STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
PO Box 99250, Lakewood, WA 98496

Edgewood Special Care Community LLC
The Cottages at Edgewood
2510 Meridian Ave E
Edgewood, WA 98371

RE: The Cottages at Edgewood License # 2360

Dear Administrator:

This letter addresses Compliance Determination(s) 68614 (Completion Date 11/13/2025) and 65692 (Completion Date 09/25/2025).

The Department completed a follow-up inspection of your Assisted Living Facility on 11/13/2025 and found no deficiencies. Your facility meets the Assisted Living Facility licensing requirements.

The Department found that deficiencies for the following licensing laws and regulations were corrected:
WAC 388-78A-2305, WAC 388-78A-2305-1, WAC 388-78A-2474, WAC 388-78A-2474-2, WAC 388-78A-2474-2-e, WAC 388-78A-2474-3, WAC 388-78A-2474-5, WAC 388-78A-2474-6, WAC 388-112A-0600, WAC 388-112A-0600-1, WAC 388-112A-0600-2, WAC 388-112A-0600-2-c, WAC 388-112A-0600-2-d, WAC 388-112A-0600-2-e, WAC 388-112A-0600-3, WAC 388-112A-0600-3-a, WAC 388-112A-0600-3-b, WAC 388-112A-0600-3-c, WAC 388-112A-0600-3-d, WAC 388-112A-0600-3-e, WAC 388-112A-0600-3-f, WAC 388-112A-0600-3-g, WAC 388-112A-0600-3-h, WAC 388-112A-0600-3-i, WAC 388-112A-0600-3-j, WAC 388-112A-0600-3-k, WAC 388-112A-0600-4, WAC 388-112A-0600-5, WAC 388-112A-0600-6, WAC 388-112A-0600-7, WAC 388-112A-0600-8, WAC 388-112A-0611, WAC 388-112A-0611-1, WAC 388-112A-0611-1-a, WAC 388-112A-0611-1-a-i, WAC 388-112A-0611-1-a-ii, WAC 388-112A-0611-1-a-iii, WAC 388-112A-0611-1-a-iv, WAC 388-112A-0611-1-a-v, WAC 388-112A-0600-2-a, WAC 388-112A-0600-2-b

The Department staff who did the on-site verification:
Melisa Moran, Assisted Living Facility Nursing Consultant Institutional

If you have any questions, please contact me at (253)442-3013.

Sincerely,

This document was prepared by Residential Care Services for the Locator website.

Laurie Anderson, Community Field Manager
Region 3, Unit D
Residential Care Services

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STATE OF WASHINGTON
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PO Box 99250, Lakewood, WA 98496

You are required to be in compliance at all times with all licensing laws and regulations to maintain your Assisted Living Facility license.

The department completed data collection for the unannounced on-site full inspection on 09/16/2025 and 09/24/2025 of:
The Cottages at Edgewood
2510 Meridian Ave E
Edgewood, WA 98371

The following sample was selected for review during the unannounced on-site visit: 7 of 60 current residents and 0 former residents.

The department staff that inspected the Assisted Living Facility:

Cathleen Davis, ALF Licensor
Melisa Moran, Assisted Living Facility Nursing Consultant Institutional

From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 3 , Unit D
PO Box 99250
Lakewood, WA 98496

This document was prepared by Residential Care Services for the Locator website.

As a result of the on-site visit(s), the department found that you are not in compliance with the licensing laws and regulations as stated in the cited deficiencies in the enclosed report.

Residential Care Services | Date

I understand that to maintain an Assisted Living Facility license, the facility must be in compliance with all the licensing laws and regulations at all times.

Administrator (or Representative) | Date

WAC 388-78A-2305 Food sanitation. The assisted living facility must:

(1) Manage food, and maintain any on-site food service facilities in compliance with chapter 246-215 WAC, Food service;

This requirement was not met as evidenced by:

Based on observation and interviews, the Assisted Living Facility (ALF) failed to serve food and beverages at the required hot holding and cold holding temperatures in 2 of 3 cottages (Cottage A and Cottage B). This failure placed all 60 residents at risk of potential harm for exposure to food-borne illnesses.

