

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045455	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/07/2025
NAME OF PROVIDER OR SUPPLIER Hickory Heights Health and Rehab, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE #3 Chenal Heights Drive Little Rock, AR 72223	

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 - 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>Based on observation, interview, and facility policy review, the facility failed to ensure proper storage of meats to prevent cross contamination, that stored foods were properly covered, and expired food items were promptly removed and discarded on or before the expiration or use by date, for one of one kitchen observed.</p> <p>The findings include:</p> <p>During a tour of the freezer on 08/04/2025 at 11:05 AM, this surveyor and the Dietary Manager (DM) observed the following:</p> <p>a. One box of frozen beef patties and one box of fish fillets, both unsealed and open.</p> <p>b. A metal container on a shelf with multiple bags of chopped greens. This surveyor observed an undated, open bag with two beef patties and an open bag with two pork chops stored in the same metal container. The metal container had a "7/5/25" discard date. The DM stated, "They (raw meats and vegetables) shouldn't be stored together" and "The meats should have been thrown in the trash." This surveyor observed the DM throw all food items from the metal container in the trash.</p> <p>c. Two boxes of chicken and four boxes of pork were stored on the shelves above the greens.</p> <p>During a tour of the refrigerator on 08/04/2025, this surveyor and the DM observed the following:</p> <p>a. One bag of block cheese on a shelf, unsealed with no discard date</p> <p>b. One box of scrambled egg mix on the lower shelf, with a box of turkey on the shelf above</p> <p>During a tour of the dry storage area on 08/04/2025 the following observations were made:</p> <p>a. Three bags of 8.6-ounce drink mix bags on a shelf, unsealed and without a use by date</p> <p>b. One dented 115-ounce can of ketchup on a storage rack. The DM stated, "Dented cans can have metal shavings and become contaminated."</p> <p>During a tour of the cooking area on 08/04/2025, this surveyor and the DM observed the following:</p> <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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>a. Two seasoning containers were stored on the shelf in the kitchen area; the lids were open and unsealed. The DM stated, "Bugs could get inside them."</p> <p>A review of a facility operations policy titled, "Cold Storage Areas," indicated store cold foods until their "use-by" date or expiration date. The policy also indicated to store raw foods on bottom shelves in case of leakage.</p> <p>A review of a facility operations policy titled, "Dry Food Storage," indicated opened food items would be labeled with contents and opened dates as well as stored in clean, dry, and sealed containers.</p>		