

Division of Licensing and Protection
103 South Main Street
Waterbury, VT 05671-2306
<http://www.dail.vermont.gov>
Voice/TTY (802) 871-3317
To Report Adult Abuse: (800) 564-1612
Fax (802) 871-3318

July 23, 2015

Ms. Sarah Davenport, Manager
Twin Maples Community Care Home
612 Gage Street
Bennington, VT 05201-2001

Dear Ms. Davenport:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **June 30, 2015**. Please post this document in a prominent place in your facility.

We may follow-up to verify that substantial compliance has been achieved and maintained. If we find that your facility has failed to achieve or maintain substantial compliance, remedies may be imposed.

Sincerely,



Pamela M. Cota, RN
Licensing Chief



JUL 17 2015

PRINTED: 07/07/2015
FORM APPROVED

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0100	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED R 06/30/2015
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NAME OF PROVIDER OR SUPPLIER TWIN MAPLES COMMUNITY CARE HOME	STREET ADDRESS, CITY, STATE, ZIP CODE 612 GAGE STREET BENNINGTON, VT 05201
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
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{R100} Initial Comments:

An unannounced on-site re-licensure follow-up survey was conducted by the Division of Licensing and Protection on 6/29 and 6/30/15. Although the home was found to be in substantial compliance, the following are identified issues that require correction.

{R100}

{R247} VII. NUTRITION AND FOOD SERVICES
SS=B

{R247}

7.2 Food Safety and Sanitation

7.2.b All perishable food and drink shall be labeled, dated and held at proper temperatures: (1) At or below 40 degrees Fahrenheit. (2) At or above 140 degrees Fahrenheit when served or heated prior to service.

This REQUIREMENT is not met as evidenced by:
Based on observation and staff interview, the facility failed to insure that perishable food and drinks are held at proper temperatures. Finding include:

Upon tour of the food storage areas, on 6/29/15, there was no visible evidence that temperatures of the refrigerators, freezers or food, prior to serving, were being monitored or recorded. Per request of the temperature logs, the owner stated that s/he did not have a log recording the temperatures, but stated that s/he sometimes writes them on the calendar. When asked if the calendars were kept, s/he stated that they are not. The owner confirmed at 11:50AM on 6/29/15, that there food temperatures and the refrigerator/freezers are not being monitored and recorded to insure proper temperatures are maintained.

All temperature logs are in place and it will be my responsibility to be certain they are complete. Completed on 7/1/15 Staff made aware to check temps.

Division of Licensing and Protection LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE <i>Sarah Jalavert</i>	TITLE owner/manager	(X6) DATE 7-13-15
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STATE FORM

6L9N12

If continuation sheet 1 of 2

R247 + R259 POCs accepted 7/22/15 BB/ACHRN/pme

Division of Licensing and Protection

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{R259} VII. NUTRITION AND FOOD SERVICES
SS=B

7.3 Food Storage and Equipment

7.3.i Poisonous compounds (such as cleaning products and insecticides) shall be labeled for easy identification and shall not be stored in the food storage area unless they are stored in a separate, locked compartment within the food storage area.

This REQUIREMENT is not met as evidenced by:
Based on observation and staff interview, the facility failed to store cleaning products and chemicals in a food storage area as per requirements. Findings include:

During tour of the food storage area on 6/29/15 at 11:30 AM, with the owner, it was noted that there was a bottle of bleach, a can of Easy Off oven cleaner, a can of Raid ant spray and glass cleaner under the sink in the kitchen. This is a major food preparation area and food is stored in cabinets in the same vicinity. On 6/30/15, the above mentioned chemicals and cleaning products were still present. The owner confirmed at this time that they were under the sink and s/he would have to move them to a secured area.

{R259}

all cleaning products and chemicals have been moved to other secured areas. Completed on 6/30/15 Staff informed to remember to put them in appropriate areas. This will be monitored by myself.