Findings included…

Note: WAC 246-215-03525 Temperature and time control—Time/temperature control for safety food, hot and cold holding (FDA Food Code 3-501.16).
(1) Except during active preparation for up to two hours, cooking, or cooling or when time is used as the public health control as specified under WAC 246-215-03530, and except as specified in subsections (2) and (3) of this section, time/temperature control for safety food must be maintained: (a) At 135°F (57°C) or above, except that roasts cooked to a temperature and for a time specified under WAC 246-215-03400(2) or reheated as specified under WAC 246-215-03440 may be held at a temperature of 130°F (54°C) or above; or (b) At 41°F (5°C) or less.

Observation of Cottage A on 09/17/2025 at 10:45 AM, showed staff served food from a hot cart. The hot cart temperature exterior dial showed a temperature reading of 140 degrees Fahrenheit (F). Observation showed Staff G, caregiver, took a temperature reading of the scallop potatoes. The temperature of the food measured 122.1 degrees F. Staff G took a temperature reading of the green beans. The temperature of the green beans measured 121.1 degrees F.

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Observation of Cottage B on 09/18/2025 at 10:22 AM, showed a hot cart with resident plates held inside. The hot cart temperature dial showed a temperature reading of 150 degrees F. Observation showed Staff H, caregiver, took a plate from the hot cart and measured the temperature of the pizza. The temperature of the pizza measured 122.1 degrees F.

In an Interview on 09/17/2025 at 10:35 AM, Staff I, Cook, said that the meals were placed in a hot cart and wheeled to each cottage. Staff I stated that the hot holding temperature should be served at 135 degrees F. Staff I said that they wondered how well the hot holding carts worked as the temperature log of food temperatures were reading lower than the hot cart dial showed.

Review of the facility's food temperature log showed for 09/16/2025 showed the following hot holding temperatures: the biscuits and gravy temperature measured 127 degrees F; the oatmeal temperature measured at 130 degrees F; the beef and rice temperature measured at 128.8 degrees F; the chicken nuggets temperature measured at 118 degrees F; and the honey roasted carrots temperature measured at 119.8 F degrees. The Jell-O temperature measured at 42.7 degrees F.

Review of a facility food temperature log for 09/17/2025 showed the following hot holding temperatures: the pancakes temperature measured at 104.2 degrees F; the sausage temperature measured at 110.5 degrees F; the potatoes au' gratin temperature measured at 114.4 degrees F; the chef's steamed vegetables temperature measured at 117.6 degrees F; the baked roll temperature measured at 113.7 degrees F; the honey Dijon roasted chicken temperature measured at 128.8 degrees F; the oven roasted broccoli temperature measured 119.8 degrees F; and the buttermilk biscuit temperature measured at 77.3 degrees F. The beverage of choice was served at the cold holding temperature of 68 degrees F and fruit cocktail was served at 74.3 degrees F.

Review of a facility food temperature log for 09/18/2025 showed the following hot holding temperatures: the scrambled eggs temperature measured at 107 degrees F; the sausage links temperature measured at 103 degrees F; the sausage pizza temperature measured at 124.3 degrees F; the green beans temperature measured at 119.3 degrees F; the classic meatloaf temperature measured at 140 degrees F; the classic mashed potatoes temperature measured at 132 degrees F; and green beans temperature measured at 129 degrees F. The fruit juice was served at a cold holding of 68 degrees F.

Review of a facility food temperature log for 09/19/2025 showed the following hot holding temperatures: the scrambled eggs temperature measured at 130 degrees F; the sausage links temperature measured at 132 degrees F; the American hamburgers temperature measured at 135 degrees F; the herb roasted vegetables temperature measured at 140 degrees F; and the pollock wedges temperature measured at 132 degrees F.

