

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065198	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/11/2025
NAME OF PROVIDER OR SUPPLIER Gardens, The		STREET ADDRESS, CITY, STATE, ZIP CODE 104 Lois LN Colorado Springs, CO 80904	
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 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. Based on observations, record review and interviews the facility failed to store, prepare, distribute and serve food in a sanitary manner in the main kitchen. Specifically, the facility failed to:-Ensure dietary staff washed their hands and changed gloves appropriately; and,-Maintain the kitchen in a sanitary condition. Findings include:I. Hand hygiene failuresA. Professional referenceThe Colorado Retail Food Establishment Regulations, (3/16/24), retrieved on 12/15/25, read in pertinent part, Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single service and single-use articles and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with ready-to-eat food; before donning gloves to initiate a task that involves working with food; after engaging in other activities that contaminate the hands. (2-301.14)B. ObservationsDuring a continuous observation of the lunch meal on 12/10/25, beginning at 11:25 a.m. and ending at 12:16 p.m., the following was observed in the kitchen:At 11:30 a.m. cook (CK) #1 began assembling meal plates for residents. At 11:45 a.m. while wearing gloves, CK #1 removed a slice of turkey from hot holding and placed the turkey on a cutting board. CK #1 cut the turkey with a knife held in her right hand and held the turkey with her left hand. CK #1 set the knife on the cutting board and used both gloved hands to pick up the turkey and placed the turkey on a plate to be served to a resident.At 11:47 a.m. CK #1 removed her gloves and donned (put on) a new pair of gloves without performing hand hygiene.At 11:49 a.m. CK #1 picked up a spoon that was hanging on the utensil rack by the stove with her gloved hand. CK #1 did not pick up the spoon by the handle but instead picked it up by the head of the spoon (part that holds the food). CK #1 walked to the stove and placed the head of the spoon into a pot on the stove and started to stir.At 11:55 a.m. while wearing the same pair of gloves, CK #1 placed a slice of turkey on the cutting board. CK #1 picked up the knife with her right hand, and holding the turkey with her left hand cut the turkey. CK #1 set down the knife, and used both gloved hands to pick up the diced turkey and placed it on a plate to be served to a resident. CK #1 then turned to pick up a pan of potatoes. CK #1 used her gloved hands to use a scoop to place potatoes from one pan into another. CK #1 took the empty pan to the dish area and removed her gloves. CK #1 then donned new gloves and did not perform hand hygiene. CK #1 placed her used gloves on the back preparation table instead of the trash can.At 12:00 p.m. CK #1 while wearing the same pair of gloves placed a slice of turkey on the cutting board. CK #1 picked up the knife with her right hand, and holding the turkey with her left hand cut the turkey. CK #1 set down the knife, and used both gloved hands to pick up the diced turkey and place it on a plate to be served to a resident.At 12:02 p.m. CK #1 picked up a cutting board on the back table while wearing gloves and brought it to the front prep table. Two sandwiches were on the cutting board. CK #1 picked up the sandwiches, cut the sandwiches in half while wearing the same gloves and placed them on a plate. (continued on next page)		

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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	CK #1 then placed an individual bag of potato chips onto the plate. At 12:04 p.m. CK #1 picked up a scoop and began placing mashed potatoes onto a plate with a sandwich. CK #1 placed the plate on a tray to be served to a resident. CK #1 then picked up the cutting board previously that had the sandwiches and took the cutting board to the dish area. CK #1 removed her gloves and did not wash her hands. C. Staff interviewsThe dietary manager (DM) and the nursing home administrator (NHA) were interviewed together on 12/11/25 at 3:15 p.m. The DM said she did not notice that CK #1 was touching ready to eat foods with contaminated gloves during meal service because the DM was also serving food. The DM said the dietary staff received in-services on hand hygiene. The DM said the facility provided hand hygiene training through the skilled nursing facility clinics, which is the online staff training platform, and during monthly staff meetings. The DM said she had recently spoken with the dietary team about hand hygiene. The DM said she did know that handwashing was required prior to donning a clean pair of gloves while working in the kitchen. The DM said touching ready to eat foods with contaminated gloves can contaminate the food because it was served and not cooked further. II. Ensure kitchen was maintained in a sanitary condition A. Professional referenceThe Colorado Retail Food Establishment Regulations, (3/16/24), retrieved on 12/15/25, read in pertinent part, Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Physical facilities shall be cleaned as often as necessary to keep them clean, except for cleaning that is necessary due to a spill or other accident, and cleaning shall be done during periods when the least amount of food is exposed such as after closing. (4-601.11) The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (D) Eliminating harborage conditions. (6-501.111) B. ObservationsThe initial tour of the kitchen was completed on 12/8/25 at 9:40 a.m. and revealed the following: There were four bags of potato chips and other unidentifiable food debris on the floor of dry storage behind the deep freezer. There were multiple pieces of food debris underneath a dry storage shelf, including crackers, pieces of dried pasta, and other crumbs on the floor that extended the length of the shelf. A covered pest control bait station was under the shelf next to the wall. There were two slices of bread and crumbs on the floor behind a stainless steel table. A second observation of the kitchen was conducted on 12/10/25 at 10:28 a.m. Observations identified the same concerns as identified on 12/8/25 during the initial tour. C. Staff interviewsThe DM was interviewed on 12/11/25 at 3:15 p.m. The DM said she used a cleaning schedule to ensure kitchen cleaning tasks were completed. The DM said she reviewed the cleaning tasks to verify daily cleaning tasks were completed and said staff ensured the tasks were completed weekly. The DM said staff swept and mopped the kitchen daily. The DM said it was difficult to clean tight spaces and to clean under the shelf. The DM said staff tried to clean under the shelf as much as possible but it was hard to reach. The DM said that while sweeping under the shelf, staff often hit the broom on items in dry storage, which made it difficult to clean the entire area under the shelf. The DM said the freezer was difficult to move, which made it hard for staff to clean behind the freezer.		