STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	185120	A. Building B. Wing	05/14/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Signature Healthcare at Hillcrest	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)
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. 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 which had the potential to affect residents who consumed meals from the kitchen. Observation of the kitchen, on 05/12/2026 and 05/13/2026, revealed food items uncovered in the freezer, two staff members not wearing a hairnet as required, and alternative food item prepared for lunch service, left uncovered and temped at an unacceptable temperature range (81 Degrees Fahrenheit).Review of the facility's revised policy, titled, Food Preparation, dated 02/2026, revealed all foods were prepared in accordance with the Food and Drug Administration (FDA) Food Code. The Dining Service Director / Cooks would be responsible for food preparation techniques which minimize the amount of time that food items were exposed to temperatures less than 135 Degrees Fahrenheit. Further, all foods would be held at appropriate temperatures, greater than 135 Degrees Fahrenheit for hot holding. Review of the facility's revised policy, titled, Staff Attire, dated 10/2023, revealed all dining service staff were to wear approved attire for the performance of their duties. Further, all staff members would take their hair off their shoulders, confined in a hair net or cap, and have facial hair properly restrained. Review of the facility's revised policy, titled, Food Storage, dated 02/2023, revealed the facility would ensure that all food items were stored properly in covered containers, labeled, dated, and arranged in a manner to prevent cross-contamination.Review of the facility's undated document, titled, Job Description Dining Service Director (DSD), revealed DSD would provide leadership and guidance to ensure that food quality standards, and food safety guidelines were met. Further review revealed that the DSD would ensure established sanitation and safety standards were maintained.Observation of the kitchen, on 05/12/2026 at 4:00 PM, revealed a box of pork chops stored in Freezer 2 (walk-in), in original container but had interior plastic uncovered, exposing food to air contaminants, and ice crystals had formed on the pork chops.Second observation of the kitchen, on 05/13/2026 at 11:30 AM:a)The Dietary Manager (DM) was observed improperly wearing a hairnet which exposed approximately 2 inches of hair on both sides of her face, and from behind her ears and around the back of her neck.b) Approximately 8-10 fish patties, a lunch meal alternative, were observed prepared and left exposed in drain baskets above the deep fryer and temped at 81-Degrees Fahrenheit. c) Dietary Aide was observed improperly wearing a hairnet exposing approximately 1-1/2 inches of hair above her forehead and on both sides of her face. During an interview with the DM, on 05/13/2026 at 11:55 AM, she stated that cross-contamination could occur if hairnets were not properly worn, noting all hair was to be covered or it could potentially be harmful to residents. She further stated the residents would not be happy to find hair in their food. An interview with Dietary Aide, on 05/14/2026 at 3:28 PM, was attempted but unsuccessful, left message to return call, but had no response. During a second interview with the DM, on 05/14/2026 at 10:00 AM, she stated her expectations for the dietary staff regarding hairnets being worn properly was to ensure all hair was covered to prevent potential infection control concerns of cross-contamination. She further stated her expectations for all staff that prepared and served food was to follow the facility's policy and procedures, and production sheets for maintaining appropriate food temperatures for food safety. (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Additionally, she stated policy and procedures regarding food safety practices should always be followed to ensure residents were provided safe and healthy foods, and noting that all contaminated foods should be eliminated immediately. During an Interview with DDM, on 05/14/2026 at 10:10 AM, she stated her expectations for all dietary staff was to follow facility policy and procedures ensuring hairnets were worn properly and all hair was covered. She further stated expectations for food safety included ensuring temperatures were in range for food being held for meal services. She stated foods such as fish patties that had an unsafe holding temperature should be discarded and staff should prepare new food items to ensure safety. She further stated she had reeducated the dietary staff on what those temperatures and procedures should be. She stated resident safety should always be the priority. During an interview with the Administrator, on 05/14/2026 at 4:00 PM, he stated his expectations of all dietary staff was to follow the facility's policies and procedures regarding food storage and safety. He further stated those policies and procedures were in place to ensure residents were kept safe and provided safe foods.