This document was prepared by Residential Care Services for the Locator website.

Plan/Attestation Statement

I hereby certify that I have reviewed this report and have taken or will take active measures to correct this deficiency. By taking this action, The Cottages at Edgewood is or will be in compliance with this law and / or regulation on (Date)_____ .

In addition, I will implement a system to monitor and ensure continued compliance with this requirement.

_____ _____

Administrator (or Representative) Date

WAC 388-112A-0600 What is continuing education and what topics may be covered in continuing education?

(1) Continuing education is annual training designed to promote professional development and increase a long-term care worker's knowledge, expertise, and skills. DSHS must approve continuing education curricula and instructors.

(2) The same continuing education course must not be repeated for credit unless it is a new or more advanced training on the same topic. However, a long-term care worker may repeat up to five credit hours per year on the following topics:

(a) Bloodborne pathogens and infection control;

(b) CPR training;

(c) First-aid training;

(d) Food handling training;

(e) Health insurance portability and accountability act (HIPAA);

(3) Continuing education must be on a topic relevant to the care setting, care needs of residents, or long-term care worker career development. In addition to the topics listed in subsection (1) of this section, topics or course may include:

(a) Personal care services;

(b) Mental illness;

(c) Dementia;

(d) Developmental disabilities;

(e) Depression;

(f) Communication skills;

(g) Positive resident behavior support;

(h) Developing or improving resident centered activities;

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(i) Dealing with wandering or aggressive resident behaviors;

(j) Deescalating challenging behaviors; and

(k) Medical conditions.

(4) Nurse delegation core and nurse delegation specialized diabetes training hours when not applied to basic training hours may count towards continuing education.

(5) Specialty training, except if completed through a challenge test, may be used to meet continuing education requirements.

(6) When hours from a class approved as specialty training are counted toward basic training requirements, the hours must not be counted toward continuing education.

(7) Residential care administrator training under WAC 388-112A-0800 may be used to meet the continuing education requirements described in WAC 388-112A-0610 during the year it was completed.

(8) Successful completion of a department of health approved home care aide certified alternative bridge program may be applied up to twelve hours of continuing education in the year it was completed.

WAC 388-112A-0611 Who in an assisted living facility is required to complete continuing education training each year, how many hours of continuing education are required, and when must they be completed?

(1) The continuing education training requirements that apply to certain individuals working in assisted living facilities are described below.

(a) The following long-term care workers must complete 12 hours of continuing education by their birthday each year:

(i) A certified home care aide;

(ii) A long-term care worker who is exempt from the 70-hour home care aide basic training under WAC 388-112A-0090 (1) and (2);

(iii) A certified nursing assistant;

(iv) A person with special education training and an endorsement granted by the Washington state office of superintendent of public instruction, as described in RCW 28A.300.010 ; and

(v) An assisted living facility administrator or the administrator designee as provided under WAC 388-112A-0060 .

WAC 388-78A-2474 Training and home care aide certification requirements.

(2) The assisted living facility must ensure all assisted living facility administrators, or their designees, and caregivers hired on or after January 7, 2012 meet the long-term care worker training requirements of chapter 388-112A WAC, including but not limited to:

(e) Continuing education.

(3) The assisted living facility must ensure that all staff receive appropriate training and orientation to perform their specific job duties and responsibilities.

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(5) Under RCW 18.88B.041 and chapter 246-980 WAC, certain individuals including registered nurses, licensed practical nurses, certified nursing assistants, or persons who are in an approved certified nursing assistant training program are exempt from long-term care worker basic training requirements. Continuing education requirements under chapter 388-112A WAC still apply to these individuals, except for registered nurses and licensed practical nurses.

(6) For the purpose of this section, the term "caregiver" has the same meaning as the term "long-term care worker" as defined in RCW 74.39A.009 .

This requirement was not met as evidenced by:

Based on interview and record reviews, the Assisted Living Facility (ALF) failed to ensure 1 of 6 sampled Staff (Staff E) completed the required twelve hours of continuing education. This failure placed all 60 residents at risk of receiving care from unqualified and untrained staff.

