

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165251	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/31/2024
NAME OF PROVIDER OR SUPPLIER Ravenwood Specialty Care		STREET ADDRESS, CITY, STATE, ZIP CODE 2651 St Francis Drive Waterloo, IA 50702	

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>48003</p> <p>Based on observation, policy review and staff interviews, the facility failed to date, date, cover, or label items after opening. In addition, the facility failed to have clean dishes when serving the meal. The facility reported a census of 114 residents.</p> <p>Findings include:</p> <p>1. On 12/30/24 at 9:45 AM observed in the drink area refrigerator with the Certified Dietary Manager (CDM) present revealed the following:</p> <ul style="list-style-type: none"> a. An open, undated, and uncovered piece of cherry pie. b. An undated and unlabeled, covered plate covered with a prior day's meal. c. Unlabeled and undated items in a clear plastic small container. D. Two unlabeled and undated juice pitchers. <p>During an interview 12/30/24 at 10:00 AM the CDM reported the staff should have covered, dated, and labeled the items.</p> <p>2. During the 12/30/24 lunch meal, observed the staff serve the following:</p> <ul style="list-style-type: none"> a. 11:25 AM: Staff A, Cook, served fish, hashbrown casserole, and mixed vegetables on a dirty plate containing dried food particles. Staff A got another dirty plate and served the same meal on the new dirty plate contained dried food particles for the A wing. b. 11:37 AM: Staff B, Cook, dished tomato soup into a dirty bowl containing dried food particles and served it in the main dining room. Staff B removed a dirty bowl with dried food particles and served another tomato soup in the dining room. Staff B then served a third dirty bowl with tomato soup into the dining room. c. 11:45 AM: Staff B serve fish, hashbrown casserole, and mixed vegetables on a dirty plate with dried food particles on the plate to the dining room. <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>On 12/30/24 at 11:52 AM during an observation in the dining room Resident #1 reported she had a bowl of soup for lunch and didn't notice the rim of the bowl was dirty on the side with dried food until finished the bowl. She reported they frequently received dirty dishes.</p> <p>On 12/30/24 at 12:37 PM observed the clean dish caddy to hold the clean dishes, dirty with dirt and dirty dishes containing food particles on them.</p> <p>During an interview on 12/30/24 at 12:45 PM the CDM reported the staff need to send the dishes back through the dishwasher if the dishes didn't get cleaned.</p> <p>Facility Policy titled Food Receiving and Storage revised October 2017, directed food services or other designated staff to maintain clean food storage areas at all times, and have all foods stored in the refrigerator or freezer covered, labeled and dated with a use by date.</p> <p>Facility Policy titled Sanitization revised October 2008, instructed to keep all utensils, counters, shelves and equipment clean and washed to remove or completely loosen soil by using the manual or mechanical means necessary.</p>