

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185120	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/18/2025
NAME OF PROVIDER OR SUPPLIER Signature Healthcare at Hillcrest		STREET ADDRESS, CITY, STATE, ZIP CODE 3740 Old Hartford Road Owensboro, KY 42303	

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 - 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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 45914</p> <p>Based on observation, interview, and facility policy review, the facility failed to store, prepare, distribute and serve food in accordance with professional standards for food service safety for all resident(s) in the facility.</p> <p>1. Observation in the kitchen revealed staff with their hair nets not covering their hair as required.</p> <p>2. Observation of the kitchen revealed multiple food items that were not covered in the freezer, food items in the refrigerator out of date per the manufacturer's use-by date. Continued observation revealed multiple food items dated with only a month and day and did not include the year for reference. Observation of metal pans revealed they were removed from cleaning and stacked without allowing sufficient dry time. Further observation revealed a food item held on the steam table for meal service that had a temperature below the required temperature of 135 degrees Fahrenheit.</p> <p>The findings include:</p> <p>Review of the facility's policy titled, Food: Preparation, revised ,d+[DATE], revealed all foods were prepared in accordance with the Food and Drug Administration (FDA) Food Code. Further review revealed all foods were to be held at appropriate temperatures, greater than 135 degrees Fahrenheit for hot holding.</p> <p>Review of the facility's policy titled, Food Storage: Cold Foods, revised ,d+[DATE], revealed all foods were to be stored, wrapped, or in covered containers, labeled and dated, and arranged in a manner to prevent cross contamination.</p> <p>Review of the facility's In-service titled, Receiving, dated [DATE], revealed safe food handling procedures for time and temperature control were to be practiced in the transportation, delivery, and subsequent storage of all food items. Further review revealed all food items were to be appropriately labeled and dated either through manufacturer packaging or staff notation.</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 - Many</p>	<p>1. Observation of the kitchen on [DATE] at 10:25 AM, with the Dietary Manager (DM) revealed [NAME] 1 was wearing a cap and a hairnet; however, had hair outside of the net in both the front and sides. Further observation revealed [NAME] 2 was wearing a hairnet with strands of hair hanging down on each side and the top of the hair revealed the hairnet receding back approximately three inches off her forehead exposing more hair.</p> <p>In interview with [NAME] 1 on [DATE] at 10:45 AM, he stated aware hairnets were used to prevent hair from falling into residents' food and contaminating the food.</p> <p>In interview with [NAME] 2 on [DATE] at 10:55 AM, she stated hairnets were important because hair could shed and get into the food served to residents. She stated residents could get choked and possibly suffer sickness, and said it would also be unpleasant for the residents if they discovered hair in their food.</p> <p>During interview on [DATE] at 5:36 PM, the DM stated staff were in-serviced once a month, and it was generally the same topics that dealt with all areas of the kitchen, including storage labeling, dating, hairnets, and food safety. She stated her expectations were for staff to wear hairnets and ensure their hair was appropriately covered. The DM said the hairnets sometimes slid up, but she expected staff to check to ensure their hair was covered when serving or preparing foods as they would not want to provide food to the residents that had hair in it.</p> <p>2. Observation on [DATE] at 11:00 AM, of pans stacked on a storage shelf revealed the pans had been stacked wet and not allowed to air dry properly. Observation of a room off the kitchen revealed a shelf under the table top that had three large containers, labeled as rice and flour with the month and date ([DATE]) noted; however, with no date to indicate when the items were opened or the use by date. Continued observation revealed a juice dispensing gun noted to be in a stainless steel overflow containing sludge and old gummed up juice and the juice nozzle had debris on the tip.</p> <p>Observation on [DATE] at 11:10 AM, of the walk-in refrigerator located in the dry storage pantry revealed a large plastic jar of mayonnaise had an opened date written on the side; however, with an expired manufacturer use-by date of [DATE]. Per observation, there was another unopened jar of mayonnaise with the same use-by date of [DATE]. Continued observation in the walk-in refrigerator revealed a container of parmesan cheese, block of cheese slices, and bag of mozzarella cheese had a month and date noted, but had no year listed on those food items. Further observation revealed a bag of Swiss cheese that was undated, and two bags of crispy onions with a month and date documented, but no year listed. Observation also revealed a 10-gallon container of white rice and a bag of toasted oats which were undated, and a container of unopened cereal that contained no date.</p> <p>Observation on [DATE] at 11:15 AM, of a stand up freezer in the kitchen revealed a box of fudge bars in the freezer door which was dated with only the month and date (with no year noted). Continued observation of the walk-in freezer revealed food items in original containers that were uncovered and exposed to air including frozen biscuits, two boxes of beef patties, breaded fish filets, and sausage patties. Additional observation revealed [NAME] 1 returning a box of beef patties back to the freezer that was observed as uncovered when stored in the freezer.</p> <p>In interview with [NAME] 1, on [DATE] at 11:20 AM, he stated the beef patties were supposed to be covered and said he was not aware the patty container was not covered properly. He said he understood the food could become freezer burnt and that could make residents sick.</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 observation of the kitchen on [DATE] at 4:30 PM, to observe food temperature of items maintained on the steam table revealed the pork chops had a temperature of 130 degrees Fahrenheit (which was below the required 135 degrees Fahrenheit).</p> <p>In interview with the Dietary Manager (DM) on [DATE] at 4:40 PM, she stated it was hard to measure the temperature for the pork chops as they were thin. She emphasized she had fifteen seconds to reheat them before they needed to be discarded. The DM reported staff were aware they were supposed to check the food temperature on the steam table to ensure the food held there was above 135 degrees Fahrenheit.</p> <p>During continued interview on [DATE] at 5:36 PM, the DM stated she expected staff to ensure the date on food products included a month and date. She said the dates would only include a year noted on items that expired in a new year; however, that was not required if the food item expired within the current year. The DM reported she was never trained that the year had to be included on the date outside of those date ranges. She stated regarding the steam table, she had instructed staff not to put food on the steam table before 30 minutes of serving and to check the food within two hours to ensure the temperatures were accurate. The DM said if the temperatures were found to be below the 135 degrees Fahrenheit range, she emphasized they had 15 seconds to reheat the food product back up to the correct temperature. She stated the pork chops were thin and it was difficult to get an accurate temperature with the thermometer. The DM said the food items in the freezer that were uncovered and exposed to air contaminants was not acceptable and she stated staff had been instructed food items needed to be in plastic freezer bags if they could not be covered in their original containers. She stated staff were expected to ensure all foods were checked regularly for expiration dates. Additionally, she stated food items that had a manufacturer's use-by date that food should be discarded before that use-by date. The DM reported the facility policy and dietary guidelines were to be followed by all staff and were important to protect residents from potential harm. She further stated she would be conducting an in-service to reeducate staff on continuity in the kitchen to ensure everyone was on the same page with their responsibilities.</p> <p>In an interview with the Administrator, on [DATE] at 12:28 PM, he stated his expectations were that Dietary staff had followed facility policy and guidance. He stated food safety expectations were to follow manufacturers use-by date versus a date that was marked by staff. He stated food should be stored, covered, and dated per policy. He further stated he had not found that opened or use-by dates would require a marked year but would require the month and day.</p>		