

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  245298	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/15/2024
NAME OF PROVIDER OR SUPPLIER  The Estates at Twin Rivers LLC		STREET ADDRESS, CITY, STATE, ZIP CODE  305 Fremont Street Anoka, MN 55303	

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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47083</b></p> <p>Based on observation, interview, and document review, the facility failed to ensure room temperature and refrigerated food items were properly stored, labeled, and dated when the original packaging was opened. This deficient practice had the potential to affect all 36 residents who ate food prepared in the kitchen.</p> <p>Findings include:</p> <p>During a kitchen observation on [DATE] at 8:45 a.m. with the culinary director (CD)-A, the following items were observed in the food preparation sink:</p> <ul style="list-style-type: none"> <li>- Two packages of sealed frozen pork sausage in a clear plastic container filled with water.</li> <li>- Green onions floating in water in a clear plastic container, balanced on top of the container with the frozen pork.</li> <li>- A bucket of soapy water with soiled utensils, to the left of the two stacked containers.</li> </ul> <p>The following items were opened without any dates in the dry storage area:</p> <ul style="list-style-type: none"> <li>- One package of Crispy Onions</li> <li>- One bag of Stovetop stuffing</li> </ul> <p>The following items were opened without any dates in the refrigerator:</p> <ul style="list-style-type: none"> <li>- Two bowls containing yogurt and berries.</li> <li>- One package of imitation crab meat was opened.</li> <li>- One package of tortillas.</li> </ul> <p>The following items with manufacturer's labels to keep refrigerated after opening, were observed opened, and in the lower food cabinet at room temperature:</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>	<ul style="list-style-type: none"> <li>- One plastic container of sweet and sour sauce.</li> <li>- One plastic container of teriyaki sauce.</li> <li>- One glass container of lemon juice.</li> <li>- One plastic container of grated parmesan cheese.</li> </ul> <p>The following items were observed on the lower food cabinet shelves:</p> <ul style="list-style-type: none"> <li>- A cup of light pink liquid was observed in the cabinet, without a label or date.</li> <li>- A box of SOS soap filled reusable steel wood pads was observed next to the food products.</li> </ul> <p>A personal weekly pill organizer was observed to be on the kitchen food prep counter. Cook (C)-A moved the pill organizer to a closed cabinet in the kitchen. The pill organizer was closed with filled with several medications.</p> <p>An uncovered beverage cup with unknown liquid was observed on the food preparation counter, next to an open pound of butter.</p> <p>On [DATE] at 8:45 CD-A verified the above findings. CD-A stated the situation with the food preparation sink was very concerning. CD-A stated they do not typically wash dishes in the food preparation sink. CD-A stated she was aware the cold water should be running over the frozen pork to thaw it in a safe manner. CD-A stated she expected all food items to be labeled with the date they were opened and in a sealed container or bag. CD-A stated the uncovered dishes of yogurt and berries, in the refrigerator, were from the day prior. CD-A stated the shelves in the lower cabinet have to be cleaned. It's gross. CD-A stated cleaning products should be stored separately from food products. CD-A stated the personal pill organizer belonged to cook-A and did not belong in the kitchen. CD-A stated the open beverage belonged to the cook (C)-A. Further, CD-A she stated they were aware open beverages should not be near food preparation areas and the open beverage belonged to C-A.</p> <p>On [DATE] at 8:56 a.m., C-A stated the light pink liquid in the lower food cabinet was used oil. C-A stated the oil was used for making egg rolls.</p> <p>On [DATE] at 900 a.m. the following items were observed with CD-A in the resident personal food item refrigerator/freezer:</p> <ul style="list-style-type: none"> <li>- Leftovers labeled with a resident's name but lacked the date.</li> <li>- One container of Miracle Whip with an expiration date of [DATE].</li> <li>- One 8 oz open bottle of Diet Coke.</li> <li>- A bright blue substance on the walls of the freezer.</li> </ul> <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 - Many</p>	<p>CD-A verified the above findings. CD-A stated all food items in the resident refrigerator were to be labeled with name and date. CD-A stated she was responsible to wipe down the refrigerator weekly and toss items without a label and those that were expired. CD-A stated she thought the bright blue substance may be from an ice pack.</p> <p>On [DATE] at 10:55 a.m., C-A stated food was to be covered and dated. C-A stated she was aware her open beverage should not be near food preparation areas.</p> <p>An undated facility document posted on the resident personal item refrigerator directed:</p> <ul style="list-style-type: none"> <li>- Food that is unclean, spoiled, or unsafe will be disposed of properly.</li> <li>- Any food that is not labeled will be disposed of properly.</li> </ul> <p>All food needs to be labeled with the following:</p> <ul style="list-style-type: none"> <li>- Resident name</li> <li>- Resident Room number</li> <li>- Date food was placed in refrigerator</li> </ul> <p>Refrigerator and freezer cleanliness will be maintained by the facility staff. Cleaning of the refrigerator will occur every Friday.</p> <p>The facility Food Receiving and Storage policy dated ,d+[DATE] directed foods shall be received and stored in a manner that complies with safe food handling practices.</p> <ul style="list-style-type: none"> <li>- Dry foods that are stored in bins will be removed from original packaging, labeled, and dated.</li> <li>- All foods stored in the refrigerator or freezer will be covered, labeled, and dated.</li> <li>- Beverages must be dated when opened and discarded after 24 hours.</li> <li>- Other opened containers must be dated and sealed or covered during storage.</li> <li>- Pesticides and other toxic substance and drugs will not be stored in the kitchen area or in storerooms for food or food preparation equipment and utensils.</li> <li>- Soaps, detergents, cleaning compounds or similar substances will be stored in separate storage areas from food storage and labeled clearly.</li> </ul> <p>The facility Handling Food Brought in for Resident's Individual Consumption policy dated ,d+[DATE] directed:</p> <ul style="list-style-type: none"> <li>- Food brought into the facility for particular residents will be assessed by facility staff on an individual basis. Food that is obviously unclean, spoiled, or unsafe will be disposed of properly.</li> </ul> <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 - Many</p>	<ul style="list-style-type: none"> <li>- The container must be labeled with resident name and date the item was received.</li> <li>- Food must be disposed of properly after 3 days.</li> <li>- Refrigerator and freezer cleanliness will be maintained by facility staff. Spills are to be cleaned promptly.</li> </ul>		

