

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

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No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065427	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/25/2026
NAME OF PROVIDER OR SUPPLIER Center at Park West Llc, The		STREET ADDRESS, CITY, STATE, ZIP CODE 3727 Parker Blvd Pueblo, CO 81008	
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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, record review and staff interview, the facility failed to store, prepare, distribute and serve food in a sanitary manner in the kitchen. Specifically, the facility failed to: -Ensure food items in the main kitchen refrigerator were labeled and dated; -Maintain the ice scoop holder and the microwave in a sanitary condition; and, -Ensure raw meat was stored in a manner that prevented cross contamination of ready-to-eat foods. Findings include: I. Failure to properly label and date food items A. Professional reference The Colorado Retail Food Establishment Regulations, (3/16/24), retrieved on 6/30/26, read in pertinent part, Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. (3-302.12) Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded. (3-501.17) B. Facility policy and procedure The Food Storage policy, revised 2/8/21, was provided by the nursing home administrator (NHA) on 6/25/26 at 3:29 p.m. The policy revealed in pertinent part, Each item is to be accurately dated upon receipt. When items are opened or in use, use-by-dates are to be labeled upon them followed by storing the item in the proper area such as the refrigerator, freezer, or dry storage area located in the kitchen. All items requiring refrigeration should be stored at a temperature of 36-41 degrees Fahrenheit or below and are to be dated properly. C. Observations The initial tour of the kitchen was completed on 6/22/26 at 9:05 a.m., and revealed the following: At 9:17 a.m., seven fruit cups and three strawberry cream pies were in the kitchen refrigerator without labels identifying the food item, preparation date, or discard date. During a follow-up tour of the kitchen on 6/23/26 at 4:00 p.m., the following was observed: Three fruit cups were observed in the kitchen refrigerator without labels identifying the food items, preparation date, or discard date. D. Staff interviews The dietary manager (DM) was interviewed on 6/23/26 at 4:01 p.m. The DM said the fruit cups were prepared the previous day and should have been labeled by the staff member who prepared them. The DM said the fruit cups were good for three days. Cook #1 was interviewed on 6/25/26 at 10:42 a.m. [NAME] #1 said the staff member who prepared the food was responsible for ensuring it was covered, labeled, and dated before placing it in the refrigerator. [NAME] #1 said the dietary aide (DA) typically prepared salads, sandwiches, and fruit cups. [NAME] #1 said food items that were missing preparation dates or labels should be discarded because staff would not know when the items were prepared, especially if staff had not worked for several days. Dietary aide #1 was interviewed on 6/25/26 at 11:01 a.m. Dietary aide #1 said the dietary aides were responsible for preparing fruit cups and that fruit cups were good for three days. Dietary aide #1 said prepared food items were supposed to be labeled and dated so staff would know when they were prepared and to ensure expired food was not served. Dietary aide #1 said if food items were missing preparation dates or labels, staff would have to look at meal tickets to determine when the items were prepared. Dietary aide #1 said they were not supposed to serve expired food. The DM was interviewed again on 6/25/26 at 11:55 a.m. The DM said prepared food items should be identified and dated before being placed in the refrigerator to ensure expired food was not served. The DM said all kitchen staff were responsible (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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 065427
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	for ensuring prepared food items were labeled and dated before being stored in the refrigerator and whoever put the food away was responsible for labeling and dating it. The DM said unlabeled food should be discarded and staff should be educated.II. Failure to maintain the ice scoop holder and the microwave in a sanitary conditionA. Professional referenceThe Colorado Retail Food Establishment Regulations (3/16/24), retrieved on 06/30/26, read in pertinent part, Equipment food-contact surfaces and utensils shall be clean to sight and touch. (4-601.11). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (4-601.11) The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment. (6-501.114)B. Facility policy and procedure The Food Storage policy, revised 2/8/21, was provided by the NHA on 6/25/26 at 3:29 p.m. The policy revealed in pertinent part, Ice will be produced, stored, and dispensed in a manner to avoid contamination. Ice scoops will be stored outside of the ice dispenser in a closed, clean container or in the ice machine in the scoop storage container provided by the manufacturer. Ice scoops will be cleaned and sanitized daily. Employees will follow proper cleaning and sanitizing instructions for all kitchen equipment. Equipment and work areas should be cleaned and sanitized after use. C. ObservationsThe initial tour of the kitchen was completed on 6/22/26 at 9:05 a.m., and revealed the following:At 9:21 a.m., the ice scoop holder contained an accumulation of white residue in the interior bottom surface of the ice scoop holder.During a follow-up tour of the kitchen on 6/24/26 at 10:45 a.m., the same white residue was observed in the interior bottom surface of the ice scoop holder.At 11:36 a.m. the interior of the microwave in the kitchen contained dried food splatter and yellow grease accumulation D. Staff interviewsCook #1 was interviewed on 6/25/26 at 10:42 a.m. [NAME] #1 said the microwave and the ice scoop holder were cleaned by the dietary aides or by any staff member who uses them. [NAME] #1 observed the interior of the microwave during the survey and said that it did not look clean. [NAME] #1 said she would clean the microwave.Dietary aide #1 was interviewed on 6/25/26 at 11:01 a.m. Dietary aide #1 said whoever used the microwave or the ice scoop holder was responsible for cleaning it if they made a mess. Dietary aide #1 said the microwave and the ice scoop holder should be cleaned after use because food residue and debris left on the equipment could contaminate other food or utensils and create an unsanitary condition.The DM was interviewed on 06/25/2026 at 11:55 a.m. The DM said the microwave should be cleaned frequently, especially when spills occur. The DM said the dietary aides or any staff member who used the microwave or observed spills were responsible for cleaning it. The DM said the ice machine had been working intermittently and maintenance was on site to repair it. The DM said it was everyone's responsibility to clean the ice scoop holder when residue is observed and, ultimately, it is the DS's responsibility to ensure it is cleaned to help prevent cross-contamination.III. Failure to store raw meat in a manner that prevented cross contaminationA. Professional referenceThe Colorado Retail Food Establishment Regulations (3/16/24), retrieved on 06/30/26, read in pertinent part, Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from: raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; cooked ready-to-eat food; and fruits and vegetables before they are washed. (3-302.11).B. Facility policy and procedure The Food Storage Policy, revised 2/8/21, was provided by the NHA on 6/25/26 at 3:29 p.m. The policy revealed in pertinent part, When storing raw meat, it must be properly sealed and separated from all other foods during storage. It should always be below ready-to-eat foods. Raw meat should be stored in order of top to bottom on shelves: fish, beef, ground beef, and poultry.C. ObservationsThe initial tour of the kitchen was completed on 6/22/26 at 9:05 a.m., and revealed the following:At 9:06 a.m. a utility cart in the cook line area contained three packages of raw beef stored on the top shelf. Directly beneath the raw beef, on the lower shelf of the same cart, was a covered pan containing a prepared salad mixture.D. Staff interviewsCook #1 was interviewed on 6/25/26 at 10:42 a.m. [NAME] #1 said raw meat and ready-to-eat foods should be stored separately to prevent cross-contamination. [NAME] #1 (continued on next page)		

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