

**State Veterans' Homes (SVH) Corrective Action Plan**  
**Georgia War Veterans Nursing Home – September 24 - 27, 2024**

The Corrective Action Plan (CAP) should include input from all levels of staff and affected resident(s), as is applicable and appropriate, impacted by the issue identified. This CAP is intended to become a source towards Quality Assessment and Assurance. Please reference VA GEC's CAP Standard Operating Procedure for detailed guidance on completing this CAP template.

State the Issue  Identify the Regulation Number and language only	Address how corrective action will be accomplished for those residents found to be affected by the deficient practice	Address how the SVH will identify other residents having the potential to be affected by the same deficient practice	Address what measures will be put into place or systemic changes made to ensure that the deficient practice will not recur	How does the SVH plan to monitor its performance to make sure that solutions are sustained & what benchmarks will be used to determine sustainment	Proposed Completion Date
<b>§ 51.200(a) Life Safety from fire.</b> Life Safety from fire. The facility must meet the applicable provisions of NFPA 101, Life Safety Code and NFPA 99, Health Care Facilities Code.	<ol style="list-style-type: none"><li>1. The quick-response (QR) sprinkler head was removed from the closet. There are no other sprinkler heads within 6 feet of the remaining standard response (SR) sprinkler head.</li><li>2. Floor mounted, steel plates (3/4" stainless steel angle iron) were installed on three (3) sides of the wheeled, gas-fired, four (4) burner stove top with a single oven (left side, back side, and right side). In</li></ol>	<ol style="list-style-type: none"><li>1. The entire facility was inspected to verify that no other incidents of sprinkler heads within 6-ft apart on center. Due to the location of the QR and standard response (SR) sprinkler heads cited during the survey, no additional residents were affected by the same deficient practice.</li><li>2. The entire commercial kitchen was inspected to verify that no other incidents of wheeled appliances attached to the gas line are impacted. No residents were affected by the deficient practice.</li></ol>	<ol style="list-style-type: none"><li>1. In order to ensure that the deficient practice will not recur, if/when modifications to the sprinkler system occur, the location/placement will be verified prior to installation to ensure proper placement.</li><li>2. In order to ensure that the deficient practice will not recur, future kitchen equipment is purchased that is wheeled, installation specifications will require appropriate floor mounted plates to ensure that the appliance is returned to an</li></ol>	<ol style="list-style-type: none"><li>1. Verify continued compliance with each semi-annual and annual sprinkler system inspection conducted by Fire Tech. The semi-annual report in May 2025 will verify that all sprinkler heads are at least 6 feet apart. The Director of Maintenance and Safety is responsible for monitoring plans for installation of additional sprinkler heads if/when needed.</li><li>2. Wheeled burner stove and gas-fired char grille are now able to return to specific location as guided by the stainless steel angle iron. Future purchases of gas-fired wheeled kitchen equipment will include installation documents. These should note</li></ol>	<ol style="list-style-type: none"><li>1. 5/31/2025</li><li>2. 11/7/2024</li></ol>

- This Corrective Action Plan is to be electronically submitted to the Pod-specific National SVH Program Manager for Quality and Oversight
- In accordance with Section 163(c)(3) of the Joseph Maxwell Cleland and Robert Joseph Dole Memorial Veterans Benefits and Health Care Improvement Act of 2022, all SVH CAPs are required to be published to a publicly available internet website. Beginning with 2023 VA Surveys, each final, accepted CAP will be posted verbatim to a public-facing website.

	<p>addition, floor mounted, steel plates (3/4" stainless steel angle iron) were installed on three (3) sides of the wheeled six (6) burner char grille (left side, back side, and right side). These were installed to ensure that both appliances are returned to the approved design location after they have been moved for maintenance and cleaning.</p>		<p>approved design location under a hood after they are moved for maintenance and cleaning.</p>	<p>that placement in the commercial kitchen is required to have necessary angle iron to ensure that the new appliance is returned to the approved design location after it has been moved for maintenance and cleaning.</p>	
	<p>3. A restraint system comprised of a 14-inch stainless steel chain was mounted with one end on the frame of the wheeled, gas-fired four (4) burner stove top with single oven and the other end of the chain mounted to the back angle iron. The length of the gas line from the source to the wheeled, gas-fired, four (4) burner stove top with a single oven is 20-inches. In addition, a restraint system comprised of a 14-inch stainless steel chain was mounted with one end on the frame of the wheeled, six (6) burner char grille and the other end of the chain mounted to the back angle iron. The length of the gas line from the source to the wheeled, six (6) burner gas char grille is 20-inches. The stainless steel chains were installed on both appliances to ensure that there is limited movement of the appliances to prevent strain on the gas connections.</p>	<p>3. The entire commercial kitchen was inspected to verify that no other incidents of wheeled appliances attached to the gas line are impacted (missing a restraint to limit movement). No residents were affected by the deficient practice.</p>	<p>3. In order to ensure that the deficient practice will not recur, future kitchen equipment is purchased that is wheeled, installation specifications will require appropriate restraint to limit movement of the appliances to prevent strain on the connections.</p>	<p>3. Wheeled burner stove and gas-fired char grill now have a restraint to prevent them from being rolled out in excess 14-inches preventing strain on the connection. Verify installation documents for any future purchases of wheeled equipment in the commercial kitchen have the required restraint system to limit the movement of such appliance to prevent strain on the connection.</p>	<p>3. 11/7/2024</p>

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