Gregory C. Griffin, RN, MSHAI chg
Accepted November 26, 2024 09:27 AM

GARDENS OF
PELHAM
ASSISTED LIVING
A CAVALIER SENIOR LIVING COMMUNITY

PLAN OF CORRECTION

Facility ID: D5916

Administrator: DAPHINE QUEEN

Survey Exit Date: 11/14/2024

Gardens of Pelham
Facility ID: D5916
Administrator: Daphine Queen
Survey Exit Date: 11/14/2024

1. A611 420-5-4-.06 (4) (a)(b) Care of Residents
2. The plan of care for RI #5 was updated to reflect the need for standby assistance; the current level of assistance the resident required to transfer and ambulate. 11/14/2024
3. 100% of resident careplans were reviewed to ensure that they reflected the correct and current level of ambulation/transfer required. No additional findings noted. 11/15/2024
4. Administrator will review 100% of the resident careplans monthly x 2 months to ensure that the ambulation assistance is reflective of the resident's status/needs. The findings of the review will be documented on the resident's monthly summary. 12/31/2024
5. A copy of each resident's monthly summary will be kept in the survey binder in the Administrators office. 12/31/2024

1. A702 420-5-4-.07 (2) Food Service
2. RI#1 obtained a freezer thermometer and replaced the missing thermometer in the large food storage freezer. 11/14/2024
3. 100% of the refrigerators and freezers were inspected by the Administrator to ensure that there were no additional missing thermometers. No additional findings. All refrigerators and freezers had thermometers in place. 11/15/2024
4. Administrator will inspect 100% of the refrigerators and freezers weekly x 6 weeks to ensure that thermometers are in place. Documentation of the thermometer checks will be documented on the weekly kitchen audit tool. (attachment 1) 12/27/2024
5. A copy of the weekly kitchen audit tool will be kept in the survey binder in the Administrator's office. 12/27/2024

1. A 804 420-5-4-.08 (4) Physical Facilities
2. EI#1, along with additional kitchen staff, cleaned the area between the main cooking ranges to ensure the removal of grease build up and debris 11/14/2024
3. The Administrator, along with kitchen staff, deep cleaned the entire kitchen on 11/14/2024. Staff will be in-serviced on how to properly deep clean kitchen. 11/15/2024
4. Administrator will conduct weekly kitchen reviews x 6 weeks to ensure that the kitchen remains free of grease and grime buildup. Documentation of the weekly kitchen reviews will be documented on the Kitchen Audit Tool. 12/27/2024
5. A copy of the weekly kitchen reviews will be placed in the survey binder in admins office. 12/27/2024

Daphine Queen
Administrator

11/25/2024
Date

KITCHEN AUDIT TOOL

A702 420-5-4-.07 (2) Food Service

A804 420-5-4-.08 (4) Physical Facilities

	Week 1 (11/22)	Week 2 (11/29)	Week 3 (12/6)	Week 4 (12/13)	Week 5 (12/20)	Week 6 (12/27)
Thermometers visually inspected in all refrigerators and freezers.						
Area between and beside ranges clean and free from grease and debris build-up.						
Floor and Wall area behind trash can clean and free from splatter and debris.						
Floor and Wall area next to dishwasher clean and free from splatter and debris.						
Appliances clean and free of grease build up and food splatter.						
Wall above and below the 3-compartment sink is clean and free of debris and splatter.						
Track and doors of stainless island are clean and free of buildup.						
Baseboards are clean and free of debris, food splatter and grease build-up.						
Coffee Station -wall above and below are clean and free of drippings or splatter. Condiment caddy is clean/organized and no liquid spillage is present under the caddy.						
Dishwasher is clean and free of standing water in the bottom.						
All left-over food items are properly labeled with 3-day expiration dates. (the date of preparation is counted as Day 1)						
Food temperature logs are complete.						
Dishwashing Sanitization logs are complete.						
Administrator's Initials						

Attachment 1