STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	045457	A. Building B. Wing	06/04/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Evergreen Living Center at Stagecoach	6907 Highway 5 North Bryant, AR 72022

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 0814 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Dispose of garbage and refuse properly. Number of residents sampled: Number of residents cited: Based on observation, interview and facility document review, the facility failed to ensure that the waste was properly contained in the dumpsters, and the area was free from debris. During a concurrent observation and interview on 06/03/2026 at 10:32 AM of the dumpster area with Dietary Manager (DM) the following was observed:-The dumpster lid was open-A clear bag of trash was lying on the ground in front of the dumpster-The fencing around the dumpster was open-Approximately fourteen pallets were stacked and leaning on the fencing. The DM indicated the lid and gates to the dumpster area were to be closed and the trash needed to be in the dumpster. The DM also stated the area needed to be clean to prevent pests and rodents that would spread the trash. During a follow up interview on 06/04/2026 at 12:06 PM, the DM indicated the whole facility used the dumpsters. The DM also indicated it was on the maintenance rounds to check the area daily. During an interview on 06/04/2026 at 12:37 PM, the Maintenance Director indicated he was responsible for the dumpster area, and he did trash pick up every morning. The Maintenance Director also indicated the dumpster area needed to be kept clean to prevent rodents and disease. The Maintenance Director stated he had only been employed with the facility for a week and had not used the Maintenance Inspection Checklist yet. During an interview on 06/04/2026 at 10:02 AM, the Administrator stated the dumpster area was to be clean and indicated that in-services had been completed in the past concerning the dumpster area. Review of the Maintenance Inspection Checklist revealed the waste area was to be checked; no time or frequency of required checks were indicated. Review of a facility policy titled, Food Related Garbage and Refuse Disposal with a revision date of October 2017 revealed, Garbage and refuse containing food wastes will be stored in a manner that is inaccessible to pest. Outside dumpsters provided by garbage pick-up services will be kept closed and free of surrounding litter.

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)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Number of residents sampled: Number of residents cited: Based on observation, interview and facility document review, the facility failed to ensure that the food preparation equipment and environment were maintained in a clean and sanitary condition to prevent contamination and the potential development of food borne pathogens, specifically, not cleaning the drip pans, conveyor toasting system and the oven. In one of one kitchen The findings include: During a concurrent observation of the kitchen and interview with Dietary Manager (DM), the following was observed: On 06/02/2026 at 2:00 PM, the drip pan was covered in thick crusty patches particularly in the center, much of the surface was coated in an amber to dark brown substance, brighter orange and yellow areas with dried peas and zucchini. The conveyor toasting system, fine, dry particulates are scattered throughout the internal chamber and resting on the front ledge with a dark residue on the conveyor mechanism. The exterior was covered in visible smudges and grease stains. DM states toaster is wiped down after ever use and it does not come apart to clean the inside. On 06/04/2026 at 8:45 AM, the oven was heavily soiled with black and gray substances covering it and a yellowish-brown residue was visible on the area where the door closes on the oven. The wire rack had a black and gray substance on it. During an interview on 06/02/2026 at 2:05 PM the DM stated the drip pan was cleaned every Sunday, this week it was cleaned on Saturday due to staffing issues. The conveyor toasting system was wiped down after ever use and, but it did not come apart to clean the inside. During an interview on 06/03/2026 at 9:05 AM the [NAME] verbalized the task involved with keeping the kitchen area clean. I make sure my area is wiped down with sanitizer water, I wipe down the seasoning area and clean the can opener daily, I clean the toaster by taking the crumb tray out and wipe it with sanitizer water and clean the microwave daily. The oven is cleaned once a week on Sundays. The [NAME] did not mention cleaning of the drip pans or the oven. During an interview on 06/03/2026 at 9:00 AM the Dietary Aide verbalized what task were done to keep the kitchen clean. I clean the aid side of the kitchen which has a mixer, slicer, drink machine and the ice machine by wiping down my table with sanitizer water and mopping the floor with bleach. The Dietary Aide did not mention cleaning of the drip pans or the oven. During an interview on 06/04/2026 10:02 AM the Administer indicated the kitchen was to be deep cleaned weekly. Review of the Week 1 menu for the week of 06/01/2026 indicated seasoned Zucchini was served on Monday 06/01/2026. Review of the Week 4 menu for the week of 05/25/2026 noted peas were served on Monday (continued on next page)

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	05/25/2026. Review of in-services for the last year did not show any in-services for cleaning and sanitization. Review of the weekly task sheets did not show any task for cleaning the drip trays or conveyor toaster system. The task sheet indicated the Morning [NAME] duty included: Clean range, oven and grill top after each use. This was initialed as completed for the week of 05/25/2026 and the days of 06/01/2026 and 06/02/2026. Review of the manufacturer's manual for the conveyor toaster system indicated, Wipe the exterior of the toaster with a damp sponge or cloth soaked in hot or warm detergent. Remove the reflector/crumb tray, toaster drawer and wire bread feeder from the unity and empty them. Wash them in warm detergent water and rinse them. Review of the [name brand] Gas Range Instruction Manual , Cleaning, item number 2 indicated; Please clean the burners and drip tray of all debris and spillage daily. Review of the facility policy for Suggested Cleaning Procedures- Major Equipment stated, Daily Empty and wash range drip pans. Helpful tip: wipe off oven spills and splatters as they occur. Weely clean the interior of the oven with commercial oven cleanser.