



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
800 NE 136th Ave Ste 200, Vancouver, WA 98684

AHR Battle Ground WA ALF TRS Sub, LLC
Mallard Landing Senior Assisted Living Community
813 SE Clark Ave
Battle ground, WA 98604

RE: Mallard Landing Senior Assisted Living Community License # 2720

Dear Administrator:

This letter addresses Compliance Determination(s) 50602 (Completion Date 11/20/2024) and 47885 (Completion Date 10/10/2024).

The Department completed a follow-up inspection of your Assisted Living Facility on 11/20/2024 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-2305-1

The Department staff who did the on-site verification:
Jason Rose

If you have any questions, please contact me at (360)450-1218.

Sincerely,

Michael Burdick, Field Manager
Region 3, Unit I
Residential Care Services

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



Residential Care Services Investigation Summary Report

Provider/Facility: Mallard Landing Senior
Assisted Living Community

License/Cert.#: 2720

Compliance Determination #: 47885

Investigator: Jason Rose

Investigation Date(s): 09/27/2024 through 10/10/2024

Complainant Contact Date(s):

Provider Type: Assisted Living Facility

Intake ID: 147372

Region/Unit #: RCS Region 3 / Unit I

Allegation(s):

1. Physical environment. Facility is not clean. Kitchen cleaning procedures are not enforced and refrigerator is unsanitary.
2. Dietary Services. Other. Food is not properly labeled and food temperatures are not monitored for safety.

Investigation Methods:

Sample:	Total residents: 64 Resident sample size: 3 Closed records sample size: 0
Observations:	Residents Dining Food storage and refrigeration. Staff to resident interactions Resident to resident interactions Kitchen Food preparation
Interviews:	Residents Identified staff Executive Director
Record Reviews:	Menus. Cleaning schedule and logs. Temperature logs.

Investigation Summary:

1. Physical environment. Facility is not clean. Kitchen cleaning procedures are not enforced and refrigerator is unsanitary. Failed practice identified.
2. Dietary Services. Other. Food is not properly labeled and food temperatures are not monitored for safety. Failed practice identified.

Conclusion / Action:

☒ Failed Provider Practice Identified / Citation(s) Written

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

- ☐ Failed Provider Practice Not Identified / No Citation Written
- ☐ N/A



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Statement of Deficiencies License #: 2720 Compliance Determination # 47885
Plan of Correction Mallard Landing Senior Assisted Living Community Completion Date
Page 1 of 5 Licensee: AHR Battle Ground WA ALF TRS Sub, LLC 10/10/2024

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 an unannounced on-site complaint investigation on 09/27/2024 and 10/10/2024 of:

Mallard Landing Senior Assisted Living Community
813 SE Clark Ave
Battle ground, WA 98604

This document references the following complaint number(s): 147372

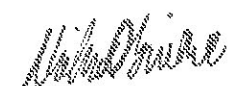
The following sample was selected for review during the unannounced on-site visit: 3 of 64 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Jason Rose

From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 3, Unit I
800 NE 136th Ave Ste 200
Vancouver, WA 98684

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

10 10 2024

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

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

Statement of Deficiencies	License #: 2720	Compliance Determination # 47885
Plan of Correction	Mallard Landing Senior Assisted Living Community	Completion Date
Page 2 of 5	Licensee: AHR Battle Ground WA ALF TRS Sub, LLC	10/10/2024

Administrator (or Representative)



Date

10/24/24

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:

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.

WAC 246-215-04615 – Nonfood-contact surfaces (FDA Food Code 4-602.13). Nonfood-contact Surfaces of Equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues.

WAC 246-215-04600 – Equipment, food-contact, nonfood contact surfaces, and utensils (FDA Food Code 4-601.11). (3) Nonfood-contact surfaces of equipment must be kept free of an accumulation of dust, food residue, and other debris.

WAC 246-215-04605 Objective- Equipment food contact surfaces and utensils (FDA Food Code 4-102.11). (5) Except when dry-cleaning methods are used as specified under WAC 246-215-04620 surfaces of utensils and equipment contacting food that is not time/temperature control for safety must be cleaned: (b) At least every twenty-four hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles.

