

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  165611	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  10/10/2024
NAME OF PROVIDER OR SUPPLIER  Wilton Retirement Community		STREET ADDRESS, CITY, STATE, ZIP CODE  307 Ovesen Drive Wilton, IA 52778	

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 - Few</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 observations, training record review, policy review and staff interview the facility failed to complete handwashing and equipment sanitizing in between tasks during the puree process. The facility reported a census of 30 residents.</p> <p>Findings include:</p> <p>During an observation on 10/8/24 starting at 09:29 AM, Staff A, Dietary Aide completed the puree process for three puree diet orders. She started to puree tenderloin with a chicken base for three residents. After Staff A measured the puree, she poured it into the pan and put it to the warmer. Staff A used a dry rag to wipe the counter and her hands. Without washing her hands or using sanitizer on the counter, she then pureed the casserole with a tomato base, measured, and placed it in the warmer.</p> <p>At 9:59 AM, Staff A wiped the blender, container, lid, and counter with the same dry rag. She then wiped her left hand on her shirt. Without washing her hands or using sanitizer on the counter, Staff A then took the stewed tomatoes out of the warmer to puree.</p> <p>At 10:07 AM, without washing her hands or using sanitizer on the counter Staff A held a pan against her shirt and placed a liner in the pan for the pureed rice.</p> <p>At 10:12 AM, Staff A wiped her right hand on the side of her shirt. She then picked up the same towel to wipe splatter from the prep surface, the ninja, and lip of both the food container and lid. The towel had brown, red, and pink food stains which smeared on the counter as she tried to clean off spattered rice.</p> <p>During an interview on 10/08/24 at 10:27 AM, the Dietary Supervisor stated the Dietary Aide was nervous during her observation. She acknowledged the Staff A did not wash her hands or sanitize food surfaces between pureeing each food item. The Dietary Supervisor stated staff were trained at orientation regarding hand washing and sanitizing, and added this aide was retrained the week before regarding pureeing and hand washing. She stated this staff had received multiple training's regarding the kitchen, sanitation, and hand washing.</p> <p>At 10:42 AM the supervisor stated she spoke to the aide about the lack of hand washing and sanitizing during the observation and would need to continue to provide re-education.</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 - Few</p>	<p>A document titled Food Preparation indicated foods needed to be prepared by methods that preserve nutritive value, flavor, and appearance, and was signed by Staff A on 4/1/24.</p> <p>A document titled Proper Handwashing and Glove Use documented proper handwashing as one of the most important ways to prevent the spread of foodborne illness, and was signed by Staff A on 5/1/24.</p> <p>An undated policy titled Hand Washing documented staff were expected to wash hands after handling soiled equipment or utensils, during food preparations, as often as necessary to remove soil and contamination, and to prevent cross contamination when changing tasks.</p>