Accepted 10292025 0807AM

Gregory C. Keitlin, RN, MSHAI

PLAN OF CORRECTION

Facility Name: **Covenant Place of Gardendale.** Facility ID#: **D3775**

Survey Exit Date: **10/1/2025** Administrator: **Kayla Young**

For each deficiency please provide a plan of correction using the following format.

Deficiency Number: **420-5-4-.07 (2) (c)5 —Food Service—Protection of Food--Tag A 702.** There were several leftover food items that had not been labeled and dated located in the freezer/Cooler.

1. Specific corrective action taken or to be taken in response to each resident or example identified in the statement of deficiencies.

   The Dietary Manager immediately inspected all items in the freezer and cooler to ensure that all opened items were properly labeled and dated.

2. Specific steps taken or to be taken to identify other residents or concerns not identified by the survey team who may have problems similar to those of the residents or concerns listed in each example. Include specific timetables and identification of responsible facility staff.

   This is a facility issue that is not associated with individual Residents. However, a sign has now been placed on the freezer and cooler to remind kitchen staff that state regulations and good safe food handling practices require that all open food items must be properly labeled and dated. The Dietary Manager will remind and retrain each staff member about the importance of following these procedures and regulations. This reminding and retraining will be completed with all staff (including parttime and PRN) no later than October 31st and will become a part of new staff member training.

3. Measures or systemic changes made or to be made to ensure that the same deficiency will not recur in the facility. Include timetables for corrections and the persons or positions responsible.

   As part of the reminding and retraining process, each existing, as well as all future dietary staff members will sign documentation indicating that they were trained on the proper procedures for labeling and storing food. Additionally, the designated "cook" position for each shift will be responsible for checking the freezer and cooler to ensure that all opened items are appropriately labeled.

4. Explain how you will monitor your proposed corrective actions to ensure that they are implemented and that the corrective actions adequately address the identified problems and will ensure continued effectiveness. Include staff positions assigned to accomplish the monitoring, the frequency and method by which the monitoring will take place and where the documentation will be maintained.

   The Dietary Manager will regularly monitor this corrective action to ensure staff wide compliance.

Deficiency Number: **420-5-4-.07 (2) (e)1 Food Service--Kitchen and Trash Handling—TAG A 702 .** The kitchen garbage can lids were not secured on the garbage cans as required.

1. Specific corrective action taken or to be taken in response to each resident or example identified in the statement of deficiencies.

The garbage can lids were placed on the garbage cans as required and the staff was reminded about the importance of following appropriate procedures for safely handling garbage in the kitchen area.

2. Specific steps taken or to be taken to identify other residents or concerns not identified by the survey team who may have problems similar to those of the residents or concerns listed in each example. Include specific timetables and identification of responsible facility staff.

   This is a facility issue that is not associated with individual Residents. However, new kitchen garbage cans that have an automatic open/close feature have been purchased and arrived on 10/17/2025. A note has been written on the top of these cans to remind staff that these cans should remain closed when not actively receiving garbage. This will ensure that any defect in can operation would be promptly reported and addressed.

3. Measures or systemic changes made or to be made to ensure that the same deficiency will not recur in the facility. Include timetables for corrections and the persons or positions responsible.

   Proper handling of all kitchen trash will be included in the training of all dietary staff members. This training will be documented for all current as well as all future staff. This will be completed by October 31, 2025.

4. Explain how you will monitor your proposed corrective actions to ensure that they are implemented and that the corrective actions adequately address the identified problems and will ensure continued effectiveness. Include staff positions assigned to accomplish the monitoring, the frequency and method by which the monitoring will take place and where the documentation will be maintained.

   All managers have been reminded of the importance of proper garbage handling and should be aware that the can is properly operational as they enter the kitchen.

Deficiency Number: **420-5-20-.07 (3)(b) Food Service—Timing of Meals—TAG A 703.** The surveyor noted that the facility did not have a time schedule meal service to Residents posted inside the dining area as required.

1. Specific corrective action taken or to be taken in response to each resident or example identified in the statement of deficiencies.

   A notice of all mealtimes was immediately posted indicating the normal service times for all meals.

2. Specific steps taken or to be taken to identify other residents or concerns not identified by the survey team who may have problems similar to those of the residents or concerns listed in each example. Include specific timetables and identification of responsible facility staff.

