

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  065321	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  01/15/2026
NAME OF PROVIDER OR SUPPLIER  Arvada Care and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  6121 W 60th Ave Arvada, CO 80003	
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	<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, interviews, and record review, the facility failed to store, prepare, distribute, and serve food under sanitary conditions to prevent the potential for food borne illness for all residents who receive meals from the main kitchen. Specifically, the facility failed to ensure:-The food preparation area and kitchen were maintained under sanitary conditions; -Pans were air dried thoroughly before stacking and storing;-Perishable food was labeled properly with the type of food and expiration date; -Expired food was removed from storage areas by the expiration date; and,-Grease drained from the grease trap was not left in open containers stored in the food.Findings include:I. Failure to ensure the kitchen was kept in a sanitary mannerA. Professional referenceAccording to the Colorado Retail Food Establishment Regulations, effective 3/16/24, retrieved on 1/13/26. Physical facilities shall be maintained in good repair. Physical facilities shall be cleaned as often as necessary to keep them clean. (Chapter 6) After cleaning and sanitizing, equipment and utensils: Shall be air-dried or used after adequate draining before contact with food. (Chapter 4) Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents. (Chapter 5) Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: Stored so they do not contaminate food, equipment, utensils, linens and single service and single use articles. (Chapter 6) Physical facilities shall be maintained in good repair. Physical facilities shall be cleaned as often as necessary to keep them clean. (Chapter 6) B. Facility policy and procedure The Kitchen Cleaning policy, effective August 2021, was provided by the nursing home administrator (NHA) on 1/14/26 at 11:00 a.m. It read in pertinent part, Cleaning is necessary to protect against microorganisms. Cleaning should be performed before, during and after food preparation. Each user must properly clean and sanitize the kitchen after their shift and ensure that the kitchen is ready for the next user. Floors should be swept and cleaned at the end of your shift. C. ObservationsThe initial kitchen tour was conducted on 1/13/26 at 9:00 a.m. The following was observed:-The walls throughout the kitchen, behind the handwashing station, and the walls around the refrigerator had several dime sized brown and yellow streaks and splatters across their surfaces.-The dishwasher plate racks were heavily soiled with a black embedded residue that could not be wiped or scraped off and several racks had gummy blackish build up of unknown matter in the drainage crevices; -The drying rack had multiple food storage bins and pans stacked on top of each other, trapping moisture between the stacked pans and dishes on the clean drying rack.-Food debris and heavy grease accumulation around the range stove and burner brackets.-Several coffee tins containing grease were left uncovered and stored under a kitchen sink in the food preparation area.-Debris and small piles of dust had accumulated along the ceiling pipes, along the baseboards and on the sides and behind the ice machine. II. Ensure</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>perishable foods were labeled and stored and stored appropriately A. Professional reference According to the Colorado Retail Food Establish Regulations, effective 3/16/24 retrieved on 1/13/26. A date marking system that meets the criteria 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. (Chapter 3) Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. (Chapter 3) Food shall be protected from contamination by storing the food: In a clean, dry location; Where it is not exposed to splash, dust, or other contamination; and at least 15 cm (centimeters) (6 inches) above the floor. (Chapter 4) B. Facility policy and procedure The Food Storage policy, revised August 2021, was provided by the NHA 1/14/26 at 11:00 a.m. It read in pertinent part, Proper food storage requires that all products be dated when they are received and dated again when they are opened. Use?by or expiration dates always supersede any internal dating protocol. If food is removed from its original container, the name of the food must be written on the new container. C. Observations The initial kitchen tour was conducted on 1/13/26 at 9:50 a.m. The following was observed in the dry storage and refrigerated foods area:-A bag of cabbage with browning and pooling liquid inside the bag, indicating spoilage; and, -Chocolate milk labeled with an expiration date of 1/6/26 stored in the refrigerator. III. Staff interviews The cook (CK) was interviewed on 1/13/26 at 11:00 a.m. The CK said the grease filled coffee tins stored under one of the kitchen sinks were filled earlier that morning and were going to be disposed of and would not be stored under the sink long term. The CK said the dishwasher racks were showing signs of wear. The dietary manager (DM) was interviewed on 1/13/26 at approximately 4:00 p.m. The DM said that the kitchen was maintained by a clean?as?you?go approach during meal preparation. The DM said surfaces were wiped and sanitized before beginning food preparation and between handling raw and ready?to?eat foods. The DM said utensils, cutting boards, and equipment were changed out or washed and sanitized when switching tasks. The DM said spills were cleaned immediately, trash was removed as needed, and ingredients were kept in designated storage areas to maintain organization. The DM said soiled pans and utensils were placed in a designated dish area, and after meal service. The DM said staff completed a more thorough cleaning that included sanitizing preparation areas, cleaning equipment surfaces, and sweeping and mopping floors on a monthly basis.The DM said that the cook or lead staff person on duty was responsible for monitoring overall kitchen sanitation during each shift. The DM said this included checking sanitizer concentration, ensuring hand washing supplies were stocked, and observing staff hygiene and glove?use practices. The DM provided a daily cleaning schedule and said the lead staff verified that daily cleaning tasks were completed. The DM said she oversaw the broader cleaning schedule and documentation, while each staff member was accountable for maintaining cleanliness in their own work area.-However, the cleaning schedule for December 2025 revealed several assigned cleaning tasks were not completed, such as: the deep cleaning of the ovens and stove top; cleaning of the bottom rack of the tables; polishing the stainless steel walls and wiping down the walls and ceiling. The DM said staff managed these challenges through communication, planning, and returning items promptly, though they noted that maintaining an orderly environment requires constant attention during peak workload. The NHA was interviewed on 1/14/26 at 12:00 p.m. The NHA said the facility was actively implementing corrective actions to address all identified food safety and kitchen sanitation.</p>		