

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185093	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/13/2024
NAME OF PROVIDER OR SUPPLIER Nhc Healthcare, Glasgow		STREET ADDRESS, CITY, STATE, ZIP CODE 109 Homewood Blvd. Glasgow, KY 42141	

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 0583</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Keep residents' personal and medical records private and confidential.</p> <p>50153</p> <p>Based on interview and review of the facility's policy, the facility failed to ensure all residents had the right to send and receive mail on Saturdays. The deficient practice had the potential to affect all residents residing the facility.</p> <p>The findings include:</p> <p>Review of the facility's policy titled, Mail Distribution to Patients, revised 09/01/2014, revealed mail would be distributed to the patient within 24 hours of delivery by the postal service. The policy further stated if the recreation department was not routinely at the center on weekends, the task must be assigned to another department head or responsible partner.</p> <p>During the Resident Council meeting on 12/10/2024 at 2:02 PM , Resident (R) 26 stated residents did not receive or send mail on Saturdays at the facility. R26 stated she did receive mail on Monday through Friday when the activities department was working in the facility. The remainder of the resident attendees confirmed there was no Saturday mail delivery.</p> <p>During an interview with the Activities Director (AD) on 12/11/2024 at 1:37 PM, she stated mail was not passed out to the residents on Saturdays due to the activities department not having weekend staff. She further stated, We are short handed and don't have anyone here every weekend to pass out the mail.</p> <p>During an interview with the Administrator on 12/13/2024 at 2:37 PM, she stated the activity/recreation department was responsible for delivering resident mail Monday through Friday. The Administrator further stated she was aware there had been a lapse of residents not having their mail delivered on Saturdays. She stated the receptionist would begin delivering mail on Saturdays. She stated she expected the mail to be delivered to the residents on the weekends.</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 - 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>50153</p> <p>Based on observation, interview and review of facility policy, it was determined the facility failed to store, prepare, distribute and serve food in accordance with professional standards for food service safety. Review of the facility Matrix (CMS-802) received on 12/10/2024 revealed 147 of 149 residents received their meals from the kitchen.</p> <p>Observation on 12/09/2024 revealed food items stored in the three-door refrigerator were open to air, not labeled, and/or undated.</p> <p>Observations on 12/12/2024 and 12/13/2024 revealed dietary staffs' hair and/or beards were not properly secured under a hairnet and/or beard guard.</p> <p>The findings include:</p> <p>Review of the facility policy titled, Refrigerator and Freezer Storage, dated with a reviewed/ revised date of 11/2017, revealed refrigerated and frozen goods will be stored properly for optimal product safety. Further review of the policy revealed foods will be stored in their original container or an approved contain or wrapped tightly in moisture-proof film, foil, etc. and clearly labeled with the contents and the use by date. Additionally, per the policy, The use by date is determined by a 7-day period that includes the day the food was prepared plus the 6 days following.</p> <p>Review of the facility policy titled, Hygienic and Safety Practices, with a reviewed/ revised date of 11/2017 revealed effective personal hygienic and safety practices are essential in preventing food contamination. The guidelines included that hair restraints should be worn and were worn to effectively keep hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</p> <p>Observation during the initial tour of the kitchen on 12/09/2024 at 6:40 PM revealed the three door refrigerator cabinet contained the following food items: one open box with an unsealed plastic bag of hot dogs which was open to air; one container of sliced raw carrots with a use by date of 12/08/2024; one plastic container with a snap-on lid of sliced pineapple in juice with a preparation date of 11/26 and a D/C date of 12/15 which, on the date of inspection, 12/09/2024, would have exceeded the seven day storage period; one undated plastic container with a snap-on lid that was unlabeled and appeared to contain pickles; and one mislabeled container of vegetable soup with a preparation date of 12/09/2024 and D/C date of 12/19 which would exceed the seven day storage guideline per the facility policy.</p> <p>Ongoing initial tour of the kitchen on 12/09/2024 at 6:40 PM revealed a single door heating cabinet that contained one undated container of oatmeal and one undated container of gravy. The Food Service Manager (FSM) stated these portions were made earlier today and were to be sent out to a resident this evening.</p> <p>Observation of the single door cooling cabinet on 12/09/2024 at 6:40 PM revealed multiple individual green salads that were labeled and dated; however, two of the salads were not labeled or dated.</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>Observation on 12/12/2024 at 11:40 AM of the kitchen staff during meal service revealed the cook Cook1 with a hair restraint improperly worn and not fully covering the hair with all of the bangs out from under the hairnet.</p> <p>Observation on 12/13/24 9:52 AM revealed the Assistant Cook, who had a beard, was observed not wearing a beard restraint while putting chocolate pudding into individual serving size bowls. The Assistant [NAME] stated he had not been asked to wear a beard guard. He stated would put one on and proceeded to obtain and apply a beard guard.</p> <p>During an interview on 12/09/2024 at 6:55 PM, during the initial tour of the kitchen the Food Service Manager (FSM) stated the hot dogs should have been inside a zip lock bag and sealed. The FSM removed the sliced carrots, pineapple in juice, and stated all items should be labeled and dated.</p> <p>In an interview with the FSM on 12/12/2024 at 11:40 AM, when the cook Cook1 was observed improperly wearing the hair restraint with all bangs out of the net. The FSM stated the hair net was being worn improperly and said, I will talk to her. The FSM stated it was her expectation that all the hair was covered.</p> <p>In an interview on 12/13/2024 at 09:50 AM with the Dietary Aide, she stated it was the expectation to cover all the hair when wearing a hair net to prevent food from getting into people's food. She stated if she saw another employee improperly wearing a hair net, she would tell the co-worker and expected them to fix it.</p> <p>In an interview with the FSM at 12/13/2024 at 11:00 AM, she stated it was her expectation that staff with beards wear beard guards to prevent hair from getting into food.</p> <p>In an interview with the Director of Nursing (DON) on 12/13/2024 at 2:09 PM, she stated it would be her expectation for dietary staff to label and store food according to policy to prevent food related illness. The DON also stated she would expect dietary staff to properly wear hair nets and beard guards to prevent hair from getting into the food.</p> <p>In an interview with the Administrator on 12/13/2024 at 2:53 PM, she stated it was her expectation for dietary staff to label and date all food items in the refrigerator and that staff properly wear hair and beard restraints to ensure that the food we feed and deliver to our residents and are safe for consumption guidelines.</p>