

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165513	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/17/2024
NAME OF PROVIDER OR SUPPLIER Luther Manor at Hillcrest		STREET ADDRESS, CITY, STATE, ZIP CODE 3131 Hillcrest Road Dubuque, IA 52001	

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 - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>48452</p> <p>Based on observation, kitchen record review, staff interview, and policy review the facility failed to store foods according to professional standards, cover foods during hallway transport, and maintain effective sanitizing solution during 2 of 2 kitchen observations and 2 of 3 hallway observations. The facility reported a census of 97 residents.</p> <p>Findings include:</p> <p>During a kitchen tour on 10/14/24 at 10:12 AM observed the dry storage area. In the back left corner where two shelves met there was a plastic spoon on the floor, laying in a brown sticky wet substance about 2 feet long, extending to the back wall. It started at 8 inches wide, narrowing to 2 inches, and then widened along the base of the wall. The substance contained small pieces of a darker brown substance. The shelf above it contained boxes of fig bars on the left, pop to the right, and a silver CD radio combo perched between them. The radio was touching the boxes and was covered with a shiny, sticky brown substance, flecks of white powder, and food particles.</p> <p>During the same tour, observed the walk-in cooler and freezer. A box of hamburger with 24 patties remaining was left open, uncovered by the plastic wrapper in the box, and exposed to open air. The patties were covered in ice crystals and two of them in the bottom of the box were almost white on one side.</p> <p>Before leaving the kitchen, the sanitizer bucket was tested . Staff B, [NAME] attempted to fill the bucket two times and the chemical sanitizer did not register on any of the strips. Staff B stated the sanitizer had recently been adjusted because it was putting too much chemical in the water. She was not sure if it was tested after that. She said there was probably not enough chemical mixing with the water because it was not changing at all. She stated they would need to call somebody because they could not make the adjustment.</p> <p>On 10/14/24 at 11:39 AM 4 room trays on one cart were covered in heavy plastic covers. The drinks were not covered. At 11:43 AM food delivered to another hall revealed 4 trays with no covers on them.</p> <p>During room tray delivery on 10/15/24 at 12:33 PM observed 3 food carts going down the halls. The first cart had paper covering the coleslaw that blew off and was not replaced. The third cart had vegetables in cups that were not covered.</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 - Many</p>	<p>On 10/16/24 at 10:32 AM observed the puree process for lunch with Staff A, Assistant Manager. She pureed 5 servings of pork loin with 5 scoops of a gravy base for 4 residents with a pureed diet. 4 servings of green beans with the addition of a vegetable base and 8 rolls with the addition of milk were also pureed. Staff A did not clean or sanitize her work space between meat and vegetables or vegetables and bread.</p> <p>During an interview with the acting Dietary Manager (DM) on 10/16/24 at 11:04 AM he stated there was a common cleaning schedule in a binder on the table. He opened the binder and the date at the top of the form was 5/19/24. He was unaware of the food left open in the freezer or the cleanliness issues in the storage room and stated staff would take care of it immediately. He stated there was another cleaning list but he didn't know where it was. He confirmed food should be covered in the hallway and was not sure why some of the items were missed.</p> <p>An email from the DM on 10/16/24 at 3:49 PM indicated they were unable to locate daily cleaning logs.</p> <p>A policy titled Environment, revised 9/2017, documented all food preparation areas, food service areas, and dining areas would be maintained in a clean and sanitary condition. The Dining Services Manager would ensure the kitchen was maintained in a clean and sanitary manner including floors, walls, ceilings, lighting, and ventilation and that all employees were knowledgeable in proper procedures. This included a routine cleaning schedule for all cooking equipment, food storage areas, and surfaces.</p>		