Findings included…

Review of the facility's undated Staff Roster showed the facility hired Staff E, Nursing Assistant Certified (NAC), on 07/04/2023. Review of Staff E's personnel file showed Staff E failed to complete 10 of their 12 hours of required continuing education training between their February 2024 birthday and their February 2025 birthday.

In an interview on 09/23/2025 at 10:58 AM, Staff A, Executive Director, said that they were unable to find any additional continuing education documentation for Staff E.

Plan/Attestation Statement

I hereby certify that I have reviewed this report and have taken or will take active measures to correct this deficiency. By taking this action, The Cottages at Edgewood is or will be in compliance with this law and / or regulation on (Date)_____ .

In addition, I will implement a system to monitor and ensure continued compliance with this requirement.

_____ _____

Administrator (or Representative) Date

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STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
PO Box 99250, Lakewood, WA 98496

10/01/2025

Edgewood Special Care Community LLC
The Cottages at Edgewood
2510 Meridian Ave E
Edgewood, WA 98371

RE: The Cottages at Edgewood # 2360

Dear Administrator:

The Department completed a full inspection of your Assisted Living Facility on 09/25/2025 and found that your facility does not meet the Assisted Living Facility requirements.

The Department:
• Wrote the enclosed report; and
• May take licensing enforcement action based on many deficiency listed on the enclosed report; and
• May inspect your program to determine if you have corrected all deficiencies; and
• Expects all deficiencies to be corrected within the timeframe accepted by the department.

You Must:
• Begin the process of correcting the deficiency or deficiencies immediately;
• Contact the Field Manager for clarifications related to the Statement of Deficiencies (SOD);

• Within 10 calendar days after you receive this letter, complete and return the enclosed 'Plan/Attestation Statement';
  o Sign and date the enclosed report;
  o For each deficiency, indicate the date you have or will correct each deficiency;
  o Return the Plan/Attestation Statement and report with signatures to:

Laurie Anderson, Community Field Manager
Residential Care Services
Region 3, Unit D
Preferred methods:

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eFax: (253) 589-7240
Email: rcsregion3email@dshs.wa.gov
Optional method:
PO Box 99250
Lakewood, WA 98496

• Complete correction(s) within 45 days, or sooner if directed by the Department, after review of your proposed correction dates.
• Have your plan approved by the Department.

Consultation(s):

In addition, the Department provided consultation on the following deficiency or deficiencies not listed on the enclosed report.

WAC 388-78A-2300 Food and nutrition services.

(1) The assisted living facility must:

(g) Make available and give residents alternate choices in entrees for midday and evening meals that are of comparable quality and nutritional value. The assisted living facility is not required to post alternate choices in entrees on the menu one week in advance, but must record on the menus the alternate choices in entrees that are served;

Facility menu alternative was crossed off all menus which eliminated a written alternative choice for residents. During the full inspection, the facility staff submitted new menus with alternatives included for resident preferred choices. Deficient practice corrected onsite.

You Are Not:

• Required to submit a plan of correction for the consultation deficiency or deficiencies stated in this letter and not listed on the enclosed report.

You May:

• Contact me for clarification of the deficiency or deficiencies found.

In Addition, You May:

• Request an **Informal Dispute Resolution (IDR)** review within 10 working days after you receive this letter. Your IDR request **must** include:
  o What specific deficiency or deficiencies you disagree with;
  o Why you disagree with each deficiency; and
  o Whether you want an IDR to occur in-person, by telephone or as a paper review.
  o Send your request to:

Email: RCSIDR@dshs.wa.gov; or

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Fax: (360) 725-3225

If You Have Any Questions:

- Please contact me at (253)442-3013.

Sincerely,

Laurie Anderson, Community Field Manager
Region 3, Unit D
Residential Care Services

Enclosure

This document was prepared by Residential Care Services for the Locator website.