

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  175185	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  09/03/2025
NAME OF PROVIDER OR SUPPLIER  Smoky Hill Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  1007 Johnstown Avenue Salina, KS 67401	

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)
F 0812  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.  (continued on next page)

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>The facility identified a census of 61 residents. Based on observation, interview, and record review, the facility failed to prepare, store, and serve meals under sanitary conditions for the 61 residents who received meals from the facility kitchen. This deficient practice placed all of the residents in the facility at risk for food-borne illnesses. Findings included:- On 09/03/25 at 08:45 AM, observation during the initial tour of the kitchen revealed the following: Dried dirt, dried food splatters, and debris were all over the tiled floor throughout the kitchen. The dishwashing area had dried brown, black, and red food splatter all over the back walls. The area off the dishwashing area where clean dishes were stored, the back wall had brown food splatter on the back wall. The carts that the clean dishes were on had brown, tan, black, and white food debris on them. The food serving area, where the hot table kept food warm, the back wall, stainless steel, had dried red crusty food platter. The back wall above the stainless-steel portion had more splattered food, which was black, brown, and tan in color. On the side of the food serving area on the carts, which kept the clean plates and plate covers, the carts were covered with brown, tan, and white food debris touching the clean plates and plate covers. The microwave had dried brown, tan, and red food debris on the inside of the microwave walls and ceiling. The Vulcan double-sided oven had black and brown old food spillover all over the bottom of the ovens. The oven grates were also covered with brown and black spillover. Aluminum foil pieces were lying on both sides at the bottom of the oven. The second oven with a stove top had a broken stove top grate. [NAME] and tan food debris covered the top of the stove. The inside of the oven had brown and black burned food debris. The side-by-side refrigerator revealed dried red juice in the bottom of both sides. There was dried food debris on the shelves and the bottom of the refrigerator. Two food scales sitting on the shelf were covered with brown and rust colored food debris. The bins holding the clean serving scoops, ladles, and serving utensils had dry brown, tan, and white food debris at the bottom of the bins. The bin tops were covered with grease and food debris and were sticky to the touch. The large commercial can opener with a large, pointed end to pierce the large cans was black with food debris and appeared to have never been cleaned. The ceilings above the food serving area, the food prep area, the dishwashing area, and the food storage area had brown and tan food splatter stains. The walk-in refrigerator had food debris all over the floor of the refrigerator, and it appeared to have been some time since it had been cleaned. The outside of the door had food debris on it. The three trash cans in the kitchen had thick grease on all of them and dried food particles. Two of the trash cans were uncovered. The dried food storage area had sugar and creamer packets all over the floor. The floor was dirty with dried onion skins and general dirt. There were three vents in the kitchen area, one above the clean dishes area, one above the food preparation area, and one above the handwashing sink that had no vent covers. The air filter was exposed to the air in the areas. On 09/03/25 at 09:00 AM, Dietary Staff BB stated it was not her job to clean the kitchen; it was the evening shift's job, and they did not do a good job of cleaning. Dietary Staff BB verified the uncleanliness of the kitchen. On 09/03/25 at 09:30 AM, Administrative Staff A and Administrative Nurse D went to the kitchen and verified the condition of the kitchen. Administrative Staff A stated he had only been at the facility for a week, and he was embarrassed at the condition of the kitchen. On 09/03/25 at 10:30 AM, Administrative Staff A stated he was an interim administrator brought into the facility to clean the facility up and make it a better place for residents to live. Administrative Staff A stated there had been some problems with the certified dietary manager, and he did not think she would be working at the facility for long. Administrative Staff A stated that the condition of the kitchen was unsanitary and unacceptable. The facility's Sanitation Policy, revised October 2008, documented the food service area shall be maintained in a clean and sanitary manner. All kitchens, kitchen areas, and dining areas shall be kept clean and free from litter and rubbish and protected from rodents, roaches, flies, and other insects. All utensils, counters, shelves, and equipment shall be kept clean, maintained in good repair, and shall be free from breaks, corrosion, open seams, cracks, and chipped areas that may affect their use or proper cleaning. Seals, hinges, and fasteners will be kept in good repair. All equipment, food contact areas, and utensils shall be washed to remove or completely loosen soils by using manual or mechanical means necessary and sanitized with hot water and/or sanitizing equipment. Kitchen wastes that are not disposed of by mechanical means shall be kept in clean, leakproof, nonabsorbent, tightly closed containers. The food service manager will be responsible for scheduling staff for regular cleaning of the kitchen and dining areas. Food service staff will be trained to maintain cleanliness throughout their work areas during all tasks, and to clean after each task before moving on to the next</p>		