

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  035166	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/29/2024
NAME OF PROVIDER OR SUPPLIER  Estrella Health and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  350 East LA Canada Avondale, AZ 85323	

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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47910</b></p> <p>Based on observations, staff interviews and facility policy and procedure, the facility failed to there were no expired food items readily accessible for resident use; failed to follow proper food handling practices while preparing food; and, failed to ensure open food items were stored, labeled and dated in accordance with professional standards for food service safety. The deficient practice could result in food-borne related illness.</p> <p>Findings include:</p> <p>During the initial kitchen observation conducted with the dietary supervisor (staff #23) on [DATE] at 8:47 a.m. , the refrigerator contained the following food items that were beyond their use by dates:</p> <ul style="list-style-type: none"> <li>-Grape jelly, use by date of [DATE];</li> <li>-Mustard, use by date of February 24, 2024; and,</li> <li>-Clear package containing 5 impossible burgers, use by date of [DATE]. This package was also not sealed and was open to air.</li> </ul> <p>The refrigerator also had an 8-lb (pound) container of potato salad that was open; and, a metal serving pan with caked grease on the top containing cooked hotdogs in water, and was partially covered with a plastic wrap. The freezer contained a 5-lb bag of frozen green beans, impossible patties container and ,d+[DATE] count case of ground beef patties that were open and not sealed. The dry storage had one 16-oz package of Jet Puff Marshmallows was open and not sealed.</p> <p>Continued observation revealed that the cook (staff #7) was cleaning the meat preparation station with the cloth from the sanitizing bucket; and, returning the cloth back into the sanitizing solution with pieces of raw ground beef. The cook then grabbed the same cloth from the sanitizing solution and proceeded to clean and sanitize the meat preparation station with the same cloth.</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 - Few</p>	<p>An observation of puree preparation conducted with the dietary supervisor (staff #23) and the cook (staff #7) on [DATE] at 10:54 a.m. The cook used his ungloved hand, scooped cheese sauce into the cooked macaroni and touched the cooked macaroni. He then wiped his ungloved hands onto his apron; and, he placed the cooked macaroni and cheese sauce into the blender and when finished, placed the cooked macaroni and cheese in the metal warming tray. The cook stated that he knew when the food was the right consistency and texture; and that, the pureed macaroni and cheese was ready to serve. The dietary supervisor (staff #23) tasted and tested the macaroni and cheese and told the cook that it was too thick and gritty and still had chunks that needed to be blended more. The cook placed and blended the cooked macaroni and cheese back into the blender and placed it into the serving tray without testing the consistency and texture. The dietary supervisor (staff #23) tasted and tested the macaroni and cheese and stated that the pureed food was still too thick and gritty and the cook had to blend it again. The cook placed the food back into the blender and the dietary supervisor told the cook that it needed to be thinned out. The cook then prepared chicken stock to add to the macaroni and cheese. The dietary supervisor stopped him and told him to add milk instead of the chicken stock as the macaroni and cheese was a cheese product.</p> <p>Immediately following the preparation of the macaroni and cheese, the cook took the same cloth from the same sanitizing bucket that used the meat preparation area and contained raw ground meat; and, clean the surface where the puree preparation was done. The dietary supervisor then told the cook to use the cloth from the new sanitizing bucket.</p> <p>In an interview with the dietary supervisor (staff #23) conducted on [DATE] at 9:44 a.m., the dietary supervisor stated that expectations were that the sanitizing concentration reading were according to the range that they were supposed to be. The dietary supervisor stated that the risks associated with using cleaning solution not at the right concentration include E-Coli (bacteria) and other underlying foodborne illnesses that would make the residents sick. Further, the dietary supervisor stated that it was an expectation that dietary staff follow proper storage, labeling and dating food items opened; and, discarding any food items after the expiration or use by date</p> <p>Review of the facility policy on Food Storage revealed that sufficient storage facilities will be provided to keep foods safe, wholesome, and appealing. Food will be stored in an area that is clean dry, and free from containments. Food will be stored at appropriate temperatures and by methods designed to prevent contamination or cross contamination. Food should be dated as it is placed on the shelves if required by state regulation. Date marking should be visible on all high-risk food to indicate the date by which a ready-to-eat, TCS food should be consumed, sold or discarded. Food will be stored and handled to maintain the integrity of the packaging until ready for use. Plastic containers with tight-fitting covers or sealable plastic bags must be used for storing grain products, dried vegetables and broken lots of bulk foods or opened packages. All containers or storage bags must be legible and accurately labeled and dated. Refrigerated and frozen foods should be covered, labeled and dated and routinely monitored to assure that foods (including leftovers) will be consumed by their safe use by dates, or frozen (where applicable), or discarded. All refrigerated and frozen foods should be stored to allow air circulation.</p>		