   This is a facility issue that does not pertain to any specific resident.

3. Measures or systemic changes made or to be made to ensure that the same deficiency will not recur in the facility. Include timetables for corrections and the persons or positions responsible.

Additionally, meal serving times have been added to each table marker to ensure that times remain posted in the event that the primary sign is temporarily removed for a special event and inadvertently not replaced.

4. Explain how you will monitor your proposed corrective actions to ensure that they are implemented and that the corrective actions adequately address the identified problems and will ensure continued effectiveness. Include staff positions assigned to accomplish the monitoring, the frequency and method by which the monitoring will take place and where the documentation will be maintained.

   All Managers have been reminded of the importance of keeping the mealtimes posted in the dining area.

Deficiency Number: **420-5-20-.08 (4)(i) Physical Facilities—Food Service Facilities—A 804.** The surveyor observed that the oven doors on the range were covered in greasy debris and the oven had baked on food debris and grease covering the oven's door handles.

1. Specific corrective action taken or to be taken in response to each resident or example identified in the statement of deficiencies.

   Shortly after the survey was completed, the oven received a complete and thorough cleaning by the dietary staff. Additionally, the Dietary Manager reminded all kitchen staff that all kitchen equipment should be thoroughly cleaned each evening and that it is the responsibility of the assigned shift cook to ensure that the cleaning occurs appropriately.

2. Specific steps taken or to be taken to identify other residents or concerns not identified by the survey team who may have problems similar to those of the residents or concerns listed in each example. Include specific timetables and identification of responsible facility staff.

   This is a facility issue that is not associated with any specific Resident. However, in addition to the daily cleaning supervised by the assigned shift cook, the entire kitchen will be thoroughly "deep cleaned" quarterly to ensure that everyone stays focused on working in a clean kitchen environment. All regular kitchen staff will be required to participate in this quarterly cleaning event.

3. Measures or systemic changes made or to be made to ensure that the same deficiency will not recur in the facility. Include timetables for corrections and the persons or positions responsible.

   See comment #2 above.

4. Explain how you will monitor your proposed corrective actions to ensure that they are implemented and that the corrective actions adequately address the identified problems and will ensure continued effectiveness. Include staff positions assigned to accomplish the monitoring, the frequency and method by which the monitoring will take place and where the documentation will be maintained.

   Each deep cleaning session will be documented and the records given to the housekeeping and maintenance manager to be included in the overall maintenance records for the facility.

PLAN OF CORRECTION

Facility Name: **Covenant Place of Gardendale.** Facility ID#: **D3775**

Survey Exit Date: **10/1/2025** Administrator: **Kayla Young**

Deficiency Number: **420-5-4-.09 (2) (d) Laundry—Lint Traps--TAG A 901.** The Surveyor observed that the lint trap in the commercial dryer was occluded with built up lint particles thus presenting a fire hazard.

1. Specific corrective action taken or to be taken in response to each resident or example identified in the statement of deficiencies.

   The lint trap in the commercial laundry was immediately cleaned and, despite the sign posted on the dryer itself, the staff was reminded of the importance of cleaning the lint trap after each and every use of the commercial dryer.

2. Specific steps taken or to be taken to identify other residents or concerns not identified by the survey team who may have problems similar to those of the residents or concerns listed in each example. Include specific timetables and identification of responsible facility staff.

   This is a facility issue that does not directly affect any specific Resident. However, to ensure that the dryer lint trap is being properly cleaned, a new task has been assigned to check the dryer lint trap 3 times per shift to ensure that it is being cleaned as required.

3. Measures or systemic changes made or to be made to ensure that the same deficiency will not recur in the facility. Include timetables for corrections and the persons or positions responsible.

   A log has now been created to record each dryer use as well as each periodic inspection.

4. Explain how you will monitor your proposed corrective actions to ensure that they are implemented and that the corrective actions adequately address the identified problems and will ensure continued effectiveness. Include staff positions assigned to accomplish the monitoring, the frequency and method by which the monitoring will take place and where the documentation will be maintained.

   The housekeeping manager will maintain the records of lint trap inspections.

Submitted:

Kayla Young RN, ALA — *Kayla Young, RN*
Administrator

Brandi Pruett, RN — *Brandi Pruett*
Executive Director

10/17/2025