

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 175344	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/16/2024
NAME OF PROVIDER OR SUPPLIER Sandpiper Healthcare & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 5808 W 8th Street North Wichita, KS 67212	

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 0806</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure each resident receives and the facility provides food that accommodates resident allergies, intolerances, and preferences, as well as appealing options.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 41121</p> <p>The facility reported a census of 84 residents with one resident reviewed for therapeutic diet. Based on observation, interview, and record review, the facility failed to follow the menu for Resident (R)3 to provide the physician ordered gluten free diet.</p> <p>Findings included:</p> <ul style="list-style-type: none"> - The Medical Diagnosis tab in the electronic medical record (EMR) for R3 included a diagnosis of dementia (progressive mental disorder characterized by failing memory, confusion). <p>The Annual Minimum Data Set (MDS) dated [DATE] assessed R3 with a Brief Interview of Mental Status (BIMS) score of 15, indicating intact cognition and R3 did not receive a therapeutic diet. The MDS did not trigger the Nutritional Status Care Area Assessment.</p> <p>The Quarterly MDS dated [DATE] assessed R3 with a BIMS score of nine, indicating moderate cognitive impairment and did not receive a therapeutic diet.</p> <p>The Care Plan dated 01/10/24 for R3 instructed the staff to serve the diet as ordered.</p> <p>The dashboard of the EMR for R3 revealed an allergy to gluten.</p> <p>The Dietician Recommendations dated 08/27/21, revealed R3 previously followed a gluten free diet, he avoided breads, pasta, etc. The Registered Dietician recommended a gluten free diet per resident preference. The physician agreed and requested a new order be written on 08/31/21.</p> <p>The Diet Type Report dated 04/11/24 revealed a Regular type, Regular texture, Regular fluid, gluten free diet.</p> <p>The Gluten Free Menu for week one, dated 2024 and lacked month and day, revealed on Thursday for lunch, menu items included gluten free chicken parmesan, gluten free noodles, buttered peas, and a gluten free dessert or fruit.</p> <p>The facility recipe for Chicken Parmesan revealed instructions to dredge the chicken breast in flour, then coat with egg, and dredge in breadcrumb mixture. The recipe included allergies to gluten.</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 0806</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>On 04/11/24 at 12:12 PM (Thursday), observation revealed Dietary Staff DD prepared R3's meal which included the parmesan chicken and buttered noodles. When Dietary Staff DD sat the plate down next to R3's meal ticket, she stated Oh, that's our gluten free guy and took the plate away. Dietary Staff DD then prepared a new plate and placed the parmesan chicken, buttered peas and was going to serve when surveyor intervened about the breaded chicken. Dietary Staff DD stated the chicken was not gluten free, had been prepared with flour. Dietary Staff DD removed the chicken and placed roast beef on the plate and said she would add some gravy to it. Surveyor intervened and questioned if the gravy was gluten free and Dietary Staff DD responded, probably not and did not place the gravy over the meat. The staff served R3 roast beef, buttered peas, and potato chips.</p> <p>On 04/11/24 at 12:21 PM, Dietary Staff BB stated the staff should follow the recipes and menus and the book was in the kitchen located near the microwave.</p> <p>On 04/11/24 at 12:30 PM observed R3 at the table, there was no food left on his plate and he had an orange and two bananas next to his plate. R3 stated he was not aware of any allergies, and when asked about gluten, he responded like bread? R3 stated he tries not to eat bread, as it slows his energy down and he learned that when he was a trained medic in the services.</p> <p>The facility policy Standardized Recipes dated 2017 revealed cooks/chefs were expected to use and follow the recipes provided.</p> <p>The facility policy Therapeutic Diets dated 2017, revealed the facility will provide a therapeutic diet that was individualized to meet the clinical needs and desires of a patient/resident to achieve outcomes/goals of care.</p>		

