

Division of Licensing and Protection  
103 South Main Street, Ladd Hall  
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

September 11, 2014

Mr. John Duffy, Administrator  
Valley Vista  
23 Upper Plain  
Bradford, VT 05033-9016

Dear Mr. Duffy:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **August 21, 2014**. 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

PC:jl



Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  0540	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  C 08/21/2014
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NAME OF PROVIDER OR SUPPLIER  VALLEY VISTA	STREET ADDRESS, CITY, STATE, ZIP CODE 23 UPPER PLAIN BRADFORD, VT 05033
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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
T 001	Initial Comments  An unannounced onsite complaint investigation was initiated by the Division of Licensing and Protection on 7/21/14, and completed on 8/21/14. The following regulatory violation was identified.	T 001	All staff were in-serviced on 8/13/2014 regarding the correct methods of recording temperatures and responding to temperatures outside of the acceptable range.	8/13/14
T 127 SS=F	VII.7.2.b Nutrition and Food Services  7.2 Food Safety and Sanitation  7.2.b All perishable food and drink shall be labeled, dated and held at proper temperature. Hot foods shall be kept hot at 135 degrees F and cold foods shall be kept at 41 degrees F or cooler.  This REQUIREMENT is not met as evidenced by: Based on dietary department record review and staff interview, the home failed to ensure that food storage was maintained at proper temperatures. Findings include:  For review of kitchen refrigeration logs for the large walk-in refrigerator, on July 1, 2014 at 7:10 AM it was recorded as reading 46 degrees F., initiated by the cook who was working that morning. At 4:30 PM, the recorded temperature on the log was 52 degrees F., initiated by a second cook who worked that day. According to staff written statements, the Food Service Supervisor (FSS) and the Head of Maintenance (HOM) were not notified of the out of range temperatures until between noon and 1:00 PM, and the refrigeration repair company contacted. At the bottom of the temperature log it states the following: "All refrigerator temperatures should be between 37 to 41 degrees F; All freezer temperatures should be between 10 to -10 deg. F; Contact dietary supervisor if temperature out of	T 127	The department's policy and procedure relating to refrigerator/freezer temperatures was revised.  A copy of the department's policy and procedure was given to all current staff members. All staff have signed the policy, and a copy is in each of their Human Resource files.  Each day the manager checks the refrigerator/freezer logs to ensure that proper policy is being followed.  <i>T127 POC accepted 9/11/14 K Camp/RN/PME</i>	8/13/14  8/13/14  8/13/14

Division of Licensing and Protection  
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE \_\_\_\_\_ TITLE \_\_\_\_\_ (X6) DATE \_\_\_\_\_

*J. R. Duff*  
EXEC. DIR.  
VALLEY VISTA

9-5-2014

PRINTED: 09/04/2014  
FORM APPROVED

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  0540	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  8. WING: _____	(X3) DATE SURVEY COMPLETED  C 08/21/2014
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T 127	<p>Continued From page 1</p> <p>normal range; Dietary Supervisor will contact maintenance; Maintenance will correct the situation upon notification; Dietary will remove food from the refrigerator/freezer; If it has been determined that the refrigerator has been above 41 deg. F for more than four hours the food will be discarded."</p> <p>Per review of staff written statements and onsite interviews, the cook who recorded the <del>temperature of 46 deg. F</del> at 7:15 AM did not alert the refrigeration repair company alerted the home that they would not be able to repair the unit due to an electrical problem, and the FSS conveyed this information to the HOM at 7:30 PM. Up until this time, food had not been removed from the broken walk-in, having been stored above 41 deg F. for at least 12 hours. According to the FSS and the HOM written statements, it was not until after 7:30 PM that they began to move perishable items out of the broken walk-in into other refrigeration units. Also according to the FSS, it was not until the following day that items from the broken walk-in that were put in other refrigerators were discarded such as eggs, sour cream, cottage cheese, and cream cheese. According to one of the cooks working, some of the items taken from the broken walk in such as shredded cheese were put into the freezer and not discarded. The FSS and HOM did not make a list of items that were in walk-in stored above proper temperature, and whether they were put into the freezer or discarded. Per interview on 7/21/14 at 1:45 PM, the FSS confirmed that the morning cook did not follow protocol by waiting to alert them of the out of range temperatures, and that some items that were removed should have been discarded after being stored above 41 Deg F. for over 12 hours.</p>	T 127		

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SUBJECT: TEMPERATURES OF REFRIGERATORS AND FREEZERS	REFERENCE #/IT
DEPARTMENT: NUTRITIONAL SERVICES Valley Vista	PAGE: 1 OF: 1
APPROVED BY: Paul Furnari	EFFECTIVE: 3/31/12 REVISED: 8/2014

**POLICY:**

- Temperatures shall be formally recorded and kept on file of all refrigerators and freezers.
  - An internal thermometer is located in each refrigerator where it can be easily read.
  - Refrigerator temperatures shall be 41 degrees F or colder.
  - Freezer temperatures shall be 10 degrees F or colder.
  - Temperatures will be recorded daily in the morning by the AM Cook and in the evening by the PM Cook
  - Temperature records will be reviewed each morning by the General Manager.
  - These reports shall be kept on file in the Nutritional Services Department for at least one (1) years.
  - Refrigerators or freezers not within the acceptable range will be given a maximum 20 minute recovery time at which time the temperature will be re-taken. If still in an unacceptable range, it must be reported to the General Manager & Engineering immediately.
  - All corrective action taken to correct temperature problems will be noted on the respective logs.
  - Attempts will be made to move product to other acceptable storage locations should temperatures rise above 41 degrees F for a period of greater than 1 hour.
  - Any product stored for at temperatures above 41 degrees for greater than 4 hours will be discarded.
- It is the responsibility of all members of the F&N team to monitor refrigerator and freezer temperatures. During the course of daily activities if a refrigerated unit is found to be out of acceptable range it is not to be reported immediately to the General Manager and Engineering,
- In all cases of refrigeration problem the General Manager is to be notified immediately. If not physically on site, they are to be called. If for whatever reason the General Manager is not available the Metz General Manager is to be notified via cell phone.

I have read and understand my responsibilities pertaining to this policy.

\_\_\_\_\_  
Employee Signature/Date

\_\_\_\_\_  
Manager Signature/Date