

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  045134	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  06/13/2025
NAME OF PROVIDER OR SUPPLIER  The Springs Jonesboro		STREET ADDRESS, CITY, STATE, ZIP CODE  1705 Latourette Drive Jonesboro, AR 72404	

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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>Based on observation, interview, and menu review, the facility failed to ensure meals were prepared and served according to the planned written menu to meet the nutritional needs of the residents for two of two meals observed.</p> <p>The findings include:</p> <p>1. A review of the 06/09/2025 noon meal menu, indicated the residents on pureed diets were to receive 1/2 cup of pureed scalloped potatoes, 3/8 cup of vegetables, and 3/8 cup of pureed cornbread.</p> <p>During an observation in the kitchen on 06/09/25 at 12:46 PM, Dietary Aide (DA) #2 used a #12 scoop, which was equal to 1/3 cup, to serve a single portion of pureed vegetable blend, instead of a #10 which was equal to 3/8 cup. DA #2 also used the #12 scoop for a single portion of pureed scalloped potatoes, instead of a #8 scoop which was equal to 1/2 cup. Pureed breadcrumbs were served instead of pureed cornbread as specified on the menu.</p> <p>During an interview on 06/10/25 at 12:04 PM, Dietary diet, (DC) #1 was asked the reason cornbread was not served to the residents on a puree diet. DC #1 stated the staff always used breadcrumbs instead of cornbread and she forgot to do cornbread.</p> <p>During an interview on 06/10/25 at 12:05 PM, DA #2 was asked what scoop sizes she had used when serving pureed scalloped potatoes, pureed vegetables and how many servings she gave to each resident on pureed diets. DA #2 stated she used the green scoop #12, equal to 1/3 cup, and gave a serving each.</p> <p>2. A review of the 06/10/2025 breakfast meal menu indicated the residents on pureed diets were to receive 1/2 cup of pureed hash browns.</p> <p>During an observation on 08/10/25 at 7:48 AM, DC #1 used a #12 scoop which was equal to 1/3 cup, to serve a single portion of pureed hash browns to the residents who received pureed diets for breakfast, instead of 1/2 cup, a #8 scoop or 4-ounce ladle spoon of pureed hash browns as specified on the menu.</p> <p>During an interview on 06/10/25 at 9:28 AM, DC #1 was asked what size of scoop she had used to serve pureed hash browns and how many servings she gave to each resident on pureed diets. DC #1 stated she used the green scoop #12, equal to 1/3 cup, and gave a serving each.</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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, record review, interview, and facility policy review, the facility failed to ensure food stored in the refrigerator, freezer, and dry storage area were covered; refrigerated food was kept refrigerated; expired food items were promptly removed and discarded on or before the expiration or use by date; dietary staff washed their hands between dirty and clean tasks and before handling clean equipment; food items were free of discoloration; ice machine and ice scoop were maintained in a sanitary condition, and manufactures instructions were followed for 2 of 2 meals observed.</p> <p>The findings include:</p> <ol style="list-style-type: none"> <li>1. During an observation and interview in the facility kitchen on 06/09/25 at 10:34 AM, the Dietary Manager (DM) the following observations were made in the refrigerator:             <ol style="list-style-type: none"> <li>a. An opened packet of butter was stored on a shelf. The packet was not sealed, exposing it to cross contamination. During an interview, the DM stated it should have been sealed.</li> <li>b. An opened plastic storage bag contained slices of cheese and other cheese that were stuck together. During an interview, the DM stated that the bag of cheese should have been sealed, and the other slices of cheese should not have been put in the bag after they were melted.</li> <li>c. A container of chicken salad was on a shelf in the kitchen. The container had an expiration date of 06/03/2025.</li> <li>d. Two containers of tuna salad were stored on a shelf. The containers had expiration dates of 05/25/2025.</li> </ol> </li> <li>2. On 06/09/25 at 10:40AM, the following observations were made on a shelf above the food preparation counter:             <ol style="list-style-type: none"> <li>a. An opened box of salt was stored on a shelf above the food preparation counter. The box was not covered, exposing it to air and contaminants.</li> <li>b. An opened plastic storage bag of peppered biscuit gravy was stored on a shelf. The bag was not sealed, exposing it to air and contaminants.</li> <li>c. An opened bag of brown gravy was on the shelf. The bag was not sealed, exposing it to air and contaminants.</li> <li>d. There was an opened bag of hamburger buns on the shelf. The bag was not sealed, exposing it to air and contaminants.</li> <li>e. An opened box of baking soda was on the shelf. The box was not covered, exposing it to air and contaminants.</li> </ol> </li> </ol> <p>(continued on next page)</p>		

