

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345091		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 07/24/2025	
NAME OF PROVIDER OR SUPPLIER EDGEWOOD PLACE AT THE VILLAGE AT BROOKWOOD				STREET ADDRESS, CITY, STATE, ZIP CODE 1820 BROOKWOOD AVENUE , BURLINGTON, North Carolina, 27215			
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E0000	Initial Comments An unannounced recertification survey was conducted on 7/21/25 through 7/24/25. The facility was found in compliance with the requirements CFR.487.73, Emergency Preparedness, Event ID# 1DOE97-H1.		E0000			08/15/2025	
F0000	INITIAL COMMENTS A recertification survey was conducted from 7/21/25 through 7/24/25. Event ID #1D0E97-H1.		F0000			08/15/2025	
F0812 SS = F	<p>Food Procurement,Store/Prepare/Serve-Sanitary</p> <p>CFR(s): 483.60(i)(1)(2)</p> <p>§483.60(i) Food safety requirements.</p> <p>The facility must -</p> <p>§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.</p> <p>(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.</p> <p>This REQUIREMENT is NOT MET as evidenced by:</p> <p>Based on observations, record review, and staff interviews, the facility failed to keep food preparation areas and food service equipment clean,</p>		F0812	<p>Director of Dining reviewed and assessed previously established cleaning schedules and performed an audit of the kitchen and coinciding cleaning schedule. Immediate action was taken to deep clean the stated areas in addition to identifying areas that needed further cleaning. On 7/21/25 all ceiling HVAC vents were vacuumed and scrubbed. On 7/21/25 both deep fryers were detailed (deep cleaned) inside and out to eliminate all old grease build up, coinciding with their weekly scheduled deep cleaning. On 7/21/25 the two plate warmers were empty and detailed inside and out eliminating any old debris and dried on splatter. On 7/22/25 the hot food warming box was detailed inside and out to comply with its weekly cleaning schedule. On 7/24/25 stove #1 was detailed to include the 6 stove burners, back, exterior, interior of oven, and catch pan. On 7/25/25 stove #2 was detailed to include the 10 stove burners, back, exterior, interior of oven, catch pan, attached shelf, and attached broiler. Between 7/28/25 and 8/3/25 all equipment was moved, and all floors of kitchen were detailed.</p> <p>On 7/29/25 Dining Director did a thorough audit of all kitchen surfaces, equipment and floors. Kitchen cleaning schedules were updated accordingly. Dining Director provided an initial training with all Kitchen Supervisors and Managers on 7/31/25 to review the updated cleaning schedules, revised expectations, training protocol, and subsequent audit procedures.</p> <p>On 8/6/25 HC Dietary Supervisor trained Diet Techs and Kitchen Assistants to establish new expectations and review revised cleaning schedules. On 8/6/25 and 8/7/25</p>		08/15/2025	

