

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  045346	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  04/18/2024
NAME OF PROVIDER OR SUPPLIER  Dierks Health and Rehab of Dierks		STREET ADDRESS, CITY, STATE, ZIP CODE  402 S Arkansas Avenue Dierks, AR 71833	

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 0689</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure that a nursing home area is free from accident hazards and provides adequate supervision to prevent accidents.</p> <p>49413</p> <p>Based on observation, interview, and record review, the facility failed to ensure residents were free from accidents and hazards by leaving a spray bottle labeled floor cleaner and spray buff in the hallway unattended.</p> <p>The findings are:</p> <ol style="list-style-type: none"> <li>On 04/16/2024 at 09:10 AM, Maintenance Staff #1 left a chemical spray bottle labeled floor cleaner and spray buff with a clear liquid in it hanging on the wall rail. At 09:20 AM, Maintenance Staff #1 returned to the spray bottle. Maintenance Staff #1 confirmed the bottle was left unsupervised by staff, that he meant to come right back, but a staff member caught him outside. He also said it was not good if residents grabbed it or anything, typically if the item has a warning label for children it is not good to leave out.</li> <li>The label stated, .WARNING Keep out of reach of children. Read label before use . contains: Alkyl Polyglycolide, Linear Alcohol Ethoxylate .</li> <li>The Material Safety Data Sheet for the floor cleaner documented: .Section 2: Hazard(s) Identification . May be harmful if swallowed Causes skin and eye irritation . Ingestion: Harmful if swallowed. Causes gastrointestinal irritation with nausea, vomiting and Diarrhea . Precautions to be taken in Handling: .Keep out of reach of children .</li> </ol>

