

Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>12G038</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>06/26/2024</b>
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NAME OF PROVIDER OR SUPPLIER  <b>THE ARC OF MAUI - HALE KANALOA</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>450-B KANALOA AVENUE KAHULUI, HI 96732</b>
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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
9 000	<p><b>INITIAL COMMENTS</b></p> <p>A Re-licensing survey was conducted by the Office of Healthcare Assurance on June 26, 2024. The facility was found not in compliance with Title 11, Department of Health Chapter 99.</p> <p>Survey dates: June 24 to June 26 , 2024.</p> <p>Census: Four clients.</p> <p>Sample: Two clients</p>	9 000		
9 091	<p><b>11-99-9(d)(2)(A) DIETETIC SERVICES</b></p> <p>All food shall be procured, stored, prepared, distributed, and served under sanitary conditions. This Statute is not met as evidenced by: Based on observation, interview and policy review, the facility failed to store food under sanitary conditions. Cans of food stored in the pantry were found without expiration dates and one with an expired date.</p> <p>Findings include:</p> <p>During a visit to the home on June 24, 2024, at 3:30 PM with the Home Manager (HM), an observation in the food pantry revealed the following: Four cans of beef stew and two cans of pork with juices had no expiration dates on the cans. One can of chunky steak and potato soup had an expiration date of 11/04/2022. The HM stated that the items in question had been donated to the home from a local food bank and they were mixed in with the canned food items that were purchased in the pantry. The surveyor asked the HM if there is a process in place to ensure food that is expired are removed. The HM stated that the food items are rotated. The</p>	9 091		

Office of Health Care Assurance LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE <b>07/16/24</b>
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9 091	<p>Continued From page 1</p> <p>new foods that are purchased are placed on the back of the shelf and the older food is moved to the front where they are routinely checked for expiration dates and removed if they are expired. The HM explained that he was assigned to the home in November 2023, and he continues to organize and clean the home. The HM placed all of the expired items in a bag to discard.</p> <p>The Food Safety Policy and Procedure (no date) was reviewed. Page 6, Food Storage...Rotate supplies. "First in-first out."...Store new food in the back...Discarded food that has reached its expiration date. Page 9, Expiration dates/food safety: Staff need to also know how to differentiate between Manufacturer's Expiration Date, the date the product is opened, and the discard date.</p>	9 091		