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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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>41121</p> <p>The facility reported a census of 84 residents. Based on observation, interview, and record review, the facility failed to store, prepare, and serve food under sanitary conditions for the residents in the facility.</p> <p>Findings included:</p> <ul style="list-style-type: none"> - Observation of the kitchen area, on 04/11/24 at 09:49 AM revealed the following concerns: <ol style="list-style-type: none"> 1. Dietary Staff CC lacked a beard cover and had a hat in place which did not cover all of his hair. 2. Observation of the Dish Machine Log - High Temp dated April 2024, which hung on a bulletin board on a wall next to the dish machine, lacked documentation the staff checked the wash and rinse temperature at breakfast, lunch, and supper since 04/02/24. 3. The walk-in refrigerator contained a bag of deli meat which lacked a date, a pan of Au Gratin potatoes dated 04/04/24, a plastic container of sour cream dated 04/07/24, and some containers without lids, plastic containers of ketchup and mayonnaise which lacked a date and ten containers lacked a lid, two large bowls of salad, undated, a bowl with two hardboiled eggs, undated, a large tray of 29 raw breaded chicken, undated and lacked a cover and Dietary Staff DD was preparing to place another tray of breaded raw chicken breasts without a cover in the refrigerator. 4. Six trays of muffins uncovered in the kitchen area. 5. The reach in refrigerator by the ice machine contained a carton of thickened cranberry juice and thickened lemon-flavored water with an open date of 03/24/24. The carton revealed the juice may be kept in refrigerator for seven days after opening (11 days past the timeframe). A carton of tomato juice with an open date of 03/26/24 and the carton lacked instructions on when to discard. Additionally, there was a pitcher of orange juice dated 04/01/24, cranberry juice dated 04/01/24, lemonade dated 04/05/24, and grape juice dated 04/01/24. A pitcher lacked a lid and had a blue colored liquid in it and lacked a date, a pitcher labeled tea lacked a date, and a pitcher of lemonade. Additional pitchers in the refrigerator included apple juice dated 04/07/24 and cranberry dated 04/06/24. <p>On 04/11/24 at 09:32 AM, Dietary Staff CC revealed he arrived at 06:00 AM and had not had a chance to test the dishwasher machine temperatures and it should be done at breakfast, lunch, and supper. Dietary Staff CC stated the log lacked temperatures since 04/02/24.</p> <p>On 04/11/24 at 09:40 AM, Dietary Staff BB stated items past expiration should be exposed of, he checks those on Friday and items should be dated. Dietary Staff BB stated the pitchers of juices should be changed out daily and the staff do not always get the labels changed, he monitors that but had not got to it today. He stated the pitcher with the blue liquid was Kool-aid for activities and should have a lid and a date.</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 - Many</p>	<p>Additional trips to the kitchen revealed the following concerns:</p> <p>On 04/11/24 at 10:18 AM, Dietary Staff DD was preparing raw chicken with a hat in place which exposed a ponytail in the back and hair extending from the side of the hat next to her ears.</p> <p>On 04/11/24 at 10:19 AM Dietary Staff DD stated she had worked there three years and has always worn a ball cap.</p> <p>On 04/11/24 at 10:33 AM Administrative Staff A stated the dietary staff should be checking the dishwasher temperatures three times a day.</p> <p>On 04/11/24 at 11:17 AM, Dietary Staff DD prepared pureed chicken parmesan, buttered peas, and buttered noodles without using recipes for instructions on how to prepare or measurements to use. Dietary Staff DD failed to add butter when preparing the peas and the chicken parmesan was not prepared per recipe prior to making the pureed chicken parmesan.</p> <p>On 04/11/24 at 11:20 AM, Dietary Staff DD stated she did not use a recipe when preparing the pureed diets, she did not have any recipes, however Dietary Staff BB did and she had not ever seen any recipes. Dietary Staff DD stated she did not add butter to the peas or pasta when pureeing them because she added butter to them when she prepared them prior.