

Office of Health Care Assurance

State Licensing Section

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION

	Rules (Criteria)	Plan of Correction	Completion Date
Facility's Name: Regency at Puakea, LLC		CHAPTER 90	
Address: 2130 Kaneka Street, Lihue, Hawaii 96766		Inspection Date: April 29&30 and 26, 2015 Biennial	
<input checked="" type="checkbox"/>	<p>§11-90-3 Licensing (o) (10) (D) Applications for licensure shall be made to the department on a form provided by the department and shall include full and complete information as follows:</p> <p>Evidence that the premises comply with state and county building, housing, fire, and other codes, ordinances, and laws for the type of occupancy to be licensed. Compliance shall include but not limited to the following:</p> <p>Applicable state laws and administrative rules relating to sanitation, health, and environmental safety.</p> <p><u>FINDINGS</u></p> <ol style="list-style-type: none"> 1. Microwave in activities' room on the ground floor had greasy bottom lining. 2. Orange drink from the dining room juice dispenser at 45 degrees Fahrenheit; required to be at 41 degrees Fahrenheit or less. 3. Reach in refrigerator in the kitchen had a gallon of milk opened and not labeled with a seven (7) day expiration date. 4. Walk-in reefer in the kitchen had white streaks on metal walls. Streaks could be removed by wiping. 5. Swimming pool records showed residual chlorine levels of 0.5 ppm on several occasions. Minimum required is 0.6 ppm. Record did not indicate any corrective action to correct low levels. 	<p>11-90-3 Licensing (o) (10) (D)</p> <ul style="list-style-type: none"> • Staff has been in-serviced on cleaning the microwave located in the activities' room. The microwave is used for resident activities and shall be cleaned after each use. • "Discard First Use" label has been affixed to orange juice dispenser. First discard is done 15 minutes prior to the start of each meal. Beverage Vendor serviced orange juice dispenser initially on 05/05/2015 and followed up 05/06/2015. Dining room staff shall temp the orange juice q Monday to ensure temp meets the required 41 degrees or less parameter. Should the temp not meet required temperature, the Vendor shall be contacted for service. 	<p>04/29/2015</p> <p>05/06/2015</p>

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		<ul style="list-style-type: none"> • Dining room staff has been re-trained to label all potentially hazard items with a seven (7) day expiration discard date. Dining room staff scheduled for the first shift is responsible for discarding all expired products. • Walk-in reefer walls are scheduled for weekly wipe down q Monday. A weekly kitchen cleaning schedule has been implemented. • Swimming pool records indicate the morning chlorine ppm reading. If the chlorine ppm level is below the required level (0.5ppm), corrective action is taken by adding the appropriate amount of tabs to the pool water. re-tested within the hour of adding the tabs and the correct chlorine level is noted. 	<p>05/01/2015</p> <p>05/01/2015</p> <p>04/30/2015</p>

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		<p>be assigned to the next month or removed as a topic for that said year to avoid repeating the topic within a 12 month period.</p> <ul style="list-style-type: none"> • After each monthly in-service the staff attendance is tracked on their individual employee in-service record reflecting the number of in-services attended. Going forward all individual in-service records shall be monitored monthly for compliance. 	<p>05/05/2015</p>
	<p>Rules (Criteria)</p>	<p>Plan of Correction</p>	<p>Completion Date</p>
<p><input checked="" type="checkbox"/></p>	<p>§11-90-8 <u>Range of services</u> (b) (1) (B) Services</p> <p>The assisted living facility shall provide the following:</p> <p>Three meals daily, seven days a week, including modified diets and snacks which have been evaluated and approved by a dietitian on a semi-annual basis and are appropriate to residents' needs and choices.</p>	<ul style="list-style-type: none"> • The Chef shall coordinate with the dietitian to evaluate and approve menus as required on a semi-annual basis. Menus shall include standardized portions to meet resident's needs and 	<p>05/19/2015</p>

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	<p><u>FINDINGS</u></p> <ol style="list-style-type: none">1. No documentation that menus were evaluated and approved by a dietitian on a semi-annual basis.2. Lack of standard portion sizes and inappropriate to meet residents' needs and choices.	<p>choices. Week of April 26-29th menu including the month of May have been submitted, evaluated and approved by Regency at Puakea Dietitian with required standardized portions.</p>	
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Licensee/Administrator's Signature

Print Name

Date:

June 03, 2015