

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045443	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/03/2025
NAME OF PROVIDER OR SUPPLIER Randolph County Nursing Home		STREET ADDRESS, CITY, STATE, ZIP CODE 500 Camp Road Pocahontas, AR 72455	

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 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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 03508</p> <p>Based on observation, record review, interview, and facility policy review, the facility failed to ensure expired food items and leftovers food items were promptly removed/discarded on or before the expiration or use by date and dietary staff washed their hands between dirty and clean tasks and before handling clean equipment for 1 of 1 meal observed.</p> <p>The findings are:</p> <ol style="list-style-type: none"> 1. On [DATE] at 5:52 PM, in the storage room, there was a box that contained four (4) cups of sweet corn with an expiration date of [DATE]. Another box of sweet corn had an expiration date of [DATE]. The Dietary Manager/Registered Dietician stated she checked all stock, and she must have missed those two cartons. 2. On [DATE] at 10: 31 AM, Dietary Aide (DA) #3 pushed a cart that held containers of supplement towards the steam table, contaminating her hands. Without washing her hands. She used her contaminated hands to pick up glasses by their rims and placed them on the counter. 3. On [DATE] at 10:35 AM, DA #1 was wearing gloves on her hands when she turned on the food preparation sink and ran water into a pitcher. She then turned off the faucet with her gloved hand, contaminating the glove. DA #1 used her contaminated gloved hands to pick up glasses by their rims and poured water in them and placed them on the trays to be served to the residents for lunch. 4. On [DATE] at 10:59 AM, DA #2 turned on the hand washing sink and washed her hands. She turned off the faucet with her bare hands, contaminating her hands. She picked up a bread bag from the bread rack and placed it on the counter. She removed gloves from the glove box and placed them on her hands, contaminating the gloves. She then untied the bread bag, and without changing gloves and washing her hands, she used her contaminated gloved hand to remove slices of bread and placed them in individual bags to be served to the residents for the lunch meal. During an interview on [DATE] at 1:07 AM, DA #2 was asked what she should have done after touching dirty objects and before handling clean equipment. DA #2 stated she should have washed her hands. <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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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>5. On [DATE] at 11:00 AM, DA #1 pushed a cart that contained boxes of sausage patties from the freezer towards the food preparation counter, contaminating her hands. DA #1 removed gloves from the glove box and placed them in her hands. After putting them on, she used a knife to cut open the box of sausage patties. Then, with her contaminated hands, she removed the sausage patties from the box and placed them on the trays. During an interview on [DATE] at 11:08 AM, DA #1 was asked what she should have done after touching dirty objects and before handling clean equipment. DA #1 stated she should have washed her hands.</p> <p>6. On [DATE] at 11:05 AM, Dietary [NAME] (DC) #3, who was on the tray line assisting with the lunch meal service, used her bare hands to pick up cartons and bottles of supplements and placed them on the trays. DC #3 opened the refrigerator, removed individual bags of sandwiches and placed them on the trays, contaminating her hands. Without washing her hands, she used her contaminated hands to pick up glasses by their rims and placed them on the trays to be served to the residents for lunch. During an interview on [DATE] at 11:09 AM, DC #3 was asked what she should have done after touching dirty objects and before handling clean equipment. She stated she should have washed her hands.</p> <p>7. On [DATE] at 11:14 AM, two bottles of skim milk on a shelf in the refrigerator had an expiration date of [DATE]. The Dietary Manager/Registered Dietician stated the milk was expired and she would toss it. The Dietary Manager/Registered Dietician also stated she checked the refrigerator and freezer often and knew where the 2 bottles of milk came from.</p> <p>8. On [DATE] at 11:15 AM, the following observations were made on a shelf in the freezer in the kitchenette in the central area:</p> <p>a. Two bags of bagel bites with an expiration date of [DATE].</p> <p>b. A bag of pepperoni with an expiration date of [DATE]. The Dietary Manager/Registered Dietician stated that they were all expired and she would toss them.</p> <p>A review of facility policy titled, Handwashing/Hand Hygiene reviewed indicated all personnel are trained and regularly in-serviced on the importance of hand hygiene in preventing the transmission of healthcare-associated infections. Hands should be washed with soap and water and the use of gloves does not replace hand washing/hand hygiene.</p> <p>A review of facility policy titled, First in, first out reviewed indicated for the old stock to be placed in the front and newer in the back.</p>		