with the Dietary Manager (DM) the following was found: 1. White covered container labeled Flour with a bowl inside. DM stated the bowl should not be used but a scoop with handle which should not be left inside. 2. White covered bin labeled Thickener with a large pitcher inside. DM stated a scoop should be used and should not be left inside the container. 3. Opened loaf of bread without an open date. DM confirmed the lack of date opened and stated bread should be used within three days of opening to ensure freshness. 4. Inside Refrigerator #2 there was a plate of sliced cheese, undated. DM stated any open food must be dated. 5. A can opener with dried particles. DM stated the can opener should be cleaned every morning and every night. The facility's policy and procedure titled, Storage of Canned and Dry Goods, undated, indicated scoops should not be left in the container and will be cleaned after each use. Indicated food and supplies will be stored properly and in a safe manner.		

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.