

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 035284	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/13/2025
NAME OF PROVIDER OR SUPPLIER Arizona State Veteran Home-Tucson		STREET ADDRESS, CITY, STATE, ZIP CODE 555 East Ajo Way Tucson, AZ 85713	

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)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (continued on next page)

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>Based on observation, interview, and review of facility policy and procedure, the facility failed to ensure three of three sampled ice machines were cleaned and maintained as needed for sanitary food service. The deficient practice could lead to the spread of foodborne illness for residents. Findings include: The Quarterly Ice Machine Inspection logs for ice machines on 300 A, 300 B, and 300 C common room dining areas revealed that the ice machines were last inspected and cleaned on June 6, 2025, by the maintenance director (Staff #40). An observation was conducted on October 7, 2025, at 11:50 A.M. of the three ice machines on the 300 unit, with one ice machine located in each of the three common room dining areas. Each of the three ice machines had a metallic-appearing housing box, and a clear plastic downspout for dispensing ice. Each of the three ice machine units had white-ish residue build-up on and around the clear plastic downspouts. One unit had brown-ish colored residue on the inside of the clear plastic downspout, and the other two units had multiple black spots of a growth-appearing residue on the inside of the clear plastic downspouts. Another observation was conducted on October 7, 2025, at 12:09 A.M. with the maintenance director (Staff #40), of one of the ice machines on the 300 unit. Staff #40 opened the top of the ice machine to view inside. There was white-ish residue inside the drum of the ice machine. An interview was conducted with Staff #40 at that time, and Staff #40 stated that he deep cleans the ice machines every 6 months, and that he maintains a log of the ice machine cleaning. Staff #40 stated that housekeeping staff clean the outside of the ice machine when they clean the common areas. Staff #40 stated that the white-ish residue was calcium build-up from the local tap water. An additional observation was conducted October 7, 2025, at 1:54 P.M. of all three ice machines on the 300 unit. The ice machines were still observed to have the white residue on and surrounding the clear plastic downspouts. Additionally, the two ice machines with visible black spots inside the clear plastic downspouts were still not cleaned. Photographs of the ice machines were taken at that time. An interview was conducted with a Licensed Practical Nurse (LPN / Staff #29) on October 7, 2025, at 1:56 P.M. One of the ice machines was observed together with Staff #29, and Staff #29 stated that the black spots inside the clear plastic downspout could be mold, but that she did not know what it was. Additionally, Staff #29 stated that the clear plastic downspout was definitely not clean, and that she would not consume ice from that machine after looking at it. An interview was conducted with a housekeeper (Staff #101) on October 7, 2025, at 2:00 P.M. Staff #101 stated that housekeeping staff wipe down the outside housing of the ice machine during cleaning rounds of the common area, and that the housekeeping supervisor deep cleans the ice machine every other week. Staff #101 stated that the housekeeping supervisor cleans the inside of the clear plastic downspout of the ice machine, but that the cleaning brush does not fit inside the downspout very well. One of the ice machines was observed together, and Staff #101 stated that she did not know what the black spots inside the clear plastic downspout were. An interview was conducted with the housekeeping supervisor (Staff #83) on October 7, 2025, at 2:05 P.M. Staff #83 stated that the housekeeping department cleans the outside housing of the ice machines only, and does not clean any of the inside parts. Specifically, Staff #83 stated that the housekeeping department does not clean the clear plastic downspout of the ice machines. One of the ice machines on the 300 unit was observed together, and Staff #83 stated that he did not know what the black spots inside the downspout were. An interview was conducted with the Administrator (Staff #70) on October 7, 2025, at 2:42 P.M. The Administrator stated that his expectation for cleaning and maintaining the ice machines would be for staff to follow the manufacturer's instructions and to keep them as clean as possible in order to prevent spread of infection. The Administrator stated that he would expect if staff noticed residue and build-up in the ice machines, that staff should submit a work order to the maintenance department, and that it should be addressed timely. The Administrator observed photographs of the ice machine clear plastic downspouts with residue and black spots, and the Administrator stated that they would not be considered clean. Review of the manufacturer's instructions for the facility's ice machines on the 300 unit, revised 2022, revealed the maintenance procedure included to descale and sanitize the ice machine every six months for efficient operation. If the ice machine requires more frequent descaling and sanitizing, consult a qualified service company to test the water quality and recommend appropriate water treatment. If required, an extremely dirty ice machine may be taken apart for descaling and sanitizing. Sanitizing for exterior, remedial, and detailed procedures can be performed independently and more frequently than descaling when needed. Weekly: remove grill from scrap ice tray and wipe splash panel, scrap ice tray and grill with sanitizer and water solution, and pour excess solution in</p>		