

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 195491	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/08/2026
NAME OF PROVIDER OR SUPPLIER Chateau D'Ville Rehab and Retirement		STREET ADDRESS, CITY, STATE, ZIP CODE 401 Vatican Drive Donaldsonville, LA 70346	
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 observations, interviews, and record reviews, the facility failed to ensure: 1. A dish towel used for cleaning was contained in sanitation solution when not in use to prevent the risk of cross contamination; 2. The food preparation area was clean and sanitary; 3. Foods were stored in a sanitary manner and in accordance with professional standard of food service safety; 4. A chemical used for cleaning was not stored above items meant for resident consumption; and, 5. The drainage pipe of the three-compartment sink was functioning in a sanitary manner. Findings: In an interview on 07/07/2026 at 8:20AM, S2Dietary Manager (DM) indicated the facility's kitchen was currently under renovation. S2DM further indicated the facility's dietary staff began utilizing a mobile kitchen to prepare all of the residents' meals approximately 1 month ago due to the facility's kitchen renovation. 1. Observation in the mobile kitchen on 07/07/2026 at 10:20AM revealed a white dish towel with a black substance was on the counter top. Further observation revealed there were no sanitization buckets for dish towels in the mobile kitchen. In an interview on 07/07/2026 at 10:30AM, S2DM indicated the food preparation area in mobile kitchen was not kept in a clean and sanitary manner. 2. Observation of the mobile kitchen used for the preparation of residents' meals on 07/07/2026 at 10:20AM revealed:- The pots and pans stored on the shelf in the mobile kitchen had a buildup of debris and dust; and, - Small crawling insects were observed crawling on the counter near the food storage containers. In an interview on 07/07/2026 at 10:30AM, S2DM indicated the food preparation area in mobile kitchen was not kept in a clean and sanitary manner. Observation of the mobile kitchen used for the preparation of residents' meals on 07/07/2026 at 1:01PM revealed:-A fan located near the mobile kitchen's three-compartment sink was blowing over the food preparation and cooking areas in the direction of the stove; and, -A fan was blowing over the food preparation area where a dietary staff member prepared sandwiches for resident consumption. In an interview on 07/08/2026 at 11:27AM, S1Administrator acknowledged above mentioned the fans should not have been blowing over food preparation areas. 3. Observation of the mobile kitchen used for the preparation of residents' meals on 07/07/2026 at 8:20AM revealed defrosted and uncovered pork chops were sitting on an aluminum pan on the mobile kitchen's counter. In an interview on 07/07/2026 at 8:20AM, S2DM indicated the pork chops were stored in the aluminum pan and were waiting to be washed. S2DM further indicated the pork chops would be washed in the three-compartment sink but could not be washed until the dietary staff finished washing the pots and pans. Observation of the mobile kitchen used for the preparation of the residents' meals on 07/07/2026 at 10:20AM revealed:- Four food storage containers with a sticky build up with a black substance observed on the outside surface of each container; -A storage container of grits had a small crawling insect in the grits; and, -Two pans of unbaked and uncovered cherry cobbler were on the counter in the mobile kitchen. In an interview on 07/07/2026 at 10:30AM, S2DM indicated the pork (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	chops, grits and cherry cobbler were not stored properly. 4.Observation of the mobile kitchen used for the preparation of residents' meals on 07/07/2026 at 1:01PM revealed:-A labeled spray bottle of cleaner & degreaser was present on a wire rack above an open cardboard box which contained paper packets of a food condiment/seasoning. In an interview on 07/08/2026 at 11:27AM, S1Administrator indicated the above mentioned cleaner & degreaser spray bottle should not have been stored above the residents' paper packets of food condiment/seasoning. 5.Observation on 07/08/2026 at 9:03AM revealed S2DM removed the drain plug on the sanitization compartment of the three-compartment sink to drain the liquid inside. Further observation at 9:05AM revealed an unknown liquid with brown and tan particles floating in it was present on the floor of the mobile kitchen between the handwashing sink and the three-compartment sink. Further observation revealed the above mentioned unknown liquid with the brown and tan particles was draining from the cabinets underneath the three-compartment sink and the handwashing sink whenever someone would move in the mobile kitchen. In an interview on 07/08/2026 at 9:06AM, S2DM indicated the above mentioned unknown liquid with brown and tan particles that was draining from underneath the three-compartment and handwashing sinks, was the liquid she just drained from the sanitization compartment of the three-compartment sink. S2DM further indicated the pipe that created the air gap between the three-compartment sink's drainage pipe and the floor drain were not aligned correctly which caused the water to leak onto the floor of the mobile kitchen. S2DM further indicated the above mentioned had occurred previously. In an interview on 07/08/2026 at 11:27AM, S1Administrator acknowledged the above mentioned unknown liquid with brown and tan particles floating in it should not have drained onto the floor from the drainage pipe under the three-compartment sink.		