STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	185326	A. Building B. Wing	05/14/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Clinton-Hickman County Nursing Facility	366 South Washington Street Clinton, KY 42031

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. Based on observation, interview, facility document and policy review, the facility failed to ensure sanitary conditions were maintained in the kitchen related to cleanliness and food storage. These deficient practices had the potential to affect all residents who received food from the facility kitchen. The findings included: A facility policy titled, Food Receiving and Storage, revised 07/2024, revealed, Foods shall be received and stored in a manner that complies with safe food handling practices. The policy also indicated, 6. Food in designated dry storage areas shall be kept off the floor (at least 18 inches) and clear of sprinkler heads, sewage / waste disposal pipes and vents. A facility policy titled, Sanitization, revised 10/2008, revealed, The food service area shall be maintained in a clean and sanitary manner. The policy indicated, 2. All utensils, counters, shelves and equipment shall be kept clean, maintained in good repair and shall be free from breaks, corrosions, open seams, cracks, and chipped areas that may affect their use or proper cleaning. The policy also indicated, 3. All equipment, food contact surfaces, and utensils shall be washed to remove or completely loosen soils by using the manual or mechanical means necessary and sanitized using hot water and / or chemical sanitizing solutions. The policy indicated, 17. The Food Services Manager will be responsible for scheduling staff for regular cleaning of kitchen and dining areas. Food service staff will be trained to maintain cleanliness throughout the work areas during all tasks, and to clean after each task before proceeding to the next assignment. An observation of the kitchen with the Dietary Manager (DM) on 05/11/2026 at 8:50 AM revealed excessive buildup of old dried food debris underneath the steam table. Additional observations revealed excessive food spillage and debris inside drawers of the food preparation table, soiled parchment paper inside drawers, and food storage concerns including two 35-pound boxes of soybean salad oil stored directly on the floor in the dry storage room. Two black fans mounted above the dish machine were observed with excessive dust accumulation and blowing toward clean dishes stored underneath. Further observations revealed excessive dust accumulation on walls, ceiling vents, and ventilation systems located above food preparation areas, utensil storage areas, crates of dishes, and the food preparation table. During a concurrent interview, the DM described the observation of the food buildup on the steam table as crud from when staff had dropped food. The DM stated the area should be cleaned daily but acknowledged she did not know the last time it had been cleaned and estimated it had been a couple of months. The DM stated maintenance staff were responsible for cleaning the vents and confirmed it had been several months since they had been cleaned. The DM stated the fans were used to air dry the dishes. She stated she could see the dust on the fans. The DM stated that maintenance staff usually took the fans down and cleaned them. She stated it had been a couple of months since the fans had been taken down. During an interview on 05/14/2026 at 1:40 PM, Dietary Aid (DA) 2 stated she was not assigned items on the cleaning schedule. She stated she cleaned the bottom of the steam table but not as often as she should. During an interview on 05/14/2026 at 10:03 AM, the DM stated the kitchen cleaning checklist was not task-specific, and staff were not assigned routine cleaning duties. She stated that the drawers on the food preparation table were not on the cleaning schedule. The DM stated that the soybean salad oil should not be stored on the floor. She stated she did not check (continued on next page)

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	185326	A. Building B. Wing	05/14/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Clinton-Hickman County Nursing Facility	366 South Washington Street Clinton, KY 42031

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(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	behind staff to ensure things on the cleaning checklist were completed. During an interview on 05/14/2026 at 11:27 AM, the Maintenance Director stated he removed the fans and dietary staff cleaned them. He acknowledged the fans were dusty and estimated they had last been cleaned approximately two months prior. During an interview on 05/14/2026 at 1:31 PM, the Registered Dietitian (RD) stated that dust accumulation had previously been noted on return air vents and stated those concerns had been communicated to the Dietary Manager and maintenance staff.During an interview on 05/14/2026 at 11:34 AM, the Director of Nursing (DON) stated that all food items should be stored off the floor. During an interview on 05/14/2026 at 10:39 AM, the Administrator stated that the DM was responsible for ensuring the cleaning schedule was followed and expectations were met. She stated she went into the kitchen for audits and did not notice the dust. The Administrator stated that the fans and vents should have been cleaned, and boxes should not have been stored on the floor.