

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165790	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/01/2024
NAME OF PROVIDER OR SUPPLIER Cedar Ridge Village		STREET ADDRESS, CITY, STATE, ZIP CODE 8950 Coachlight Drive 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 - Few</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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 48886</p> <p>Based on observation, staff interview and facility policy review, the facility's Dietary Staff failed to perform the proper functions of food and nutrition services for the pureed food process for 3 of 3 residents requiring a pureed diet. The facility reported a census of 40 residents.</p> <p>Findings include:</p> <p>During an observation on 7/31/24 at 11:00 AM, Staff A, Cook, began the process to puree chicken fried steak by placing four pieces of chicken fried steak into the robot coupe, adding an unmeasured amount of beef broth three times during the pureeing. Staff A placed the pureed meat into a metal container, unmeasured. Staff A stated the green scoop would be used to serve residents for the amount. Staff A acknowledged uncertainty as to how it was determined the green scoop was used to measure the amount to serve residents. Staff A advised not being trained on the puree process.</p> <p>Staff A then began the process to puree corn, placing an unmeasured amount of corn into the robot coupe and added thickener to the robot coupe, unmeasured. Staff A placed the pureed corn into a container, the pureed corn was not measured and the graph to determine scoop size was not used.</p> <p>Staff A then began the puree process for the strawberry shortcake desert. Staff A placed 3 pieces of shortcake into the robot coupe and then added strawberries, unmeasured. Staff A added milk to the coupe, unmeasured. Staff A placed the pureed desert into a metal container, the pureed desert was not measured and the graph was not used to determine the scoop size.</p> <p>During an interview 7/31/24 at 2:30 PM, Staff B, VP of Culinary, advised kitchen staff should follow the recipe from [NAME] Brothers when pureeing, which includes the exact amount of food to add, the exact amount of fluid and thickener to add and what size scoop for the exact recipe. Staff B stated if kitchen staff change the amount of food added, fluids or thickener, they need to use the graph to determine the scoop size and then let staff who are serving the food know if the scoop size has changed. Staff B stated an expectation kitchen staff follow the recipe from [NAME] Brothers when completing the puree process and use the graph if they do not follow the recipe.</p> <p>Review of the facility policy Appealing Pureed Foods, undated, documented under the preparation of pureed foods section to follow correct amounts of food as noted on recipe.</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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>48886</p> <p>Based on observation, staff interview and policy review, the facility failed to ensure open items were dated, covered and labeled. The facility further failed to ensure potentially hazardous food items were stored separately; thawing meat was stored above other food items in the refrigerator. The facility reported a census of 40 residents.</p> <p>Findings include:</p> <p>Observation 7/29/24 at 11:10 AM in the main kitchen with the Dietary Manager (DM) present revealed the following:</p> <ul style="list-style-type: none"> a. Open undated bag of approximately 25 pounds of planko crumbs b. Open undated bag of approximately 25 pounds of sugar c. Two opened undated boxes of approximately 24 ounces of pancake mix d. Open undated package of hard taco shells e. Open undated package of soft taco shells f. A tray of frozen meat on a middle shelf in the walk in refrigerator thawing, with pie placed under the shelf <p>During an interview 7/29/24 at 11:20 AM, the DM stated an expectation that dry food be stored in sealed containers and open food sealed, labeled and dated. The DM further acknowledged thawing meat should have been placed separately from other food items and placed to thaw on the bottom shelf to prevent cross contamination.</p> <p>Review of facility Food Receiving and Storage policy, revised October 2018, documented dry foods that are stored in bins will be removed from original packaging, labeled and dated (use by date), and uncooked and raw animal products and fish will be stored separately in drip-proof containers and below fruits, vegetables and other ready-to-eat foods. The policy further documented opened containers must be dated and sealed or covered during storage.</p>		