STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	185154	A. Building B. Wing	09/13/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Home of the Innocents	1100 East Market Street Louisville, KY 40206

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 - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 483.60 Food and Nutrition Services F812The facility failed to ensure food service safety in accordance with professional standards in regards to use of beard guards, which had the potential to affect all residents consuming food from the kitchen. The findings include:Review of the facility's policy titled, Personal Hygiene SOP, effective 06/27/2024, revealed staff were to: Wear suitable and effective hair restraints while in the kitchen. Additionally, review of the Infection Control - Kitchen section of the Dietary Rounds checklist (undated), revealed: All employees are wearing a head covering while in the kitchen. Review of the facility's training orientation packet revealed the dietary staff were required to review the facility's policy and procedure titled, Food Safety Plan (undated), Review further revealed dietary staff were then to sign and date for acknowledgement of the procedure for wearing effective hair restraints while in the kitchen.Observation on 09/09/2025 at 9:50 AM, revealed the Dietary Director, who had a full beard, was observed in the main kitchen without wearing a beard guard. Continued observation revealed the Dietary Director's beard was uncovered and unrestrained while he was completing inventory directly in front of food that was being prepared. Observation on 09/10/2025 at 09:30 AM, revealed the Dietary Director carrying a tray of meat into the walk-in refrigerator without wearing a beard guard, despite having facial hair extending below the chin. Further observation revealed the tray of meat the Dietary Director was uncovered and fully exposed. Observation on 09/10/2025 at 10:42 AM, revealed [NAME] 1 preparing lunch in the main kitchen, while also transporting uncovered pans of food from the oven to the warmer. Further observation revealed [NAME] 1 was preparing food and transporting uncovered pans of food without wearing a beard guard over his beard, which ranged approximately in length of 1/2 inch to 1-2 inches.In interview with the Dietary Director on 09/10/2025 at 1:42 PM, he stated beard and hair nets were stored in the his office and staff must come to the office to obtain those items. He said [NAME] 1 was the first male dietary employee in months and acknowledged he had not been instructed on use of a beard guard if his beard was trimmed up. The Dietary Director reported he had not advised [NAME] 1 to wear a beard guard as his beard was trimmed up. He stated the daily internal audits and monthly dietician audits performed included checks for uniforms, shoes, hair nets, and beard nets. He acknowledged he knew [NAME] 1 was not wearing a beard guard and added that beard guard use was not in written policy.In interview with the Manager of Food Service on 09/10/2025 at 1:42 PM, she stated she ensured staff wore hair nets, washed hands, and wore proper uniforms, including beard guards, to prevent hair contamination in food. She reported training was given verbally and reiterated multiple times weekly. The Manager of Food Service said community meetings were held 2-3 times per week with dietary staff to cover kitchen expectations and requirements. She further stated, I have made both male staff (Dietary Director and [NAME] 1) aware of the importance of wearing hair nets and beard guards, but it is disregarded because the Dietary Director does not enforce this. In interview with [NAME] 1 on 09/11/2025 at 1:00 PM, he stated he received training when he initially started approximately two months ago (07/2025) in the form of handouts, verbal instruction, and hands-on guidance. He reported he had been provided the policy on hair restraints and had previously spoken with the Dietary Director, who believed his beard was short enough that a (continued on next page)

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 - Few	beard guard was not required. [NAME] 1 further stated the importance of hair nets and beard guards was to ensure hair did not fall into food, emphasizing accountability since his name is associated with the meals he prepared.