

RI Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALR01477	(X2) MULTIPLE CONSTRUCTION A. BUILDING: <u>Brookdale Centre of NE</u> B. WING: _____	(X3) DATE SURVEY COMPLETED C 08/25/2026
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NAME OF PROVIDER OR SUPPLIER BROOKDALE CENTRE OF NEW ENGLAND	STREET ADDRESS, CITY, STATE, ZIP CODE 600 CENTRE OF NEW ENGLAND COVENTRY, RI 02816
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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
S 003	Initial Comments A complaint investigation, ACTS references numbers 103758, 103422, 103530, and 102904, was conducted at this residence from 5/27/2026 through 8/25/2026 to determine compliance with state laws and regulations. The length of the survey was due to a need to wait for a report of findings relative to incident #103530. A deficiency was identified related to complaint #103758.	S 003	Received SEP 10 2026 Facilities Regulation	
S 560	Residential Care Services 2.4.23.C Dietetic Services 2.4.23 (C) Dietetic Services C. The food service in each residence shall comply with the appropriate requirements of R.I. Gen. Laws Chapters 21-27 and 21-31, Part 50-10-1 of this Title, Rhode Island Food Code, and such other applicable statutory or regulatory provisions. This Requirement is not met as evidenced by: Based on surveyor observation, record review, and staff interview, the residence failed to comply with the appropriate requirements of the R.I. General Laws Chapters 21-27 and 21-31, Rhode Island Food Code (Part 50-10-1) relative to the main kitchen. Findings are as follows: The Rhode Island Department of Health, Center for Facilities Regulation, received a community reported complaint on 5/26/2026 alleging that a grease fire in the main kitchen of the residence was contained to the gas stove. Additionally, the report alleged that the fire was caused by a significant grease build up and lack of	S 560		

Facilities Regulation

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

TITLE

(X6) DATE

STATE FORM

6899

RM9G11

If continuation sheet 1 of 4

James J. Yun

Executive Director

9/9/2026

[Signature]
9/10/26

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S 560	Continued From page 1 maintenance of the stove. The fire alarm was activated but the suppression system was not. 1. Record review of the 2022 Food Code published by the U.S Food and Drug Administration, Section 4-601 (C) states in part, "...Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, food residue, and other debris..." During a surveyor observation on 5/27/2026 at approximately 11:30 AM of the main kitchen, the following was revealed: -Grease accumulation along the corners of the stove and the stove door frames -Grease and grime accumulation along the corners of the food warmer -Grease accumulation in the screens above the stove -Grease accumulation along the corners of the convection oven Record review of the cleaning schedule dated 5/25/2026 failed to identify the screens above the stove as a piece of equipment requiring cleaning. Record review of a vendor's service report dated 5/27/2026 revealed that the stove unit needs repair and or replacement. 2. Record review of the 2022 Food Code published by the U.S. Food and Drug Administration, Section 3-302.12 states in part, "...except for containers holding food that can be readily and unmistakably recognized...shall be identified with the common name of the food..." During a surveyor observation on 5/27/2026 at approximately 11:30 AM of the deli refrigerator	S 560	S560 1. The stove has been deep cleaned and grease accumulation has been removed. Since the incident on 5/27, cleaning schedules have been initiated and followed to ensure kitchen areas are kept to Food Code. Audits are completed monthly to monitor. Cleaning the screens above the Stove has been added to the cleaning schedules. The stove has been replaced as of July 7, 2026. In addition, we have ordered a new convection oven.	5/28/2026 7/7/2026

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S 560	Continued From page 2 unit, the following was revealed: -A white meat salad without a label -Sliced Meat without a label 3. Record review of the 2022 Food Code published by the U.S Food and Drug Administration, Section 3-501.17 (D) (2) states in part, "...marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed..." During a surveyor observation on 5/27/2026 at approximately 11:30 AM, of the deli refrigerator unit the following was revealed: -A white meat salad without a date of preparation or discard date 4. Record review of the 2022 Food Code published by the U.S. Food and Drug Administration, Section 3-501.1(B) (1) states in part, "...the day the original container is opened in the food establishment shall be counted as Day 1...(2) the day or date marked by the food establishment may not exceed a manufacturer's use by date..." During a surveyor observation on 5/27/2026 at approximately 11:30 AM of the deli unit refrigerator, the following was revealed: -Slices of ready-to-eat protein meat without a date when opened 5. Record review of the 2022 Food Code published by the U.S Food and Drug Administration, Section 5-501.113 states in part, "...receptacles and waste handling units for	S 560	2,3,4. A proper food labeling program has been initiated and labeling kits have been set in place in the kitchen to ensure food is properly dated and labeled in refrigerators.	6/30/26

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S 560	Continued From page 3 refuse shall be kept covered...(1) contain food residue and are not in continuous use..." During a surveyor observation on 5/27/2026 at approximately 11:30 AM, 2 trash receptables located in the main kitchen, were uncovered when not in use. During a surveyor interview on 5/27/2026 at 11:45 AM with the Director of Dining Services, he acknowledged that the equipment needed cleaning, the food items in the deli refrigerator were not labeled and dated, and that the trash receptables were not covered.	S 560	5. Staff has been in-serviced on Ensuring all un-used refuse Containers are covered when not in use. Staff has been in-serviced on Proper food dating and labeling, Cleaning schedules have Been updated and assigned, Leadership now conducts Regular audits to ensure Dining practices remain Compliant.	9/11/2026