WAC 246-215-03526 Temperature and time control—Ready-to-eat, time/temperature control for safety food, date marking (FDA Food Code 3-501.17). (1) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under WAC 246-215-03540, and except as specified in subsections (5) and (6) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than twenty-four hours must be

Statement of Deficiencies	License #: 2720	Compliance Determination # 47885
Plan of Correction	Mallard Landing Senior Assisted Living Community	Completion Date
Page 3 of 5	Licensee: AHR Battle Ground WA ALF TRS Sub, LLC	10/10/2024

clearly marked to indicate the date or day by which the FOOD must be consumed on the PREMISES, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of seven days. The day of preparation must be counted as day one.

Based on observations, interview, and record review, the facility failed to provide documentation that food temperatures were monitored for safety, the facility kitchen area cleaning routine was not being followed including the drink station, the facility walk-in refrigerator had mold or dirt-like substance on the right rear lower shelf, and there were unlabeled and undated food items not listed on the menu for use in the next 24 hours as required. These findings placed all 64 out of 64 residents at risk for food born illness due to ingestion of improperly prepared food, improper cleaning processes, and improper labeling of unused food.

Findings included:

During an unannounced facility visit on 09/27/2024 at 11:20 AM, observations were made that included: The walk-in refrigerator appeared to have a moldlike substance and the back lower right corner.

Three food items were undated and unlabeled. These were identified by staff to be "ground beef or pork, beans, and sausages". None of these items appeared on a menu within the next 24 hours.

Record Review of facility kitchen and dining room cleaning schedule and check off sheets showed the self-serve juice cart and containers were to be cleaned once a week on Friday and not daily.

In an interview on 09/27/2024 at 11:47 AM, Staff B (SB), kitchen worker, was asked if the kitchen cleaning schedule was being followed, they answered "not really". When asked if the food temperatures were being taken and logged, they answered "Not really".

In an interview on 09/27/2024 at 12:35 PM, Staff A (SA), Executive Director stated they had "been on" the Dining Services manager regarding kitchen cleaning, and food temperature monitoring. They believe is not being done appropriately, and definitely not being documented.

Record Review of the posted September cleaning schedule and check off list showed:

- The dining room and walk in refrigerators and dry storage are to be mopped Monday, Wednesday, and Saturday. For the dates of the 9/1, 9/4, 9/9, 9/11, 9/14, 9/15, 9/21, 9/23, and 25th are all left unmarked.

Statement of Deficiencies	License #: 2720	Compliance Determination # 47885
Plan of Correction	Mallard Landing Senior Assisted Living Community	Completion Date
Page 4 of 5	Licensee: AHR Battle Ground WA ALF TRS Sub, LLC	10/10/2024

- Weekly cleaning of the coffee pots is to be done on Saturdays. Saturday the 21st is left unmarked.
- Coffee mugs are to be soaked and cleaned on Mondays as well as cleaning of the sink and wash mats. Sunday the 1st and Sunday the 22nd are left unmarked.
- No cleaning items are marked as done from September 22nd to the day of inspection on September 27th.

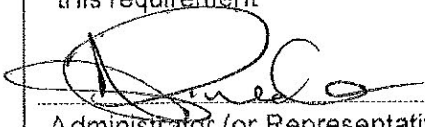
Record review of the daily temperature logs for food items for September 22nd through the morning of the 27th showed:

- Sunday the 22nd is completely blank for all meals.
- Monday the 23rd it's not filled out for the dinner items
- Tuesday the 24th this completely blank save for the end temperature of 3 dinner items (Chicken pasta, tomato cucumber salad, and garlic bread).
- Wednesday the 25th, no dinner items have temperatures.
- Thursday the 26th no dinner items have temperatures.
- Friday the 27th has it served at 12:00 PM with only the sausage or Ground Pork being mentioned as "warm, warm, and warm" no measurements specifically for breakfast menus are present.

