DEPARTMENT OF HEALTH AND HUMAN SERVICES **CENTERS FOR MEDICARE & MEDICAID SERVICES**

PRINTED: 01/07/2025 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING		(X3) DATE SURVEY COMPLETED		
34G1		34G159	B. WING			01/07/2025	
NAME OF PROVIDER OR SUPPLIER CAROLINA LIVING AND LEARNING CENTER (CLLC)				32	TREET ADDRESS, CITY, STATE, ZIP CODE 25 RUSSET RUN ITTSBORO, NC 27312	•	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		ID PREFI TAG	x	PROVIDER'S PLAN OF CORRECTIO (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROP DEFICIENCY)) BE	(X5) COMPLETION DATE
W 227	objectives necessa as identified by the required by paragra. This STANDARD is Based on record refacility failed to ensign (IPP) for 2 of a included specific of their needs. The find their needs. The find A. Review on 1/6/24 revealed for and taking food who balanced diet. Additional information of the date of the set of the client's objectives for PT/O electric toothbrush straining during toil.	ram plan states the specific ry to meet the client's needs, comprehensive assessment aph (c)(3) of this section. It is not met as evidenced by: eviews and interview, the cure the Individual Program of a udit clients (#7 and #8) objectives necessary to meet adings are: 5 of client #7's IPP dated of the client's IPP objectives for toothbrushing, and IPP objectives for toothbrushing, and IPP objectives for toothbrushing, and IPP objectives in various areas; and IPP objectives in place. Indicated other objectives are ave not been implemented as curvey. 5 of client #8's IPP dated of the toilet. Additional side of the toilet.	W 2	227			
ABORATORY	areas; however, on		NATURE		TITLE		(X6) DATE

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

(X6) DATE

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 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.

DEPARTMENT OF HEALTH AND HUMAN SERVICES CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 01/07/2025 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING			(X3) DATE SURVEY COMPLETED	
		34G159	B. WING _		01/	07/2025	
NAME OF PROVIDER OR SUPPLIER CAROLINA LIVING AND LEARNING CENTER (CLLC)				STREET ADDRESS, CITY, STATE, ZIP COD 325 RUSSET RUN PITTSBORO, NC 27312	•		
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRE (EACH CORRECTIVE ACTION SH CROSS-REFERENCED TO THE API DEFICIENCY)	HOULD BE	(X5) COMPLETION DATE	
W 227		dicated other objectives are "in e not been implemented as of rey.	W 22				
	CFR(s): 483.440(d) As soon as the interformulated a client' each client must retreatment program interventions and sand frequency to su						
	Based on observa- interviews, the facil clients (#1) receive treatment program interventions as ide	s not met as evidenced by: tions, record review and ity failed to ensure 1 of 4 audit d a continuous active consisting of needed entified in the Individual in the area of leisure. The					
	1/6/25 from 4:10pm couch in the living rexception of ingest	servations in the home on a - 5:09pm, client #1 sat on the coom unengaged. With the ing his medications, the client or assisted to participate in any s.					
	likes to work on wo Light Bright board a The staff pointed or	with Staff C revealed client #1 oden puzzles, play with his and do "Brain Health" activities. ut various leisure items in a bin couch where client #1 was					

DEPARTMENT OF HEALTH AND HUMAN SERVICES CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 01/07/2025 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING			COMPLETED	
	34G159 B. WING		0.	01/07/2025			
NAME OF PROVIDER OR SUPPLIER CAROLINA LIVING AND LEARNING CENTER (CLLC)				STREET ADDRESS, CITY, STATE, ZIP 325 RUSSET RUN PITTSBORO, NC 27312			
(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 CO X (EACH CORRECTIVE ACTIO CROSS-REFERENCED TO THI DEFICIENCY)	N SHOULD BE E APPROPRIATE	(X5) COMPLETION DATE	
W 249	seated. Review on 1/6 - 1/7 8/23/24 revealed he and vocational erra turn-taking rules du willing to try new thi plan included an obbrain-stimulating ac	/25 of client #1's IPP dated e enjoys a variety of activities nds, is able to follow ring leisure activities and is ngs. Additonal review of the jective to engage in a stivity (not watching TV) for 20	W 2	49			
W 473	plan included an objective to engage in a brain-stimulating activity (not watching TV) for 20 trails month for 6 consecutive months. Further review of the IPP identified a need to continue to participate in evening leisure activities. Intervview on 1/7/25 with the Qualified Intellectual Disabilities Professional (QIDP) confirmed several of the activities located behind the couch in the home are client #1's and his "brain-stimulating" goal can be implemented at any time in the home, if he is not participating in other activities. MEAL SERVICES CFR(s): 483.480(b)(2)(ii) Food must be served at appropriate temperature. This STANDARD is not met as evidenced by: Based on observations and document review, the facility failed to ensure food was served at an appropriate temperature. The finding is: Upon arrival to the Big House on 1/7/25 at 6:40am, various food items including scrambled eggs, grits, sausage patties and muffins were cooked and in containers/bowls/platters on the kitchen counter. Immediate interview with Staff B revealed the food had been ready since approximately 6:25am. Additional observations in the home at 7:33am revealed a client consuming the eggs, grits and a muffin which was not		W 4	.73			

DEPARTMENT OF HEALTH AND HUMAN SERVICES CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 01/07/2025 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING			(X3) DATE SURVEY COMPLETED	
		34G159	B. WING			01/0	07/2025
NAME OF PROVIDER OR SUPPLIER CAROLINA LIVING AND LEARNING CENTER (CLLC)			STREET ADDRESS, CITY, STATE, ZIP CODE 325 RUSSET RUN PITTSBORO, NC 27312				
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		ID PREFI TAG	×	PROVIDER'S PLAN OF CORRECTIOI (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPI DEFICIENCY)	BE	(X5) COMPLETION DATE
W 473	reheated and the tell Upon arrival to the 7:00am, various for eggs and muffins won the kitchen cour Staff D revealed the ready since approxobservations in the assisted by Staff A which he later conswas not reheated a taken. Review of a memokitchen of the Big H safely cooked, hot degrees F or warm Interview with Staff did not know what is served at. Interview on 1/7/25 Compliance Management of the tellow of the safely cooked, hot degrees F or warm Interview with Staff did not know what is served at.	emperature was not taken. Small House on 1/7/25 at od items including scrambled were cooked and in containers of the food had been cooked and imately 6:00am. Additional home revealed a client was to serve himself the food items sumed at 8:50am. The food and the temperature was not (dated 8/10/22) posted in the flouse noted, "After food is food must be kept hot at 140 er to prevent bacterial growth." A and Staff B revealed they temperature food should be with the Operations and ger confirmed food should be ees Fahrenheit as indicated on	W 4	73			