

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  185145	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/09/2024
NAME OF PROVIDER OR SUPPLIER  Cedar Ridge Health Campus		STREET ADDRESS, CITY, STATE, ZIP CODE  1217 US Highway 62 E Cynthiana, KY 41031	

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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 32635</b></p> <p>Based on observation, interview, and review of the facility's policies, it was determined the facility failed to prepare and store food under sanitary conditions. Observation of the kitchen on [DATE] revealed staff did not perform hand hygiene between glove changing and tasks. Observation of the Skilled nourishment room on [DATE] revealed non-food items stored with food items and undated food items.</p> <p>The findings include:</p> <p>Review of the facility's policy titled Guideline for Handwashing/Hand Hygiene, dated [DATE], revealed all health care workers shall utilize hand hygiene frequently and appropriately. Per the policy, hand hygiene should be performed after removing gloves, with gloves worn as directed with Standard Precautions; before and after eating; and after toileting.</p> <p>Review of the facility's policy titled, Food Safety and Handling, dated ,d+[DATE], revealed date marking must be done when food was Time and Temperature Foods (TTF), Ready to Eat (RTE) foods, which was refrigerated and held more than twenty-four (24) hours. Per the policy, the RTE potentially hazardous foods must be marked with the date of preparation and must be consumed or discarded within seven (7) days, including the day of preparation.</p> <p>Review of the facility's policy titled, Storage Procedures, dated ,d+[DATE], revealed food storage areas were used for food and paper supplies. Per the policy, chemical/poisonous items were not stored in the food storage area. Open packages were labeled, dated, and stored in closed containers. Dry bulk foods were stored in plastic containers with tight covers or bins which were easily sanitized. Stock was dated and rotated so that the oldest items were used first.</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>Observation on [DATE] at 10:00 AM on the initial tour of the kitchen revealed an ingredient bin with no label or date which contained a white powder looking product. Observation of the walk-in refrigerator revealed five (5) bags, each containing five (5) pounds of shredded cheddar cheese. These cheddar cheese bags were not dated. Also, on the top shelf, there was a small piece of white cheese covered in clear wrap with no label or date. Continued observation of the dry storage area revealed a number 303 (volume approximately two (2) cups and weight approximately fifteen (15) to seventeen (17) ounces) size can of cream of chicken soup, which had a dent the size of the palm of a hand. In addition the following cans were not dated: five (5) number 303 cans of clam juice; three (3) cans of light red kidney beans; one (1) can of sliced peaches; two (2) cans of peach filling; three (3) cans of lemon pudding; one (1) can of applesauce; three (3) cans of hot fudge sauce; two (2) cans of diced tomatoes; nine (9) cans of fancy tomato sauce; three (3) cans of pizza sauce; and two (2) cans of diced tomatoes. Further observation revealed cake mix on a shelf in a clear zip lock bag not sealed and not dated; opened brownies mix and cake mix on a shelf not dated or closed; and an opened bag of long grain rice on a shelf not dated.</p> <p>Observation on [DATE] at 11:50 AM and 11:55 AM revealed Dietary staff changed gloves between tasks, with no hand hygiene/washing between the change.</p> <p>Observation on [DATE] at 10:00 AM of the Skilled Unit revealed the nourishment room freezer with ice packs in the freezer door. Further observation revealed the refrigerator contained an undated Golden Kens Italian 1.5 ounce packet, in a foam Mr. Snappy Cup. Also, observation revealed one (1) staff member's personal cup with a black lid and one (1) wrapped pumpkin cookie not dated on the nourishment room counter.</p> <p>During interview with Dining Services Assistant #1 on [DATE] at 10:01 AM, she stated, to prevent cross contamination, hand washing was required between changing gloves, after using the bathroom, and when changing tasks. She stated opened foods should be covered and a date label attached to show when the food would expire. She stated if an expiration date was not on the food item it must be thrown out because expired food could make the resident sick because the food could have soured. She stated cans were placed on the rack so that the cans received first would be used first. She explained the method to rotate food was first in/first out (FIFO) or to first use the food item which had been in stock the longest.</p> <p>During interview with Cook #1 on [DATE] at 10:10 AM, she stated washing hands, to prevent cross contamination, was required when entering the kitchen, between changing gloves, when touching anything, and when changing tasks. She stated staff used the print genie to label food in the walk-in refrigerator and to rotate food on the shelf. She stated the ingredient bin must be labeled and dated with the food product's information to prevent the wrong food ingredient being used to prepare food. She stated rotating and dating food would prevent food from being used that might be spoiled. She stated food not dated or labeled was thrown out, and a dented can would be sent back to the food supplier.</p> <p>During interview with the Director of Dining Services on [DATE] at 10:24 AM, she stated she expected staff members to wash hands after every task and/or between changing gloves. She stated her expectation was for staff members to use the print genie to produce a date sticker and place it on the food product and rotate cans first in and first out (FIFO) to prevent outdated food product from being used. She stated for food items left opened, a potential was created for cross contamination and bug infestation.</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>During an interview with the Director of Health Services on [DATE] at 1:46 PM, she stated her expectation was for staff to wash hands any time they were soiled or between glove changes. She stated hand hygiene was important to protect the residents from cross contamination. She stated staff must date food when opened and when received into the kitchen. She stated if food was stored with non-food items, the potential existed for physical and chemical cross contamination.</p> <p>During an interview with the Executive Director (ED) on [DATE] at 2:22 PM, she stated her expectations were for Dietary staff to wash hands with soap and water when indicated; to date food and use the First in and First Out (FIFO) method for storage; and to keep food items and non-food items in separate locations and stored safely.</p>