

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 035106	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/15/2023
NAME OF PROVIDER OR SUPPLIER Tempe Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 6100 South Rural Road Tempe, AZ 85283	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>48488</p> <p>Based on observations, staff interview, and policy review, the facility failed to maintain a clean and sanitary kitchen. The deficient practice could result in a potential for food borne illness. The resident census is 51.</p> <p>Findings include:</p> <p>During an initial walk through of the kitchen conducted with the Kitchen Manager (staff #46).</p> <p>On December 12, 2023 at 8:07 AM conducted initial kitchen tour with Staff #46, the Food Service Director. Logs for freezer, fridge, dishwasher, cleaning bucket, food temps, cleaning schedule, and sanitizing concentration were reviewed and revealed the log titled Cleaning List for Cook Daily hanging on clipboard nailed to wall was not completed for the Monday AM shift prior to morning food service. Additionally reviewed the Cleaning List for Dishwasher log hanging on clipboard nailed to wall and which revealed the Monday AM the cleaning list for dishwasher log was not completed prior to morning food service. Observed five empty crushed boxes stored near food prep area, food debris under enclosed refrigerator shelf with black sticky substance on the floor approximately six inches in diameter.</p> <p>On December 13, 2023 12:25 AM Observed several empty crushed boxes stored near food prep area, and food debris under food prep table.</p> <p>On December 14, 2023 at 10:16 AM, observed a live roach on door in Kitchen Manager's office, the Kitchen Manager (staff #46) stated that it was a roach and smashed it on the door with a floor duster. At approximately 10:35 AM conducted a tour of the kitchen and observed the following;</p> <p>1) food debris under two food prep tables and near baseboards with a toaster above one food prep table,</p> <p>2) five empty cardboard boxes with two open empty containers of processed mashed potatoes. The Kitchen Manager stated that this was trash and explained that the trash will be emptied right away because of the risk of cross contamination, this trash pile was observed 6 inches away from a push cart of prepared desert cakes,</p> <p>(continued on next page)</p>

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>3) thawing processed ham under running water while sitting on top of a metal strainer three inches away from a sheet of uncovered tray of desert cake, with water observed splashing near uncovered tray of desert cake,</p> <p>4) a white bath towel under a mobile refrigerator and the kitchen manager pulled the white bath towel from under the refrigerator and stated that the risk of the towel could harbor bacteria and stated somebody must've spilled something here, the white bath towel appeared crusted dry with a brown stain,</p> <p>5) one dead roach under canned food shelf and the kitchen manager stated it looks like a dead bug, and one live roach crawling across the floor and the kitchen manager stepped on the insect,</p> <p>6) standing water under dry food storage shelf with vinyl baseboard partially peeled from the wall and crusted lifted floor tile from what appeared to be a water leak from the wall,</p> <p>7) baseboards behind the ice machine in the resident dining room had three dead roaches and debris build up next to a floor drain sink that had black debris particles build-up caught in filter trap, the surrounding tile around the drain sink were broken and had exposed sub-floor.</p> <p>Reviewed Maricopa County Food Inspection Report from October 2, 2023 and revealed a finding statement of: the floor drains under the hand wash sink in the cook line area under the prep table with excess soil residue/old food debris present. PIC stated that all areas would be cleaned.</p> <p>Reviewed the pest service log from Burns Pest Elimination and revealed an invoice for Commercial Healthcare Program (December 2023) with no description of services.</p> <p>Reviewed the pest service log from Atomic Pest Control, LLC and revealed services with locations (June 10, 2023 to September 21, 2023) with no service requests for the kitchen.</p> <p>Reviewed the work orders for the kitchen (October 1 - December 13, 2023) with no service request for pest elimination or water leaks.</p>		