</p> <p>On 04/11/24 at 11:45 AM, observed Dietary Staff check temperatures of food items on the steam table: chicken 135 degrees Fahrenheit (F), buttered pasta 157 degrees F, peas 171 degrees F, marinara sauce 148 degrees F, roast beef 147.5 degrees F, and mechanical soft chicken 123 degrees F. Dietary Staff DD removed the mechanical soft chicken so it could be heated up to 145 degrees F. Dietary Staff failed to document the measured temperatures of the food.</p> <p>On 04/11/24 at 11:50 AM, Dietary Staff DD began preparing plates to serve, placing the chicken on top of the noodles, then added sauce and then parmesan cheese. Dietary Staff DD failed to prepare and serve the chicken parmesan according to the recipe.</p> <p>The recipe for Chicken Parmesan dated 2024, revealed to ladle hot marinara sauce evenly over cooked chicken, top with mozzarella cheese, return to oven for two to three minutes to melt the cheese.</p> <p>On 04/11/24 at 11:52 AM, Dietary Staff DD observed opening the door to the kitchen with gloved hands and came back through the door using her gloved hands and holding a bag of potato chips. Dietary Staff DD then opened the bag with the same gloved hands and removed chips from the bag to place on a plate. After surveyor intervened, Dietary Staff DD removed the gloves, washed hands, applied a new pair and removed a bun from a package and placed on a plate.</p> <p>On 04/11/24 at 11:54 AM, Dietary Staff DD stated she should have removed gloves, washed her hands, and applied a new pair before touching the potato chips.</p> <p>On 04/11/24 at 12:12 PM Dietary Staff BB stated the staff should follow the recipes. There is a book in the kitchen near the microwave with the recipes. Dietary Staff BB stated the staff should remove gloves, wash hands, and apply new gloves after having contact with surfaces prior to touching food.</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 - Many</p>	<p>On 04/11/24 at 01:33 PM, review of the Food Temperature Log dated 04/07/24 through 04/11/24 lacked documentation of the measured food temperatures from the lunch meal.</p> <p>On 04/11/24 at 01:34 PM, Dietary Staff DD stated she had not recorded the food temperatures from lunch and thought she could remember all of them.</p> <p>On 04/11/24 at 01:35 PM, Dietary Staff BB stated the staff should record the food temperatures at the time they were measured.</p> <p>On 04/11/24 at 01:39 PM, observed Dietary Staff EE place trays of brownies in the walk-in refrigerator on a cart uncovered where multiple other trays of food items uncovered were stored.</p> <p>On 04/11/24 at 02:52 PM, observed Dietary Staff FF with a hat on and hair extended past the hat while peeling potatoes with bare hands.</p> <p>On 04/11/24 at 02:53 PM Dietary Staff FF stated a hair net was not required in the kitchen if hair was short and a hat was in place. Dietary Staff FF stated he wears gloves when handling food, however, the potatoes were going to be rinsed off.</p> <p>The facility policy General Food Preparation and Handling dated 2021 revealed food will be covered for storage, food should be prepared and served with clean tongs, scoops, forks, spoons, spatulas, or other suitable implements to avoid manual contact of prepared foods. Tongs or other serving utensils will be used to serve breads or other items to avoid bare hand contact with food. Leftovers must be dated, labeled, covered, cooled, and stored in a refrigerator and used within seven days per Food Code or discard.</p> <p>The facility policy Food Safety and Sanitation, dated 2021 revealed hair restraints required and should cover all hair on the head. Beard nets required when facial hair visible. Leftovers are used within 72 hours or discarded. Perishable foods with expiration dates should be used prior to the use by date on the package.</p> <p>The facility policy Cleaning Dishes/Dish Machine dated 2021 revealed prior to use, proper temperatures and/or chemical concentrations and machine function should be verified.</p> <p>The facility policy Dish Machine Temperature Log dated 2021 revealed staff were to record dish machine temperatures for the wash and rinse cycles at each meal. The director of food and nutrition services will spot check this log to assure temperatures are appropriate and staff are correctly monitoring dish machine temperatures.</p> <p>The facility failed to store, prepare, and serve food under sanitary conditions for the residents in the facility.</p>		