

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185297	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/02/2025
NAME OF PROVIDER OR SUPPLIER Sansbury Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 2625 Bardstown Road Saint Catharine, KY 40061	
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** Based on observation, interview, review of the Food and Drug Administration's document, and review of the facility's documents and policy, the facility failed to prepare and serve food in accordance with professional standards for food service safety with incomplete documentation of hot and cold food temperatures, use of a cleaning cloth not sanitized after each use, and preparation of sanitizer at the wrong strength. This deficient practice had the potential to affect 44 current residents.</p> <p>The findings include:</p> <p>Review of the facility's policy titled, Sanitizing Solution-Quaternary, dated 2013, revealed containers used for sanitizing work areas, and the cleaning cloth, were changed every shift or as needed. Solutions and cloths could be changed more frequently if the workload warranted, producing a cloudy dirty solution. The policy stated the solution for sanitizing the work surface consisted of 1-1/2 gallons of warm water and one quaternary sanitizing tablet to equal 200 parts per million (PPM).</p> <p>Review of the Food and Drug Administration 2013 Kentucky Food Code 902 [Kentucky Administrative Regulation] [NAME] 45:005 revealed how to manage the sanitizer buckets. It stated to change the sanitizing solution in buckets when it became weak, diluted or cloudy, or as needed to maintain the proper concentration. Further, it stated to change sanitizer buckets at least every two to four hours, or more frequently if necessary.</p> <p>Review of the facility's document June 2025 Sanitize Sheet revealed the first and second shifts taped the sanitizer test strip, which indicated the sanitizing solution was at the proper strength, onto the sheet of paper per day and according to shift. Continued review revealed not all dates were completed. The first shift had only 20 days of test strips out of 30 days taped to the sheet; and the second shift had 17 days of test strips out of 30 days of test strips taped to the sheet. The results of the sanitizer test strips were not recorded for the PPM contained in the sanitizer from 06/01/2025 to 06/30/2025.</p> <p>Observation on 06/30/2025 at 11:13 AM of the lunch tray line and food preparations for supper revealed the Cook, positioned near the steam table, wiped the food off from the surface in front of the steam table pan, using a cleaning cloth that was kept on the side table near the steam table and not in the sanitizer bucket after each use. Also, no sanitizer bucket was in view.</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 of the sanitizer bucket with the [NAME] on 07/01/2025 at 8:55 AM revealed she did not know which bucket was the sanitizer. The [NAME] tried both buckets, the green and the red bucket. The sanitizer strip did not show any sanitizer in either bucket. The green bucket had the appearance of water, and the red bucket had soap suds on top of the water.</p> <p>In an interview with the [NAME] on 07/01/2025 at 8:57 AM, she stated she put two pumps of sanitizer in the bucket from the pot and pan sink, and the other bucket contained the dish detergent and water. She stated the cleaning cloth should be kept in the sanitizer bucket between uses to decrease the potential for bacteria to be spread. She stated the test strips for the sanitizer must not be the correct strips. She stated the sanitizer was changed every four hours.</p> <p>Review of the weekly menu spread sheets, dated 02/23/2025 to 07/01/2025, with the Dietary Manager on 07/01/2025 at 8:48 AM, revealed food temperatures were not recorded consistently on the weekly menu spreadsheets.</p> <p>In an interview with the [NAME] on 06/30/2025 at 11:15 AM, she stated she had recorded the food temperatures on the menu in the notebook.</p> <p>In an interview with the Dietary Manager on 07/01/2025 at 8:50 AM and 07/02/2025 at 9:45 AM, she stated the food temperatures were recorded on the menu for the week. However, she stated not all food temperatures were recorded on the weekly menu spreadsheet. She stated the concern for not recording food temperatures would be the potential for cross contamination if the food temperature was not in the safe temperature range. She stated the red bucket contained the sanitizer, and the green bucket contained the detergent with water. She stated the sanitizer was changed every four hours. She stated there was a potential for cross contamination by not using the correct product for cleaning and sanitizing.</p> <p>In an interview with the Director of Nursing on 07/02/2025 at 9:53 AM, she stated food could cause illness if not at the proper temperature, and germs and illness could spread if the cleaning cloth was not kept in the sanitizer bucket.</p> <p>In an interview with the Administrator on 07/02/2025 at 10:14 AM, she stated if the food temperatures were not recorded, it could lead to food safety concerns. She stated she expected staff to follow policy and guidance from the Food and Drug Administration (FDA).</p>		