

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  185315	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  05/08/2025
NAME OF PROVIDER OR SUPPLIER  Clinton County Care and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  404 North Washington Street Albany, KY 42602	

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 - Few</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**</b> 45113</p> <p>Based on observation, interview, record review, and review of the facility's policy, it was determined the facility failed to store, prepare, and serve food in a sanitary manner and in accordance with professional standards for food service safety. This failure had the potential to affect all residents of the facility who consumed food prepared in the kitchen.</p> <p>The findings include:</p> <p>Review of the facility's [NAME] Report, last updated [DATE], revealed 45 of 47 residents received their food from the kitchen.</p> <ol style="list-style-type: none"> <li>1. Review of the facility's Chemicals policy, revised ,d+[DATE], revealed the purpose of the policy was to ensure all chemicals would be properly stored. Per the policy, all chemicals would be in a separate/secured area.</li> <li>2. Review of the facility's Equipment policy, revised ,d+[DATE], revealed the purpose of the policy was to ensure that all food service equipment would be clean, sanitary, and in proper working order and areas would be maintained in a clean and sanitary condition. Per the policy, all equipment would be routinely cleaned and maintained in accordance with manufacturer's guidelines and training material. All staff members would be properly trained in the cleaning and maintenance of all equipment. All food contact equipment would be cleaned and sanitized after every use and all non-foods contact equipment would be clean and free of debris. The Dining Services Director would ensure that the physical plant would be maintained in a clean and sanitary manner.</li> </ol> <p>Review of the facility's attachment #1 Morning Daily Tasks to be completed revealed the opening dietary staff was to ensure equipment such as the microwave and can opener be cleaned, and the sink was cleaned and drained. Further morning dietary duties included to remove outdated/unmarked products from the refrigerators. In addition, the morning daily tasks included to wipe down the outside of stove, to include backsplash, top shelf, front of oven doors and knobs, remove stove burners and scrub and run through dishwasher. However, the cleaning schedule did not include that the stove grease trap and/or oven were scheduled to be cleaned.</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 - Few</p>	<p>Review of the facility's attachment #2 Evening Daily Tasks to be completed revealed the closing dietary staff was to ensure equipment such as the stove to include the backsplash, top shelf, front of oven doors and knobs were wiped down and the stove trays were to be cleaned with no foil. Further dietary evening duties included to remove outdated/unmarked products from the refrigerators and to pull out counters/steam table/milk cooler to ensure to sweep and mop underneath. However, the cleaning schedule did not include that the stove grease trap and/or oven were scheduled to be cleaned.</p> <p>a. Observation during the initial kitchen tour, on [DATE] at 7:10 PM, revealed the sanitation handwashing area to store a one gallon can of paint, one paint dish, one used paint brush and a screwdriver all stacked and stationed underneath the sanitation prep sink area. Further, the flooring surrounding the sanitation area was dirty/soiled/sticky and in need of cleaning.</p> <p>During interview on [DATE] at 7:14 PM, with Dietary Aide (DA)1, she stated normal procedure for the storage of chemicals such as the gallon of paint and supplies should be stored downstairs; however, she had been painting a section in the kitchen approximately two weeks ago and just forgot to store it properly in the maintenance department. DA1 informed it should not be stored in the kitchen especially surrounding the handwashing station due to sanitation purposes.</p> <p>During interview on [DATE] at 8:00 PM, with the Dietary Manager (DM), she stated any type of chemicals including paint should not be stored in the kitchen and/or cooking area due to the potential of a fire and safety concerns.</p> <p>b. Continued observation on [DATE] at 7:40 PM, during initial tour, revealed the milk cooler to have a one (1) inch deep freezer-burnt build-up of solid ice particles circling the back and sides of the inside cooler, as well as a used, uncapped dirty writing pen and dirt/food particles on the floor of the cooler.</p> <p>c. Further observation on [DATE] at 7:55 PM, during initial tour, revealed the heavy equipment such as the stove to have dried food substance and particles with scattered debris in the grease trap. Additional observation of the appearance inside the stove revealed a build-up of a gritty-greased, blackened substance that covered the entire bottom shelf.</p> <p>During an interview on [DATE] at 8:00 PM, with the DM, she stated all the heavy equipment was to be cleaned throughout the day on both shifts and after each use. However, the DM was not able to convey a past cleaning schedule for the heavy equipment such as the inside of the stove and milk cooler. The DM stated that due to their appearance, the DM felt it had not been cleaned per the facility's cleaning schedule.</p> <p>During an interview on [DATE] at 11:45 AM, during tray-line service with [NAME] 2, she stated it was important to sanitize the kitchen area, as well as all the cooking equipment to prevent residents and staff from getting sick and to prevent cross contamination. Cook2 also stated she was not sure the last time the oven had been cleaned.</p> <p>2. Review of the facility's Food Storage: Cold Foods policy, revised ,d+[DATE], revealed all food items would be stored wrapped or in covered containers, labeled and dated, and arranged in a manner to prevent cross contamination.</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 - Few</p>	<p>Observation during the initial tour of the kitchen conducted on [DATE] at 7:26 PM revealed foods were stored open and unsealed, unlabeled, undated and/or past their expiration date. Observations included:</p> <ul style="list-style-type: none"> <li>a. Refrigerator 1 contained 11 chicken patties with an open date of [DATE] and a used by date of [DATE].</li> <li>b. Refrigerator 1 contained two large bags of mozzarella cheese with an open date of [DATE]; however, no discard date. Also, one bag of American cheese with an open date of [DATE] and used by date of [DATE].</li> <li>c. Refrigerator 2 contained a box of sixteen opened eggs, one cracked with yolk spilling out on the container.</li> <li>d. Refrigerator 3 contained a large bag of cut onion slices with an open date of [DATE]; however, no discard date.</li> <li>e. Dried storage revealed one bag of 12 hotdog buns expired on [DATE].</li> </ul> <p>During an interview on [DATE] at 7:40 PM with Cook1, she stated she threw out leftovers after three days and seven days for newly opened; however, she thought the leftovers were kept longer but was unable to say for sure. When asked why it was important to discard leftovers in a timely manner and per labeling, she stated to prevent people from getting sick.</p> <p>During an interview on [DATE] at 8:00 PM with the DM (who toured with the survey team), revealed each kitchen staff member was responsible for cleaning the kitchen areas of which included the handwashing station, prep stations, surfaces, and floors between equipment, under the equipment and around the equipment in their work area every day after each meal. Continued interview revealed the refrigerators were to be checked one to two times daily per the dietary staff; however, she was unsure of the policy for how long the food items were held after being opened and/or how long it could be kept before disposal. Per the DM, there was a daily cleaning schedule for all staff; however, she indicated the need to start a closer tracking system to monitor the equipment to ensure staff were cleaning the cooking equipment after each meal service, checking to ensure food was being labeled, dated, rotated/discarded, and implementing proper food storage of the refrigerators and freezers. She further stated that she relied on all dietary staff to ensure the kitchen was clean, sanitary and a safe environment.</p> <p>During an interview on [DATE] at 2:00 PM with the Administrator, she stated she expected the kitchen staff to follow facility policies and procedures, as well as the federal and state regulations, pertaining to the kitchen area. In addition, she stated it would be her expectations for the Dietary Manager and kitchen staff to monitor and date all food to ensure accuracy and to discard the outdates for the safety and well-being of the residents.</p>		