

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045442	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/11/2025
NAME OF PROVIDER OR SUPPLIER Cavalier Healthcare of England		STREET ADDRESS, CITY, STATE, ZIP CODE 400 Stuttgart Highway England, AR 72046	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>49981</p> <p>Based on observation, record review, interview, and facility policy review, the facility failed to ensure meals were served in a method that conserved the nutritive value and maintained the appearance of cold and hot products and serving of food items at temperatures that were acceptable to the residents to improve palatability and encourage good nutritional intake during 2 of 2 meals observed.</p> <p>The findings are:</p> <ol style="list-style-type: none"> 1. The Grievance complaint form initiated 1/6/2025 provided by the Assistant Director of Nursing (ADON) on 3/10/2025, indicated meals on the evening shift were cold when served down the halls. 2. On 3/10/2025 at 12:20 pm, during an interview, Resident #14 stated to this surveyor that the food was sometimes cold when it was served. When asked if the food was cold in the dining room or bedroom, Resident #14 stated, both. 3. On 3/10/2025 at 12:39 PM, Dietary Aide (DA) #1 left the door to an unheated food cart open while loading the lunch meal trays inside the cart. After loading 9 lunch trays into the cart DA #1 closed the door at 12:48 PM and pushed the food cart outside the kitchen door. Certified Nursing Assistant (CNA) #1 then pushed the food cart to the A Hall and the food cart remained open while the meal trays were being served to the residents. At 1:08 PM, immediately after the last resident was served in their room on the A Hall, the temperature of the food items on the tray used as test tray was taken and read by the Dietary Manger with the following results. <ul style="list-style-type: none"> a. Cream corn - 100 degrees Fahrenheit. b. Chili - 125 degrees Fahrenheit. 4. On 3/10/2025 at 12:55 PM, DA #1 left the door to an unheated food cart open while loading lunch meal trays to be delivered to the C Hall. At 1:05 PM, after loading 13 meal trays inside the cart, DA #1 closed the door and pushed the food cart outside the kitchen. CNA #3 delivered the food cart to the C Hall for passing. The door was left open while CNA #2 passed the meal trays to the residents. At 1:16 PM, immediately after the last resident was served in their room on the C Hall, the temperature of the food items on the tray used as a test tray were taken and read by the Dietary Manger with the following results. <ul style="list-style-type: none"> a. Milk - 50 degrees Fahrenheit. <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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>b. Hamburger patty - 102 degrees Fahrenheit.</p> <p>c. Cream corn - 103 degrees Fahrenheit.</p> <p>d. Hamburger patty - 100 degrees Fahrenheit.</p> <p>The Dietary Manager was interviewed and was asked what temperature cold foods and hot foods should be served to the residents. He stated cold foods are supposed to be 40 degrees Fahrenheit and below, and hot food foods 150 degrees Fahrenheit and above.</p> <p>5. On 3/10/2025 at 1:21 PM, CNA #3 was interviewed and was asked what temperature cold foods and hot foods should be before being served to the residents. She stated cold foods are supposed to be at least 40 degrees Fahrenheit and below, for milk 50 degrees Fahrenheit is hot, and hot foods should be 150 degrees Fahrenheit and above. CNA #3 was asked if any residents had complained about the food being cold. CNA #3 stated Resident #13 always complained about receiving cold meat. When asked why the door was left open on the food cart, CNA #3 stated it was faster but would cause the temperature to drop.</p> <p>6. On 3/10/2025 at 1:21 PM, CNA #4 was interviewed and was asked what temperature cold foods and hot foods should be before being served to the residents. She stated cold foods are supposed to be 30 degrees Fahrenheit and hot foods 150 degrees Fahrenheit and above. The milk was hot, and the hamburger patty was not hot. When asked why the door was left open on the food cart, CNA #4 stated it was faster but would cause the temperature to drop.</p> <p>7. During an interview on 3/10/2025 at 1:26 PM, Resident #13 was asked how the food was. Resident #13 stated the hamburger patty was always cold by the time it got to [pronoun].</p> <p>8. On 3/10/2025 at 5:02 PM, the temperatures of the food items when checked and read on the steam table by Dietary [NAME] (DC) #2 were:</p> <p>a. Salisbury steak - 120 degrees Fahrenheit.</p> <p>b. Pureed baked potatoes - 125 degrees Fahrenheit.</p> <p>c. Pureed Salisbury steak - 120 degrees Fahrenheit.</p> <p>d. Pureed broccoli - 115 degrees Fahrenheit.</p> <p>9. On 3/10/2025 at 5:49 PM, Dietary Aide (DA) #8 left the door to an unheated food cart open while loading the supper meal trays to be delivered to the A Hall. After loading 16 meal trays inside the food cart, DA #8 closed the door at 5:56 PM and pushed the food cart outside the kitchen. CNA #6 delivered the food cart to the A Hall for passing. At 6:13 PM, immediately after the last resident was served in their room on the A Hall, the temperature of the food items on the tray used as test tray was taken and read by CNA #9 with the following results:</p> <p>a. Pureed Salisbury steak - 100 degrees Fahrenheit.</p> <p>b. Pureed baked potatoes - 110 degrees Fahrenheit.</p> <p>(continued on next page)</p>		

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