STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	185177	A. Building B. Wing	11/21/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Grayson Nursing and Rehab Center	505 William Thomason Byway Leitchfield, KY 42754

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. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 45914 Based on observation, interview, and review of facility policy, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety. Observation of the kitchen on [DATE], revealed Cook1's hair net was not properly covering her hair while she was preparing food trays at the holding table. Additional observations of the kitchen, revealed refrigerator1 contained expired food and food that was not sealed after opening. Further, other kitchen refrigerators and freezers contained food that had been opened, but was not sealed or covered when stored. Furthermore, the kitchen dry storage area, revealed a box of spaghetti noodles in the original container, which was opened and not sealed when stored. Additionally, observation of the kitchen, on [DATE], revealed breakfast freezer1 had a box of biscuits in the original package that had been opened, but not sealed or covered when stored. Also, refrigerator1 had a box of bacon in the original container that had been opened and was in a large plastic bag, but was not sealed or covered when stored. The findings include: Dietary policies related to use of hairnets was not provided. Review of the facility policy titled, Food Storage, dated 2019, revealed food would be stored by methods designed to prevent contamination. Continued review revealed leftover food would be stored in covered containers or wrapped carefully and securely. All foods should be covered, labeled, and dated in refrigerators and freezers, and would be checked to assure that foods (including leftovers) would be consumed by their safe use by dates, frozen, or discarded. Observation of the kitchen during dinner meal service, on [DATE] starting at 4:20 PM, revealed Cook1 had her hair pulled up in a bun on top of her head which was covered by a hairnet. However, there was approximately ,d+[DATE] inches of hair around the sides and back of her head that was exposed while she was preparing food trays at the holding table. In an interview with Cook1, on [DATE] at 4:20 PM, she stated she had worn the hairnet properly when she put it on and all her hair was covered, but she was unsure when it had pulled upward to the bun and exposed the other sections of hair. (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	Continued observation of the kitchen on [DATE] at 4:30 PM, revealed refrigerator1 had a sealed plastic container with bologna that was expired. Further, there was bacon in the original container that had been opened, but was not sealed or covered when stored. Further observation on [DATE] at 4:35 PM in the hall beside the kitchen prep area, revealed a juice refrigerator with a pureed dessert cup which was unsealed. Additional observation on [DATE] at 4:40 PM of the kitchen dry storage area, revealed a box of spaghetti noodles in the original container, which was opened and not sealed when stored. Continued observation on [DATE] at 4:50 PM of the kitchen area which contained additional freezers, revealed 3-door Freezer1 contained a large original container of mixed vegetables, which had been opened, but was not sealed or covered. An additional observation of the kitchen, on [DATE] at 9:45 AM, revealed breakfast freezer1 had a box of biscuits in the original package that had been opened, but not sealed or covered when stored. Continued observation revealed refrigerator1 had a box of bacon in the original container that had been opened and was in a large plastic bag, but was not sealed or covered when stored. In an interview with Cook1, on [DATE] at 11:00 AM, she stated hairnets should be worn to prevent hair and other contaminants in residents' food. She stated not only would residents be upset if they found hair in their food, but this could potentially make them sick. She further stated the correct way to wear a hairnet was ensuring all hair was covered. In further interview, she stated food stored in the refrigerator was to be dated and with a used by date of three days. She stated if food was not being discarded past the use by date, residents could be served spoiled food and this could cause illness. Cook1 stated when food was received from the delivery truck it was to be dated with the received date. She further stated when boxes were opened and stored in the refrigerator or freezer they should be sealed and a use by date added to prevent spoilage of food or contamination. She further stated following these guidelines would ensure residents were safe. In an interview with Cook2, on [DATE] at 11:15 AM, she stated hairnets were required to prevent contaminants like hair from getting into the residents' food. She further stated a hairnet should cover all of your hair. Cook2 stated a resident may get angry if they were eating and found a hair in the food and staff should work to prevent this from happening. In further interview, she stated food stored in the refrigerator that was outdated should be discarded. She stated anything stored in the refrigerator should include a use by date of 3 days. She further stated residents could get sick if food was expired and served to them. Cook2 stated all stored food items when opened were to be sealed and dated and staff should ensure they were following the facility's policies and procedures on food storage. She stated staff should do their job correctly to keep residents safe. (continued on next page)

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	In an interview with Cook3, on [DATE] at 9:30 AM, she stated she had worked in the facility for seven months and was a breakfast and lunch cook. She further stated hairnets were important because they helped to prevent staff's hair from falling into the food. In further interview, she stated refrigerated food had a stored date and a three day use by date. She stated residents could get a food borne illness if they were served expired or contaminated food. She further stated food that had been stored after opening was to be resealed and the container closed and dated with the opened date. Cook3 stated all dietary staff was responsible to follow guidelines to ensure residents were not served food that could cause food borne illnesses. She further stated the facility was the resident's home and they should be happy and feel safe. In an interview with the Dietary Director (DD) on [DATE] at 8:51 AM, she stated she expected all kitchen staff to to have hair pulled up or back with a hairnet worn to cover all hair. She stated if hairnets were not worn properly hair could fall into the food causing potential bacteria or foodborne illness for residents. In further interview, she stated when food was stored unsealed or left open to air, contamination could cause resident sickness. She stated all food items were to be sealed and covered when stored in the refrigerator or freezer. The DD stated it was her expectation staff follow the facility's policies and procedures regarding food storage and expiration dates to ensure residents were not served outdated foods in order to prevent potential sickness. In continued interview, the DD stated education was the first step when staff had not followed dietary procedures, and if staff was found non-compliant a second time, a meeting would occur for more one-on-one instruction. She stated failure to follow the facility's policies and procedures regarding hair nets and proper food storage was not acceptable because the resident's age, medical conditions, and lower immunity could increase the potential for sickness if food safety guidelines were not followed. During an interview with the Administrator, on [DATE] at 10:58 AM, he stated it was his expectation dietary staff wear hairnets properly to prevent infection control concerns and to ensure resident's did not find hair in their food. Further, he stated it was his expectation staff conduct daily checks of expiration dates and throw out expired foods. He further stated food items should be sealed and covered when stored in the refrigerator or freezer. Additionally, he stated staff should follow facility policies and procedures and stay up-to-date on education and utilize that guidance to ensure resident's receive quality care.