

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185423	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/20/2024
NAME OF PROVIDER OR SUPPLIER Edgewood Estates		STREET ADDRESS, CITY, STATE, ZIP CODE 195 Berryman Road Frenchburg, KY 40322	
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 - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 45113 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. During initial tour, Cook1 was observed prepping food and moving about in the kitchen production area without wearing a proper beard protector to ensure complete coverage of his facial hair. Continued observation during the tour revealed dietary equipment such as the stove top surface/back-splash, grease trap, and convection oven were dirty/soiled and in need of cleaning. This failure had the potential to affect all residents of the facility who consumed food prepared in the kitchen. The findings include: Review of the facility's [NAME] Report, last updated 12/15/2024, revealed 52 of 52 residents received their food from the kitchen. 1. Review of the facility's Prevention of Foodborne Illness/Infection Control policy, revised date on 02/14/2024, revealed it is the policy of the facility that the Food and Nutrition Department observe strict procedures to prevent foodborne illness and the spread of infectious disease. The purpose of the policy was to ensure that staff were aware of their responsibility such as with personal hygiene to prevent the spread of foodborne illness and utilize the required infection control practices in all food service areas to maintain a clean and sanitary condition. Per the policy, hair nets and beard nets must be worn at all times. Further, per the policy, education and in-service training of food and nutrition staff at a minimum included topics such as personal hygiene and proper hand washing, causes of foodborne illness, cleaning of equipment and utensils, sources and transmission of infections and the use of plastic gloves were required to be included in annual training. a. During initial tour with the Dietary Manager (DM) on 12/17/2024 at 10:39 AM, A Shift Cook1 (SC1) was observed prepping food and moving about in the kitchen production area without wearing a proper beard protector to ensure complete coverage of his facial hair. b. During observation of the kitchen on 12/17/2024 at 10:54 AM, the Maintenance Director was observed standing beside SC1 at the prep station without wearing proper mustache/beard protector. During an interview on 12/17/2024 at 10:40 AM, with SC1, he stated it would be important to cover all hair, including facial/beard hair to prevent contamination of hair from getting into the food. (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 - Some	During an interview on 12/17/2024 at 10:55 AM, the Maintenance Director stated he was aware that beards must be covered and protected, but not a mustache. However, he felt it would be important to ensure all facial hair was covered to prevent cross contamination and hair particles from getting into the food. During interview on 12/17/2024 at 11:00 AM, the Dietary Manager (DM) stated staff were to have all hair covered, when staff entered the kitchen and all their hair was to be secured under the hairnet throughout the kitchen and in the food production area. She stated it was important to wear a hairnet to prevent contamination from occurring with the food. 2. Review of the facility's Kitchen/Food Service Area Cleaning and Sanitary Standards policy, revised on 02/14/2024, revealed it is the purpose of the facility to practice sanitation standards as set forth for the delivery of food and nutrition services. Per the policy, general cleaning revealed the food and nutrition staff would use the Dietary Cleaning Schedule (Attachment #1) for general cleaning of the kitchen area. Further, per the policy, tasks were assigned on specific days of the week and staff were required to sign the schedule as tasks were performed. Tasks assigned to the Dietary [NAME] included to wipe down all surfaces which included tables (tops and bottom); shelves, sinks, serving line and microwave oven, after each use and at the end of each shift. In addition, Grill [NAME] tasks included to follow a cleaning schedule on a daily basis. The grill cook was also assigned to clean doors and windows in the dietary department. a. During initial tour of the kitchen on 12/16/2024 at 10:58 AM, the stove top surface was dirty with grease stains and the back splash was noted with blackened grease-stained smears and dried food particles. Continued observation revealed two large areas of burnt, dried food substance and particles with scattered debris in the grease trap. b. Continued observation during the initial kitchen tour, on 12/16/2024 at 11:06 AM, revealed the convection oven glass double doors contained a thick blackened stained appearance inside and out. Observation of the inside stove revealed an approximate one-fourth inch thick, build-up of a gritty-greased, blackened substance that covered the entire bottom shelf. Review of the facility's Attachment #1 Daily Dietary Cleaning Schedule revealed the A shift cook dietary staff was required to ensure equipment such as the stovetop was clean, and the B shift cook was also to ensure equipment such as the stovetop was clean. However, the cleaning schedule did not include that the stove top backsplash, grease trap, and/or convection oven were scheduled to be cleaned. During an interview on 12/17/2024 at 11:10 AM, the A Shift Aide (SA1), stated she thought she cleaned the stove top, backsplash, and grease trap off yesterday; however, it sure didn't look like it today. SA1 could not recall the last time the oven had been cleaned and checked off. During an interview on 12/17/2024 at 11:12 AM, 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 stove and convection oven. The DM stated that due to its appearance, the DM felt it had not been cleaned per the facility's cleaning schedule. The DM asked SA1 during the survey team's observation of the kitchen as to when the last time she had cleaned the stove and grease trap, and SA1 stated she thought yesterday, but was not definite. (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	During an interview on 12/18/2024 at 11:48 AM, with Shift [NAME] 2 (SC2), 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. SC2 also stated she was not sure the last time the oven had been cleaned. Continued interview on 12/19/2024 at 2:35 PM, with the DM (who toured with the survey team), revealed each kitchen staff member was responsible for cleaning the kitchen areas which included the heavy equipment such as the stove and oven to include the entire surfaces, handwashing station, prep stations, surfaces, and floors between equipment, under the equipment and around the equipment in their work area every day and after each meal. Continued interview revealed she recently, just this week, initiated an updated Shift A/B cleaning schedule that included heavy equipment such as the stove and convection oven for all staff; however, she indicated the need to start a closer tracking system to monitor and audit the checklist and the equipment to ensure staff were cleaning the cooking equipment after each meal service and shift. Per interview, she relied on all dietary staff to ensure the kitchen was clean, sanitary and a safe environment.		