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, Mallard Landing Senior Assisted Living Community is or will be in compliance with this law and / or regulation on (Date) 10/28/24.

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


Administrator (or Representative)

10/14/24
Date

Statement of Deficiencies	License #: 2720	Compliance Determination # 47885
Plan of Correction	Mallard Landing Senior Assisted Living Community	Completion Date
Page 5 of 5	Licensee: AHR Battle Ground WA ALF TRS Sub, LLC	10/10/2024

WAC 246-215-04605

Objective—Equipment food-contact surfaces and utensils (FDA Food Code 4-602.11).

Coffee station and hydration station are now on daily cleaning schedule, on top of spot cleaning throughout the day. Small coffee carafes are to be washed after every meal service. Large service carafes are to be washed at the end of the night after dinner service and remain in the kitchen until the morning meal service. The serving utensils open to air in the kitchen are also washed daily at the end of the day. These are on the daily cleaning schedule, which we implemented on 10/3. They are reviewed by the dining director and/or executive director daily Monday to Friday.

WAC 246-215-03526

Temperature and time control—Ready-to-eat, time/temperature control for safety food, date marking (FDA Food Code 3-501.17).

All cooks, servers and staff who prepare and serve food were re-trained on food coverings, labeling and time limits for how long an item can be stored. They were shown the way to put things into the refrigerator for first-in, first-out use, as well as amount of time the items can stay in the refrigerator. We went over cleaning procedures to ensure dirt or mold can not grow in the walk-in. The new temperature logs were in place 10/3. The temperature logs are reviewed daily and the deep cleaning is completed weekly on Tuesdays. Fans are cleaned monthly the last week of the month.

We had the kitchen staff meetings 9/30, 10/3, 10/7, 10/10 and 10/14. These will be ongoing every Monday and Thursday with kitchen staff and the dining director until the kitchen team is all using the tools to ensure this does not happen again. Ongoing, there will be every Thursday kitchen reviews to thoroughly clean the entire kitchen, and Executive Director monthly reviews. The dining director will meet with staff on performance plans their first shift after her Monday walk-through.

Thank you,



Andrea Pineda

Executive Director

Mallard Landing

813 SE Clark Ave

Battle Ground, WA 98604

apineda@cogirusa.com

360-904-2670

WAC 246-215-03525

Temperature and time control—Time/temperature control for safety food, hot and cold holding

We have gone through re-training with all cooks and all staff who prepare and/or serve food. We have updated the temperature logs and are reviewing them daily. We have started 3 cooks on performance plans to ensure the temperature logs are completed for every meal. We also have new temperature logs for the walk-in refrigerator and freezer. The checklists were started on 10/3 and reviewed daily Monday to Friday by the dining director and/or executive director.

WAC 246-215-04615

Objective—Nonfood-contact surfaces (FDA Food Code 4-602.13).

We have received new cleaning checklists for our daily and every 4-hour items. We have completed re-training with all staff in the kitchen, kitchen aides and cooks, to ensure they understand what items need cleaned every time used, 4 hours and what items need cleaned daily. There are 3 kitchen aides and 2 cooks on performance plans to ensure this is completed properly. We purchased proper cleaning products and equipment, so the staff know how to properly clean these items. The kitchen staff have a weekly deep cleaning day on Thursdays to ensure build-up does not happen in areas not used daily. The new checklists started on 10/3 and are reviewed daily Monday through Friday by the dining director and/or the executive director.

WAC 246-215-04600

Objective—Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils (FDA Food Code 4-601.11).

We have received new cleaning checklists for our daily and every 4-hour items. We have completed re-training with all staff in the kitchen, kitchen aides and cooks, to ensure they understand what items need cleaned every time used, 4 hours and what items need cleaned daily. There are 3 kitchen aides and 2 cooks on performance plans to ensure this is completed properly. We purchased proper cleaning products and equipment, so the staff know how to properly clean these items. The kitchen staff have a weekly deep cleaning day on Thursdays to ensure build-up does not happen in areas not used daily. The new cleaning checklists started on 10/3 and is reviewed daily Monday through Friday by the dining director and/or the executive director.