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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>f. An opened bag of breadcrumbs was on the shelf. The bag was not sealed, exposing it to air and contaminants.</p> <p>On 06/09/25 at 10:46 AM, during an interview, the DM stated once bags and boxes of food were opened, they were supposed to be sealed to prevent something from crawling in.</p> <p>3. On 06/09/25 at 11:00 AM, the following observations were made in the storage room:</p> <p>a. An opened container of oatmeal. The container was not covered, exposing it to moisture from the air.</p> <p>b. An unopened box on a shelf that contained six bags of hot dog buns with 12 buns in each bag. All 72 buns had a sage color on them. On 06/09/25 at 11:03 AM, the DM described the appearance of what was observed on the hot dog buns. The DM stated, We just received it on 06/02/2025 and they have mold on them.</p> <p>c. An unopened box of cereal on a shelf had an expiration date of 05/11/25.</p> <p>d. Five 46-fluid ounce unopened boxes of nectar fruit punch were on a shelf with expiration dates of 06/04/2025.</p> <p>e. A wheeled container of powdered sugar was stored under the rack in the storage room. The container was not covered.</p> <p>f. An open bag of corn meal was stored on a shelf. The bag was not sealed.</p> <p>g. An opened gallon of spaghetti sauce was on a shelf. The manufacturer specification on the bottle indicated to refrigerate after opening.</p> <p>h. An opened gallon of burrito sauce was on a shelf. The manufacturer specification on the bottle indicated to refrigerate after opening.</p> <p>i. An opened bag of corn starch was on a shelf. The bag was not sealed.</p> <p>4. On 06/09/25 at 11:22 AM, during the concurrent interview and observation, the following observations were made in the walk-in freezer. The freezer temperature was -2 degrees Fahrenheit.</p> <p>a. An opened box of garlic was on a shelf. The box was not covered or sealed.</p> <p>b. An opened box of biscuits was on a shelf. The box was not covered or sealed.</p> <p>c. An opened box of okra was on a shelf. The box was not covered or sealed.</p> <p>d. An opened box of pizza was on a shelf. The box was not covered or sealed.</p> <p>e. An opened box of chicken burritos with cheese was on a shelf. The box was not covered or sealed. On 06/09/25 at 11:23 AM, during an interview, the DM stated leaving food not covered or sealed would cause freezer frost bite.</p> <p>(continued on next page)</p>		

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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>5. On 06/09/25 at 11:37 AM, the ice scoop holder on the wall opposite the ice machine had water standing with black residue floating on it and the ice scoop was resting on it. The DM was asked if she could describe what was observed inside the scoop holder and she stated it had about 1/4 cup of water with black dirt floating on it and it was dirty. When asked how often she cleaned the scoop holder, she stated every week.</p> <p>6. On 06/09/25 at 11:38 AM, the ice machine panel in a room leading to the kitchen had wet, black residue on it. This surveyor asked the DM to wipe the panel inside of the ice machine. She used tissue to wipe the panel inside of the ice machine which had a black, brown, and gray residue on it that easily transferred from the ice machine onto the tissue. The DM was asked to describe the residue found inside the ice machine that was shown on the tissue, who used the ice machine, and how often she cleaned it. The DM stated, It's mold and has black, brown, and gray dirt. It is supposed to be cleaned every three days, but it doesn't look like it has been cleaned. The Certified Nursing Assistants used the ice to fill beverages served to the residents for mealtimes. That was also the ice Certified Nursing Assistants used to fill the water pitchers for the residents' rooms.</p> <p>7. On 06/09/25 at 11:49 AM, Dietary [NAME] (DC) #1 turned on the food preparation sink faucet and rinsed a spatula. After rinsing the spatula, she turned off the faucet with her bare hand, contaminating her hand. Without washing her hands, she picked up a clean blade and attached it to the base of the blender to be used in pureeing food items for the residents on pureed diets for lunch. When DC #1 was ready to place vegetable blend into the blender to puree, she immediately was asked what she should have done after touching dirty objects and before handling clean equipment. DC #1 stated she should have washed her hands.</p> <p>8. On 06/09/25 at 12:48 PM, Dietary Aide (DA) #3, who was assisting with lunch meal, opened the refrigerator door, took out cartons of milk, and placed them in a container of ice on top of the utility food cart. During the meal service and preparation of trays, DA #3 picked up the cartons of milk. Without washing her hands, she picked up glasses with beverages in them by the rims and placed them on the trays to be served to the residents during the lunch meal. DA #3 was asked what she should have done after touching dirty objects before handling clean equipment. DA #3 stated she should have washed her hands.</p> <p>9. A review of the facility policy titled, Hand Washing, indicated employees should wash their hands before the beginning of shift, and any other time deemed necessary.</p> <p>10. A review of the facility policy titled, Personal Hygiene, indicated hands should always be washed before beginning work.</p> <p>11. A review of the facility policy titled, Sanitation of Ice Machine, indicated ice machine should be sanitized twice a month, and ice scoop should be sanitized daily.</p>		