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 - Many</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**</b> 49413</p> <p>Based on observation, record review and interview, the facility failed to ensure 1 of 2 refrigerators and 1 of 2 freezers used for the storage of food items was within proper temperature range; food items stored in the refrigerator and freezers were dated with open and expiration dates to prevent potential cross-contamination and minimize the potential for food borne illness; dry goods on the shelves had expiration dates; open food packages were properly closed; failed to ensure a homelike environment by not removing meal items from serving trays; failed to ensure a sanitary environment with staff reaching through the serving window from the dining side, appliances were clean, and food items to be served were covered; and walls and floors were in sanitary condition.</p> <p>The findings are:</p> <ol style="list-style-type: none"> <li>On [DATE] at 12:41 PM, Housekeeper #1 stood on the dining room side of the serving window and reached through the window to receive something from the Kitchen staff. The Director of Nursing (DON) confirmed that was a concern for infection control.</li> <li>On [DATE] at 7:09 AM, 2 bowls of corn flakes and 3 bowls O shaped cereal were on the counter uncovered ready to be served. At 7:20 AM, the Surveyor observed a fly land in the last bowl of O shaped cereal. At 7:25 AM, the Administrator went to place the last bowl of O shaped cereal from the counter onto a residents' tray. The Surveyor informed the Administrator that a fly landed inside that bowl of O shaped cereal. The Administrator was unaware a fly landed inside of the bowl. Dietary Aide (DA) #1 confirmed the bowls were uncovered when they began serving the residents and that she would not have known about the fly. The fly would cause cross contamination. At 9:05 AM, the Administrator confirmed the fly could be an infection control concern.</li> <li>On [DATE] at 7:10 AM, on a shelf above the serving line, a fly was flying around divided plates and serving covers with serving side up.</li> <li>On [DATE] at 7:12 AM, a plastic bag of light brown cane sugar was left open on the counter by the stove after being used. At 7:50 AM, DA #1 confirmed the brown cane sugar should not have been left open. This could contaminate the food item if something got into the bag.</li> <li>On [DATE] at 7:18 AM, a can opener had a blackish broken substance around the blade. At 9:01 AM, the Administrator confirmed there were particles around the blade and the item looked corroded.</li> <li>On [DATE] at 7:20 AM, during observation empty boxes were observed on the floor in front of the Janitors Closet along with boxes stored directly on the floor of the paper good storage area.</li> <li>On [DATE] at 9:03 AM, the Administrator confirmed the full boxes on the paper goods floor could cause cross contamination.</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 - Many</p>	<p>8. On [DATE] at 7:43 AM, observed a black substance built up between the tile grout behind the ice machine and on the flooring and floorboard under the puree preparatory counter/sink combination. The walls by the puree preparatory counter/sink and stove had a black built up smudge look. At 9:03 AM, the Administrator confirmed that the substance build up could be an infection control concern.</p> <p>9. On [DATE] at 7:54 AM, observed breadcrumbs in a clear storage container over the puree food preparation area. The container did not have an expiration date and a scoop was left inside the container. DA #1 confirmed the scoop should not have been left in the container because it was not sanitary, because hands touched the scoop and could cross contaminate.</p> <p>10. On [DATE] at 7:56 AM, the left side of Freezer #1 contained 10 pounds of oven ready par-fried whole grain breaded [NAME] sticks that was open and did not have an open date.</p> <p>11. On [DATE] at 8:01 AM, the left side of Freezer #2 contained the following frozen items without an expiration date:</p> <ul style="list-style-type: none"> <li>i) 3 - 1 gallon freezer bags with mozzarella cheese.</li> <li>ii) 2 - 1 gallon freezer bags with sliced celery.</li> <li>iii) 3 - 1 gallon freezer bags with chopped broccoli.</li> </ul> <p>12. On [DATE] at 8:07 AM, the right side of Freezer #2 contained the following items without an open date:</p> <ul style="list-style-type: none"> <li>i) 144 buttermilk pancakes.</li> <li>ii) 22.5 pounds of cheesy garlic bread sticks.</li> </ul> <p>13. On [DATE] at 8:08 AM, the right side of Freezer #1 had a container used for keeping ice cream cold during meal serving time. The container had ice built up in the corners and unknown particles on the inside of the bottom. DA #1 confirmed the above findings in Freezer #1.</p> <p>14. On [DATE] at 8:10 AM, in Freezer #1, the bottom right side vent cover was not properly attached.</p> <p>15. On [DATE] at 8:12 AM, on the right inside of the refrigerator, the second shelf was held up with six (6) zip-ties on the left side shelf of the refrigerator.</p> <p>16. On [DATE] at 8:13 AM, in the refrigerator, the following food items were stored in food containers and did not have expiration dates:</p> <ul style="list-style-type: none"> <li>i) Breaded Pudding.</li> <li>ii) Tomato Juice.</li> <li>iii) Tomato Soup.</li> </ul> <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 - Many</p>	<p>iv) 10 - one gallon containers of iced tea.</p> <p>v) 1 - one gallon container of lemonade.</p> <p>17. On [DATE] at 8:15 AM, in the refrigerator was a storage container with apple sauce that expired on [DATE].</p> <p>18. On [DATE] at 8:35 AM, the following observations were made in the Dry Food Storage Room:</p> <p>i) 3 snack bags of corn chips without a received date or an expiration date.</p> <p>ii) 4 snack bags of vanilla wafers without an expiration date.</p> <p>iii) 5 snack bags of chocolate chip cookies without an expiration date.</p> <p>19. On [DATE] at 8:44 AM, the Freezer in the Dry Storage Room showed a temperature of 16 degrees. There were 48 ciabatta rolls in the freezer that were not frozen solid to the touch. The rolls did not have a received date, an open date, or an expiration date. Human Resource confirmed the observation.</p> <p>20. On [DATE] at 2:00 PM, the Consultant provided a policy titled, Cleaning Instructions: Food Preparation Appliances Policy and Procedure, which shows, Policy: Small appliances (such as mixers and food processors) will be cleaned and sanitized after each use .</p> <p>21. On [DATE] at 1:45 PM, the Consultant provided policy titled, General Food Preparation and Handling, which shows Policy: Food items will be prepared to conserve maximum nutrition value, develop and enhance flavor and keep free of injurious organisms and substances. Procedure: .1. a. The kitchen and equipment are clean and sanitized as appropriate. 2. Food Storage .b.Food is covered for storage .4. Food Service .d .Use leftovers within 3 days or discard .</p> <p>22. On [DATE] at 1:45 PM, the Consultant provided policy titled, Dry Storage Areas, which shows, Policy: Dry storage areas will be kept in a condition which protects stored foods from infestation. Procedure: 1. All items must be stored at least 6 inches off the floor .2. The floors, walls, shelves, and other storage areas are kept clean . Care of the Storeroom [ROOM NUMBER]. The staff will maintain care of the storeroom according to the following directions.c. Refrigerated and frozen foods are dated upon delivery. Foods with expiration dates are used prior to the date on the package. Canned and dry foods without expiration dates are used within six months of delivery or according to the manufacturer's guidelines. Canned goods should be dated, and staff should use the FIFO (first in/first out) method to rotate foods. d. The storeroom is cleaned on a regular basis. Floors are swept and mopped at least weekly and more often as needed. Refer to the cleaning schedule for details .</p>		