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<p>F 0921</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Make sure that the nursing home area is safe, easy to use, clean and comfortable for residents, staff and the public.</p> <p>47083</p> <p>Based on observation, interview, and document review, the facility failed to maintain sanitary conditions in the kitchen. This had the potential to affect all 36 residents who ate food prepared in the kitchen.</p> <p>Findings include:</p> <p>On 3/15/24 at 8:45 a.m., during a tour of the kitchen with the culinary director (CD)-A, a thick brown substance was observed on the base boards of the kitchen and under the counters, refrigerators, freezers, dry storage shelves, oven, and dishwashing area. The microwave, the toaster, and lower shelves were also covered in the thick brown substance. The vent between the dry storage area and the food preparation area of the kitchen, located approximately 8 feet high, located above the food preparation sink had a dark gray fuzz matter. The ceiling vent, over the counter where food dishes were prepared had a dark brown fuzz matter covering the vent and extending approximately 3 feet in all directions beyond the vent across the ceiling. The ceiling material was peeling back and angled downward toward the floor in an approximate 6 inch by 6 inch area. The ceiling material had a bubbled appearance surrounding the vent.</p> <p>CD-A verified the above findings. CD-A described the thick brown substance on the floor as build up. CD-A stated the kitchen was in need of a deep clean. CD-A stated the vent between the dry storage and food prep area was not cleaned often enough. CD-A stated the facility had a contractor coming out to look at the ceiling. CD-A stated the ceiling had been in this condition for a long time. CD-A stated it was her responsibility to ensure sanitation of the kitchen.</p> <p>The facility Dietary Guidelines policy dated 9/12 directed sanitary conditions are maintained in the storage, preparation, and distribution of food. Effective procedures for cleaning all equipment and work areas are followed consistently.</p>