

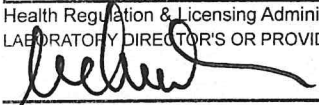
Health Regulation & Licensing Administration

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HFD02-0031	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 02/02/2023
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NAME OF PROVIDER OR SUPPLIER CAPITOL CITY REHAB AND HEALTHCARE CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 2425 25TH STREET SE WASHINGTON, DC 20020
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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
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L 000	<p>Initial Comments</p> <p>On February 2, 2023, an investigation of complaint DC-11610 was conducted at this facility by the Department of Health, Health Regulations and Licensing Administration.</p> <p>The facility was found to be out of compliance with the requirements at 42 CFR Part 483, Subpart B, and Requirements for Long Term Care Facilities.</p> <p>The following deficiencies are based on observations, interview, and records review.</p>	L 000	<p>This Plan of Correction constitutes my written allegation of compliance for the deficiencies cited. However, submission of this Plan of Correction is not an admission that a deficiency exists or that one was cited correctly. This Plan of Correction is submitted to meet requirements established by state and federal law.</p>	
L 099	<p>3219.1 Nursing Facilities</p> <p>Food and drink shall be clean, wholesome, free from spoilage, safe for human consumption, and served in accordance with the requirements set forth in Title 23, Subtitle B, D. C. Municipal Regulations (DCMR), Chapter 24 through 40. This Statute is not met as evidenced by: Based on observations and staff interview, facility staff failed to store, serve, and distribute foods under sanitary conditions.</p> <p>The findings included:</p> <ol style="list-style-type: none"> 1. Cooking equipment such as two (2) of two (2) convection ovens, one (1) of one (1) gas range oven including the burners (4), two (2) of two (2) grease fryers, and one (1) of one (1) flat top grill, were soiled throughout. 2. The kitchen floor, specifically in the food preparation area, was soiled throughout with debris. 3. Lunch food temperatures were inadequate and 	L 099	<p>L099</p> <p>03/15/2023</p> <ol style="list-style-type: none"> 1. The ovens, range, grease fryers, and flat top grill were all thoroughly cleaned on 2/3/23. The kitchen floor was thoroughly cleaned on 2/3/23. The meal distribution has been improved to ensure that the meals are served at the appropriate temperatures by increasing the food holding temperatures and quickening the tray distribution. 2. The Food Service Director or designee will inspect daily for: 1) cleanliness of the ovens, range, grease fryers, and flat top grill; 2) cleanliness of the floors; and 3) appropriate food serving temperatures. 3. The Food Service Director or designee will in-service the kitchen staff: on the need to keep the ovens, range, grease fryers, and flat top grill clean; on the need to keep the kitchen floor clean; and on serving the meals at the appropriate temperatures. 	03/15/2023

Health Regulation & Licensing Administration LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE  ADMINISTRATIVE	TITLE 	(X6) DATE 2/2/23
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Health Regulation & Licensing Administration

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HFD02-0031	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 02/02/2023
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L 099	<p>Continued From page 1</p> <p>failed to test above 140 degrees Fahrenheit (F) or more during food trays assessment on February 2, 2023, at approximately 1:30 PM Hot foods such as pepper steak with white rice (132°F), green peas (127°F), from the regular menu, and pepper steak (107°F), mashed potatoes (122°F) and peas (112°F) from the puree menu tested below 140°F.</p> <p>The Food Service Director acknowledged the findings during a face-to-face interview on February 2, 2023, at approximately 2:00 PM.</p>	L 099	<p>4. The Food Service Director or designee will audit: the cleanliness of the ovens, range, grease fryer, and flat top grill; the cleanliness of the floors; and the appropriate food serving temperatures daily for 4 weeks, then weekly x 3 months. Results of the audits will be submitted to the Quality Assurance and Performance Committee.</p>	