

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065015	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/11/2025
NAME OF PROVIDER OR SUPPLIER Mountain Vista Health Center		STREET ADDRESS, CITY, STATE, ZIP CODE 4800 Tabor St Wheat Ridge, CO 80033	

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>Based on observations, record reviews, and interviews, the facility failed to properly prepare and store food and to maintain sanitary conditions in the main kitchen.</p> <p>Specifically, the facility failed to:</p> <ul style="list-style-type: none"> -Ensure the main kitchen was clean and sanitary; -Ensure damaged cans were disposed of; and, -Ensure food was labeled and dated. <p>The findings include:</p> <p>I. Ensure the main kitchen was clean and sanitary</p> <p>A. Professional reference</p> <p>The Colorado Retail Food Establishment Regulations (3/14/24), retrieved on 6/18/25 read in pertinent part,</p> <p>Nonfood-contact surfaces shall be constructed of approved materials, in good repair, and be easily maintained in a clean and sanitary condition.</p> <p>Equipment food-contact surfaces and utensils shall be clean to sight and touch. Food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other solid accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (Chapter 4)</p> <p>Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. (Chapter 5)</p> <p>B. Observations</p> <p>The initial main kitchen tour was conducted on 6/11/25 at 11:00 a.m and the following was observed:</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 - Some</p>	<p>-The vents above the stove were greasy and dusty, there was a sticker on the vents that indicated they were serviced on 2/27/25;</p> <p>-There was a yellow puddle of an unidentifiable liquid under the shelf in the dry storage room;</p> <p>- The used aprons were stored next to clean glassware and dishes;</p> <p>-The shelves were covered with light, white dust and felt sticky upon touch;</p> <p>-There was a dark grey trashcan in the preparation area that had no lid and the outside of the trashcan was covered with unknown white splatters and dried on food;</p> <p>-The shelf under the preparation table had dried on food and it was greasy;</p> <p>-The radio, paper towel dispenser, waffle maker, food cart and the food processor had caked on food and were sticky to the touch;</p> <p>-The preparation sink tap was dripping and the sink was leaking underneath. There was a towel put under the sink to trap water;</p> <p>-The outside of the deep fat fryer was greasy and there was dried oil streaks on its side;</p> <p>-The reach-in drink refrigerator had different colored, dried splatters inside on the bottom;</p> <p>-The juice machine vents were sticky and covered in juice. The drip tray had stagnant and crusted liquid inside;</p> <p>-The coffee machine had dried on dark splatters on the sides and there was dried black crud in the corners of the machine;</p> <p>-There was a dark substance on the baseboard throughout the kitchen;</p> <p>-The drain by the ice machine had dirty, dark gunk dried on it; and,</p> <p>-The ice machine lid had fingerprints inside and it had calcified streaks on its side.</p> <p>C. Staff interviews</p> <p>The dietary manager (DM) was interviewed on 6/11/25 at 3:20 p.m. She said the staff cleaned the kitchen after meal preparations. The DM said the staff also had daily cleaning tasks to complete. She said the walk-in refrigerator was cleaned daily and all surfaces of the kitchen were wiped down. She said the staff deep cleaned the kitchen once a week, including the reach-in fridges. She said the deep cleaning included scrubbing the floor to get rid off the dark build up on the floor and baseboard. She said deep cleaning also included the deep fryer, drains, vents and all equipment. She said the vents were cleaned by an outside company every two months. She said she had no information on the dripping tap and sink.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>The dietary director (DD) was interviewed on 6/11/25 at 3:40 p.m. He said the facility lost their utility staff who was responsible for deep cleaning two months ago. He said the kitchen staff was doing deep cleaning now. He said they would start deep cleaning the kitchen right away. He said the vents were cleaned quarterly by an outside company.</p> <p>II. Ensure damaged cans were disposed of</p> <p>A. Professional reference</p> <p>The Colorado Retail Food Establishment Regulations (3/14/25), retrieved on 6/18/25, read in pertinent part,</p> <p>A food that is unsafe, adulterated, or not honestly presented shall be discarded or reconditioned according to an approved procedure. (Chapter 3)</p> <p>Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food. (Chapter 6)</p> <p>B. Observations</p> <p>The kitchen was observed on 6/11/25 at 11.00 a.m and the following was observed on a shelf in the dry storage area:</p> <p>-Two unopened, dented cans of tuna; and,</p> <p>-One unopened, dented can of mushroom.</p> <p>C. Staff interviews</p> <p>The DM was interviewed on 6/11/25 at 3:20 p.m. She said the kitchen staff should have removed the dented cans to the side and then discard it. She said keeping the cans on the shelf was an improper food handling procedure.</p> <p>The DD was interviewed on 6/11/25 at 3:40 p.m. He said that staff should have removed the dented cans from the shelf and moved it to his office. He said the vendor did pick up dented cans and reimbursed the facility for it.</p> <p>III. Ensure food was labeled and dated</p> <p>A. Professional reference</p> <p>The Colorado Retail Food Establishment Regulations (3/14/24), retrieved on 6/18/25, read in pertinent part,</p> <p>Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Label information shall include the common name of the food. (Chapter 3)</p> <p>B. Observations</p> <p>The initial kitchen tour was conducted on 6/11/25 at 11:00 a.m. and the following was observed:</p> <ul style="list-style-type: none"> -There was a round, white, plastic container in the dry storage that contained a dark brown food, the container was not labeled or dated; -There was a jar of opened jalapenos on the shelf in the walk-in refrigerator that was not labeled or dated; -There was an opened bag of pancake mix in the dry storage that was not labeled or dated;. -There was a plate of carrots in the walk-in refrigerator that was not labeled or dated; -There was a container of taco shells in the walk-in refrigerator that was not labeled or dated; -There was an opened package of pepperoni in the walk-in refrigerator that was not labeled or dated; and, -There was a tray of lettuce in the reach-in fridge in the preparation area, that was not labeled or dated. <p>C. Staff interviews</p> <p>The DM was interviewed on 6/11/25 at 3:20 p.m. She said all produce should have a receiving date indicated on them. She said repackaged food should have a label. She said the label should indicate the name of the item and a date it was. She said all food items without a label should have been discarded by staff. She said nobody would know when to discard spoiled items without proper labeling. She said it was important to ensure food was labeled and dated correctly to prevent foodborne illnesses. She said spoiled food could attract pests to the kitchen. She said she would discard the unlabeled food.</p>