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See reverse for further instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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F0812 SS = F	<p>Continued from page 1 free from debris, grease buildup, and/or dried spills during two kitchen observations. In addition, the facility failed to clean the ceiling vents located over the food preparation and food service areas. These practices had the potential to affect food served to residents.</p> <p>The findings included:</p> <p>During a kitchen tour on 7/21/25 at 10:44 AM, the following observations were made with the kitchen Supervisor and Dining Service Director:</p> <p>a. Stove #1 had six (6) burners that had heavy grease build-up on the stove burners, walls behind the stove, and front of the stove. There were large amounts of burnt food, dried, encrusted, liquid splatters throughout the stove area.</p> <p>b. Stove #2 had twelve (12) burners that had heavy grease build-up on the stove burners, walls behind the stove, and front of the stove. There were large amounts of burnt foods, dried, encrusted, liquid and splatters throughout the stove area.</p> <p>c. The two plate warmers had two rows of clean plates stored inside the warmer. The inside of warmer had dried liquid spills and food particles inside and dried liquid spills on the outside. The inside also had old food crumbs all around.</p> <p>d. The deep fryer had dried brown/yellow matter encrusted on the inside and outside edges. The fryer had heavy grease and food build-up inside and outside the unit and food particles were observed behind the fryer.</p> <p>e. The 15 ceiling vents had large volumes of black dust/debris blowing over blowing over the steam table, clean dry dishware storage racks, food service and preparation surfaces.</p> <p>f. The inside and outside of the hot box had dried food and liquids.</p> <p>g. The floors under the stoves, oven, prep tables, steam tables were dirty, sticky with old food debris.</p> <p>An interview was conducted on 7/21/24 at 11:18 AM, Kitchen Supervisor and Dining Service Director stated the kitchen staff were required to wipe down kitchen equipment after each meal and deep cleaned weekly in accordance with the kitchen cleaning checklist. The Dining Service Director and Kitchen Supervisor further</p>			F0812	<p>Continued from page 1 Kitchen Managers trained the Cooks to establish new expectations and review revised cleaning schedules. Cleaning schedules will be reviewed and updated quarterly by Dining Director and Kitchen Managers to determine any adjustments that should be made.</p> <p>Beginning 8/17/25, Kitchen Managers and Dining Director will perform weekly audits of cleaning schedule compliance and physical cleaning compliance once a week for two months, then monthly for two months, and randomly for four months. Dining Director will review audits for accuracy and completion monthly for eight months. Dining Director will report on the findings of the audits in the QAPI Meetings to ensure compliance. The QAPI committee is responsible for the ongoing compliance.</p> <p>Corrective action will be completed by 8/15/2025.</p>		

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F0812 SS = F	<p>Continued from page 2</p> <p>stated they were responsible for ensuring the kitchen staff kept the equipment clean and orderly. The Dining Supervisor and Kitchen Supervisor acknowledged the identified kitchen equipment, ceiling vents had not been cleaned in accordance with the checklist. The Kitchen Supervisor stated all cleaning checklists and responsibilities would be updated and available for all kitchen staff.</p> <p>Review of the undated kitchen checklist provided on 7/22/25 revealed cleaning and wiping down steam tables, sweeping/mopping floors, cleaning refrigerators and meal carts. There was no indication on the checklist that the identified kitchen equipment was deep cleaned or just wiped down.</p> <p>An interview was conducted on 7/22/25 at 12:27 PM with Dining Service Director stated the cleaning checklist was done on a 5-week schedule which included a variety of cleaning tasks for the kitchen equipment. He stated once the weekly cleaning list was completed and checked by the Kitchen Supervisor and himself the information was discarded. He stated he did not have any documentation for the cleaning checklist for the past 5 weeks. The Dining Service Director confirmed the identified observations of the kitchen equipment, and the ceiling vents needed to be cleaned. He also stated the staff were expected to clean the kitchen equipment in accordance with the kitchen checklist. He reviewed the current kitchen checklist and confirmed there were no specific areas for staff to sign off and the responsibilities were completed after each shift. He further stated there should not be any heavy buildup of grease or dried debris on kitchen equipment. The Dining Service Director further stated he was responsible for ensuring the kitchen staff kept the equipment clean and orderly. He indicated he would be adding the cleaning of the kitchen vents to the newly developed checklist and maintaining records weekly.</p> <p>A follow-up observation in conjunction with an interview was conducted on 7/24/25 at 11:25 AM with the Director of Dining Service who stated all the identified areas on 7/21/25 were currently being worked on and a deep cleaning checklist for kitchen equipment and the vents will be developed immediately.</p> <p>An interview was conducted on 7/2/24 at 12:10 PM, the Administrator stated the Kitchen Supervisor and Dining Service Director were responsible for ensuring the kitchen was cleaned and maintained. The Administrator stated the expectation would be for the Kitchen Supervisor and Dining Service Director to ensure all kitchen cleaning protocols were in place and followed</p>			F0812			

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F0812 SS = F	Continued from page 3 in accordance with kitchen sanitation guidelines.			F0812			