

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  245376	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  08/07/2025
NAME OF PROVIDER OR SUPPLIER  Zumbrota Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE  433 Mill Street Zumbrota, MN 55992	
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>Based on observation, interview, and document review, the facility failed to ensure food stored in the refrigerators were labeled and dated appropriately. This deficient practice had the potential to affect 35 residents who received food from the refrigerators. Findings include: During an initial kitchen tour on 8/5/25 at 10:15 a.m., the large walk-in refrigerator contained an undated plastic container 1/2 full of soup. The refrigerator in the kitchen prep area contained an undated 3/4 full plastic container of potato salad and an undated plastic container 1/4 full of diced ham cubes. [NAME] (C)-A was unaware how old the soup was. C-A was unavailable to confirm date of potato salad or ham cubes. During a subsequent tour and interview on 8/7/25 at 11:01 a.m., dietary manager (DM)-A, indicated the soup, ham cubes, and potato salad had been removed from the refrigerators. Initial tour findings were discussed with DM-A. DM-A confirmed the soup, potato salad, and ham cubes were discarded on 8/6/25. DM-A stated leftovers are good for 48 hours and packaged foods are good 1 week after opening. DM-A stated it is expected all prepared foods and opened packages are dated prior to storage. A policy titled Perishable Food Management dated 8/29/22 indicated it is facility policy All perishable food will be appropriately managed to prevent bacteria from multiplying or forming toxins. It defined Use-by-date as the last date recommended for the use of the product while at peak quality. The product should be discarded once it is one day past the 'Use-by' date. Further, Label is defined as: required on all foods not in original packaging. Should include food item description and dates. Dates should include: use-by-date or discard date. The policy further indicated leftover foods will be clearly labeled before being refrigerated or frozen and refrigerated leftover food must be used within 3 days, discarded on the 4th day.</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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