

Department of Veterans Affairs State Veterans Home Survey Report

This survey report and the information contained herein, resulted from the State Veterans Home (SVH) Survey as a Summary Statement of Deficiencies. (Each Deficiency Must be Preceded by Full Regulatory or applicable Life Safety Code Identifying Information.) Title 38 Code of Federal Regulations Part 51 is applied for SVHs applicable by level of care.

General Information:

Facility: D.J. Jacobetti Home for Veterans

Location: 425 Fisher Street, Marquette, MI 49855

Onsite / Virtual: Virtual

Dates of Survey: 5/16/22-5/19/22

NH / DOM / ADHC: NH

Survey Class: Annual

Total Available Beds: 184

Census on First Day of Survey: 101

Regulation #	Statement of Deficiencies
	<p>Initial Comments:</p> <p>A VA Annual Survey was conducted from May 16,2022 through May 19, 2022, at the D.J. Jacobetti Home for Veterans. The facility was not in compliance with Title 38 CFR Part 51 Federal Requirements for State Veterans Homes.</p>
<p>§51.140(h) Sanitary conditions The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State, or local authorities; (2) Store, prepare, distribute, and serve food under sanitary conditions; and (3) Dispose of garbage and refuse properly.</p> <p>Level of Harm – No Actual Harm, with potential for more than minimal harm. Residents Affected - Few</p>	<p>Based on observation, interview, and policy review, the facility failed to label and date food items stored in the freezer portion of the refrigerators in two (2) out of five (5) nourishment rooms ([LOCATION]).</p> <p>The findings include:</p> <p>In a policy titled, "Nutrition Services General: Member Food & Storage," last updated 8/4/21, the guidelines stated: "6. Food brought by family/visitors that is left with the member to consume later will be labeled by staff and stored in a manner that it is clearly distinguishable from home-prepared food. 7. Staff will discard perishable prepared food within 3 days."</p> <p>In a policy titled, "Food brought in by family or visitors, use and storage," (Section 12, Policy 47, Page 1, not dated), it was stated: "It is the policy of D.J. Jacobetti Home for Veterans to ensure the food brought into the facility by family and/or visitors is handled in a safe manner for the members." Policy guidelines noted: "2. All food items that are prepared and brought in must be labeled with content and date. a. The Facility may label and date prepared items in the nourishment refrigerator. B. Prepared items must be consumed by member within three (3) days. C. If</p>

Department of Veterans Affairs State Veterans Home Survey Report

not consumed within three (3) days, food will be disposed of by facility staff...Procedure: health care staff 1. ensures food stored in nourishment refrigerator are [sic] labeled with member name and the date the item was prepared.”

On 5/17/22, at 9:29 a.m., a tour of the nourishment room freezer on [LOCATION] revealed one (1) box of Lean Cuisine frozen meal that Licensed Nurse A said belonged to a staff member. They said, “Staff doesn't usually keep their food in there and it should be dated the day they open it or the day it was brought in.” Licensed Nurse A then showed the sign on the outside of the freezer door that was partially visible, and Licensed Nurse A read, “Food should be dated and labeled. Snacks only for individual members.”

On 5/17/22, at 9:59 a.m., during an observation of the nourishment room freezer on [LOCATION] with Licensed Nurse A, revealed a large, plastic, disposable “Carriers Culvers Concrete Mixer” glass, half full, marked with a resident’s name on it, but no date. Licensed Nurse A stated, “I wouldn’t leave it there; I would pitch it.” Licensed Nurse A again showed the sign taped on that nourishment room freezer which stated the food should be labeled and dated.

On 5/19/22, at 8:32 a.m., during an interview with Dietary Staff A and Dietary Staff B, about their expectations for labeling and dating food in the nourishment room freezers, and staff food found in the resident nourishment room freezers, Dietary Staff A said, “typically all food should be labeled and dated and discarded after three (3) days. Our staff food should be kept separate from residents’ food.”

On 5/19/22, at 8:39 a.m., during an interview with Dietary Staff C about their expectations for resident and staff food in the nourishment room freezers, Dietary Staff C said that food in the freezer should be labeled and dated with a name and date, otherwise the staff don’t know how long it has been in there. If food items were left in the freezer too long, someone could get sick.

On 5/20/22, at 8:28 a.m., during an interview with Administrative Nurse A about their expectation for food found in the nourishment room freezers, they said, “I saw the concrete mixer on Friday (5/13/22) and had it in my hand and thought it was going to be a problem. I recognized it on Friday as a problem, but I put it back in the freezer anyway.”