

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 10/09/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045401	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/23/2026
NAME OF PROVIDER OR SUPPLIER White River Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE 1569 AR Highway 56 Calico Rock, AR 72519	
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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interview and facility document review, the facility failed to ensure the food preparation equipment and environment were maintained in a clean and sanitary condition to prevent contamination and the potential development of foodborne pathogens during an observed meal service in one of one facility kitchen. The findings include: During a tour of the kitchen with [NAME] #1 on 07/20/26 at 9:10 AM the following was observed:-A brown dry substance on the refrigerator floor. -A plastic container of peaches in the refrigerator was without an opened date.- A bag of corn dogs and garlic sticks was observed in the freezer, uncovered with frost on them. During an observation that began on 07/22/2026 at 10:45 AM, this surveyor observed the following:-[NAME] #1's oven mitt touched the inside of the cooked pork while [NAME] #1 removed the pork from the oven. -While transferring pureed Brussel Sprouts out of the mixer to the pan, food splashed on [NAME] #1's shirt. [NAME] #1 used their finger to remove the food, placed the food from their shirt on aluminum foil, used the same finger to remove the splashed [NAME] Sprouts from the pan and placed it on the aluminum foil sitting on the food prep table. No hand hygiene was observed after [NAME] #1 touched their shirt making their hands contaminated.-Cook #1 removed the sweet potatoes, that were in an aluminum pan from the oven with oven mitts, took off the oven mitts. Without performing hand hygiene [NAME] #1 removed the aluminum foil lid and picked up the lid to the mixer with their fingers which touched the inside lid. -Cook #1 wiped the workstation with a cloth containing sanitizer and inserted the mixing blade in the mixer without sanitizing their hands. During an observation on 07/22/2025 at 11:10 AM, Dietary Aid pressed the pie crust into the pie pans with gloved hands, then after, opened a package of pie crust with the gloved hands, placed and pressed the new pie crust into a pan with the same contaminated gloves. During an observation on 07/22/2026 at 11:25 AM, [NAME] #2, while taking the temperature of the broccoli, inserted the thermometer probe into the broccoli past the metal probe, touching the plastic portion near the display screen of the thermometer. [NAME] #2 did not fully wipe the thermometer off after checking the broccoli temperature, and broccoli particles was found on other food items that the temperature had been obtained with the same thermometer. (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	During an observation on 07/22/2026 at 12:00 PM, [NAME] #2 did not wash their hands before meal prep. [NAME] #2 handled a stack of plates and the palm of their hand touched the food surface of the plate. During an observation on 07/22/2026 at 12:01 PM, this surveyor observed loose hair outside the hair net on the Dietary Aid, [NAME] #1 and [NAME] #2. During an interview on 07/22/2026 at 11:20 AM, the Dietary Aid stated, they put on their hair net when arriving in the kitchen and washed their hands. The Dietary Aid stated, I should have washed my hands during the food prep task. During an interview on 07/22/2026 at 12:00 PM, [NAME] #2 indicated we [staff] are supposed to sanitize the thermometer after each temperature test to ensure it is clean to prevent the spread of germs. It does look like broccoli was still on the thermometer. During an interview on 07/22/2026 at 12:01 PM, [NAME] #1 stated I should wash my hands when touching surfaces, as well as before and after gloving. I did not realize I touched my shirt; I should have washed my hands after sanitizing the prep surface. [NAME] #1 stated hair needs to be in the hair net, we have a mirror in the bathroom we can use, and we can tell each other if hair is loose. During an interview on 07/23/2026 at 9:00 AM, The Dietary Manager explained the brown substance on the refrigerator floor, looked like cardboard box debris which could collect contaminants and build up mold. It should be cleaned by whoever sees it. The Dietary Manager stated the opened package of corn dogs and garlic sticks from the freezer needed to be disposed of due to being open to air and having frost on them. The Dietary Manager stated they expect staff to wash hands after bathroom breaks, upon entering the kitchen, when they touch something dirty, before they glove up and after taking gloves off. Hair nets need to be on as soon as staff walk in the door and make sure all hair is in the hair net. If staff, see hair out they should tell each other. The Dietary Manager stated while taking temperatures of food, staff do not need to put the thermometer in past the metal probe. The thermometer needs to be completely cleaned off between each food temperature test. During an interview on 07/23/2026 at 9:15 AM the Dietary Aid indicated hair nets prevent hair from getting in the food. We put on hair nets when we walk in the door, if our hair comes out, we need to put it back in and tell each other if our hair is out. During an interview on 07/23/2026 at 10:04 AM, the Administrator stated kitchen staff need to follow the policy of handwashing which says washing hands while in the kitchen prevents cross contamination. Hair nets need to be on, and hair covered to prevent hair from getting in and to cross contaminating the food. The food stored in the freezer needs to be stored properly, covered and dated at the correct temperature to keep it frozen. During an interview on 07/23/2026 at 10:13 AM, the DON stated, dietary staff needed to be educated on hand washing while handling food and after going to the bathroom. Hand washing was for infection control and cross contamination prevention. (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Review of in-service dated 01/15/2026, titled Stocking, Handwashing, Food Texture indicated There are signs above all sinks on how to properly wash hands, remember you must wash hands upon arriving at work, after your hair net is put on, after you make food, before serving out, if you touch your face clothing, hair anything. This is important to prevent cross contamination. [NAME] #1 and the Dietary Aid signed the in-service. Review of the in-service record, titled Proper Handling of Food and Dishware Proper Food Temps, dated 02/06/26 revealed Remember you must wash hands before and after making food, if you touch any clothing, face, after using the restroom and then again after leaving the restroom, anytime you take something to dish area. The in-service was signed by [NAME] #1, [NAME] #2 and Dietary Aid. Review of an undated facility policy titled, Infection Control Policy revealed, Hair must be completely covered by a bouffant disposable cap. The Handwashing guidelines in the Infection Control Policy, state, Wash hands, Before beginning shift, after breaks, after going to the restroom, after smoking or eating, after blowing your nose, after disposing of trash or food, after handling dirty dishes, after handling raw meat, eggs or poultry, after picking up anything off the floor, after any possible contamination. The policy also indicated Frozen foods must be well sealed to prevent freezer burn. Review of an undated facility policy titled Food Storage Policy revealed, all food must be stored in a manner to protect it from contamination.		