

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 16E016	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/01/2024
NAME OF PROVIDER OR SUPPLIER Virginia Gay Nursing & Rehab, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 502 North Ninth Avenue Vinton, IA 52349	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 42133</p> <p>Based on observation, policy review, and staff interview, the facility failed to maintain appropriate food holding temperatures at or above 135 degrees Fahrenheit. The facility identified a census of 35 residents.</p> <p>Findings include:</p> <p>Resident #9 Minimum Data Set (MDS) assessment dated [DATE] showed a Brief Interview for Mental Status (BIMS) score of 15 indicating intact cognition. During the initial pool interview 7/29/24 at 1:07 PM Resident #9 reported she dines in her room and many times the food is cold.</p> <p>Observation on 7/30/24 at 10:40 AM revealed the pre-meal temperatures as follows:</p> <ul style="list-style-type: none"> a. Potatoes - 184 degrees b. Ground barbecue pork 211 degrees. <p>Staff A, [NAME] placed the food items in the steam table with each steam table well noted at setting 3.</p> <p>On 7/30/24 at 11:40 AM Staff A plated the last room tray for the first hallway and set up a test tray. As soon as the last room tray had been delivered the Surveyor and the Dietary Manager performed a temperature check of the food on the test tray. The testing revealed the loaded potato temperature at 124.7 degrees.</p> <p>Post food temperatures completed at 11:52 AM at the conclusion of the meal service revealed the potato at 126 degrees and the ground barbecue pork at 130 degrees on the steam table.</p> <p>During an interview on 7/30/24 at 11:57 AM Staff A reported the potatoes and ground barbecue pork did not temp correctly at 135 degrees. He verbalized food is to be held above 135 degrees on the steam table. Staff A confirmed all the steam table wells were set on setting #3.</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 - Some</p>	<p>During an interview on 7/30/24 at 12:35 PM the Dietary Manager reported the staff are to take food temperatures prior to the meal to ensure correct serving temperatures. She expects food to be maintained at 135 degrees. If the food is not held at 135 degrees, she expects staff to reheat the food above 165 degrees before serving.</p> <p>The Serving Line Food Temperature Record Policy revised 4/20/23 provided by the facility documented the temperature of all hot and cold food items will be taken prior to every meal and at the end of service on days that require test trays. The Policy Procedure directed potatoes and hot entrees would be held at 135 degrees or above. If not hot enough, food will be reheated in the oven or the microwave to be at proper temperature.</p>		