

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165597	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/15/2024
NAME OF PROVIDER OR SUPPLIER Edgewater, A Wesleylife Community		STREET ADDRESS, CITY, STATE, ZIP CODE 9225 Cascade Avenue West Des Moines, IA 50266	

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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>47079</p> <p>Based on observation, menu review, and staff interview, the facility failed to serve the appropriate portions for 5 residents who received mashed potatoes for lunch. The facility reported a census of 35 residents.</p> <p>Findings include:</p> <p>The facility's menu for lunch for 7/14/24 identified the following items to be served as part of the planned regular textured diet:</p> <ul style="list-style-type: none"> 3 oz of fried chicken 3 oz of beef tips 1/2 cup of mashed potatoes 1/2 cup of parsleyed rice 1/2 cup of country vegetable blend 2 oz ladle of country gravy <p>Continuous observation of lunch preparation and service began on 7/14/24 at 11:59 am. Staff G, Homemaker cook, placed the following food serving utensils on a dish and identified each serving size.</p> <ul style="list-style-type: none"> a) a 4-oz long, green handled spoodle (serving spoon and ladle combination) b) a 4-oz long, green handled ladle c) a 3-oz beige handled ladle d) a short, green handled scoop <p>She was not able to identify the serving size of the short, green handled scoop but stated it was used for the mashed potatoes.</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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>At 12:14 PM, Staff G prepared and served the following resident plates.</p> <p>1st plate - a 3 oz serving of beef tips; a scoop serving of mashed potatoes, a 4-oz serving of gravy.</p> <p>2nd plate - a scoop serving of mashed potatoes, a 4-oz serving of gravy, and 1 piece of chicken.</p> <p>3rd plate - a 4-oz serving of country vegetable blend, and 1 piece of chicken.</p> <p>At 12:30 PM, the Dietary Manager (DM) placed a red handled serving ladle on the plate of utensils.</p> <p>Staff G continued to prepare and serve the following resident plates.</p> <p>4th plate - 1 piece of chicken; a scoop serving of mashed potatoes, a red ladle serving of gravy she identified as a 2-oz serving.</p> <p>5th plate - a scoop serving of mashed potatoes, a 2-oz serving of gravy, a 4-oz serving of country vegetable blend, and a 3-oz serving of beef tips.</p> <p>6th plate - a scoop serving of mashed potatoes, a 2-oz serving of gravy, a 4-oz serving of country vegetable blend, and a 3-oz serving of beef tips.</p> <p>7th plate - a 4-oz serving of country vegetable blend, and 2 pieces of chicken legs.</p> <p>At 12:45 PM, Staff G identified the green handled serving scoop manufacturer which was identified as a 3.3 oz serving size.</p> <p>At 12:57 PM, Staff B, Homemaker cook, stated he used a gray handled serving scoop to plate the residents' mashed potato servings. He identified it as a 4-oz serving size.</p> <p>At 1:40 PM, the DM stated she noticed the incorrect serving scoop had been used for the residents' serving portions.</p> <p>On 7/15/24 at 3:42 PM, the DM stated staff should've followed the therapeutic spreadsheet to ensure the scoops and spoodles match the diet serving size.</p> <p>A document titled Feeding a Resident dated 7/2016 directed staff to check the tray before serving the meal to make sure that everything is on the tray and it is in accordance with the resident's diet.</p>		

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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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>50471</p> <p>Based on observations, staff interviews, and facility policy review, the facility failed to maintain sanitary practices by improperly storing and serving food and not wearing beard covering while in the food service area. The facility reported a census of 35 residents.</p> <p>Findings include:</p> <p>1. On 7/13/24 at 9:45 AM during initial walk through, the following was observed:</p> <p>In the walk in cooler, the following items did not have an open date label: American cheese sandwich cut, butter block, beef base, blue cheese, Milk 2%.</p> <p>In the dry storage room, the following items did not have an open date label: Spaghetti noodles, Elbow noodles, Penne noodles, orange gelatin mix, coconut topping-toasted, pecan nuts topping, graham cracker cookie crumble. The following item was not properly covered and did not have an open label date, spaghetti noodles.</p> <p>In the freezer, the following items were not properly covered and did not have an open date label: ready to bake cookie dough on cookie sheet in freezer and tenderloin patties on cookie sheet in freezer.</p> <p>Chapter 3, Section 202.15, package integrity, of the 2022 FDA Food Code documents:</p> <p>Food packages shall be in good condition and protect the integrity of the contents so that the Food is not exposed to adulteration or potential contaminants.</p> <p>47079</p> <p>2. On 7/13/24 at 12:42 PM, Staff A, Homemaker Cook, wiped her ungloved hand on her work jacket then grabbed a small plate from the cabinet. She placed her right thumb on the food surface area of the plate and laid it on the counter. She placed a piece of cake on the spot where her thumb contacted the plate. She repeated the process for a second plate of cake.</p> <p>At 12:47 PM, Staff A removed a resident's plate from his table, opened the trash bin drawer, scrapped the contents into the garbage, and placed the dishes in the sink. She removed more used dishes from the dining tables and emptied the contents into the garbage. She then took a cup from a resident's table, filled it with thickened water, and took it back to the resident. She returned to the kitchenette and placed pieces of cake on more plates. She did not perform hand hygiene throughout the service.</p> <p>On 7/14/24 at 10:20 AM, a follow-up kitchen observation revealed Staff C, a Sous Chef, and Staff D, a Sous Chef, prepared food with uncovered facial hair.</p> <p>(continued on next page)</p>

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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 7/14/24 at 7:24 AM, Staff E, Homemaker Cook, opened a package of cereal, dumped it into a bowl, opened the trash bin drawer, threw away the cereal package, opened the refrigerator door, grabbed the 2% milk from the fridge, poured it into the bowl, and put the milk back in the fridge. No hand hygiene was performed throughout the process. At 7:28 AM, she took the breakfast to the resident's room, uncovered it, and placed the bowl on the resident's table. Her right thumb contacted the inside of the bowl when she placed it on the table.</p> <p>At 7:33 AM, Staff E stated hand hygiene should be performed after touching meats, if hands become soiled, before donning gloves, and after touching the trash bin.</p> <p>On 7/15/24 at 3:42 PM, the Dietary Manager stated staff should wash hands before and after donning and doffing gloves and after touching trash receptacle or garbage. Staff should also wear gloves when touching ready to eat food and should not touch the food surface area of dishes.</p> <p>At 3:58 PM, the Director of Food & Beverage stated everything should be labeled, dated, and covered.</p> <p>A document titled Hand Washing and Hand Hygiene revised 6/20 directed staff to perform hand hygiene after touching blood, body fluids, secretions, excretions, and contaminated items, whether or not glove are worn; immediately after gloves are removed; and when otherwise indicated to avoid transfer of microorganisms to other residents, personnel, equipment, and/or the environment.</p> <p>A document titled Infection Control Manual Dietary Department dated 8/1/19 indicated the dietary department will work to comply with all state, federal and local infection control standards and regulations concerning personnel requirements, food storage, preparation handling and serving, sanitizing equipment and utensils, and isolation procedures.</p>		