

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  245462	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  04/03/2025
NAME OF PROVIDER OR SUPPLIER  Maranatha Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE  5409 69th Avenue North Brooklyn Center, MN 55429	

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** 46804</b></p> <p>Based on observation, interview and document review, the facility failed to ensure food safety practices including proper food storage such as labeling and dating foods stored in the kitchen as well as monitoring the temperature of the dishwashers and refrigeration/freezer units and maintaining a sanitary work environment in the main kitchen and kitchenettes on the resident floors. This had the potential to affect , d+[DATE] residents.</p> <p>Findings include:</p> <p>Food storage</p> <p>During the initial kitchen tour on [DATE], at 7:17 a.m., the following items were discovered in the walk-in refrigerator without proper label/date; 12 Quart clear plastic square storage container with a blue lid , d+[DATE] full of unknown cream colored liquid, a small, metal pan of pork cutlets- covered with plastic wrap, breaded meat in an uncovered, flat, metal pan, diced onions in clear plastic, square, covered container with plastic wrap, four separate small, metal pans - contained rice, mashed potatoes, chicken breast, and sliced zucchini as well as a sealed, plastic storage bag of raw hot dogs in in a small, metal pan, frozen shrimp in a large, metal pan covered with plastic wrap, cottage cheese in original container ,d+[DATE] full, and a large clear, plastic, covered container with mixed melons/grapes/pineapple.</p> <p>During an interview on [DATE], at 7:37 a.m., culinary director (CD)-A stated she expected staff to label cooked food items and containers when opened, before they were put in the walk-in refrigerator. Items needed to be used within five days of being cooked or opened. CD-A stated this was important, so expired food was not served to vulnerable residents.</p> <p>During an observation on [DATE], at 03:05 p.m., in the second-floor kitchenette, the reach in refrigerator had whipped topping in a partially used disposable, plastic tube with no cover on the open tip and no date label. A small amount of dried whipped topping was noted on outside of tube and the dispensing tip.</p> <p>During an interview on [DATE], at 10:06 a.m., corporate certified dietary manager (CDM)-B stated she expected items were labeled and dated when opened.</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>	<p>Facility policy titled Labeling and Dating Policy (Ready to Eat and/or Potentially Hazardous Food) dated , d+[DATE], indicated ready to eat and potentially hazardous food items should be labeled and dated when opened.</p> <p>Kitchen Sanitation-</p> <p>During interview on [DATE], at 7:54 a.m., CD-A stated they have tried to point out cleaning tasks to dietary staff with the intention tasks were completed when noticed. Facility implemented more cleaning recently; however, no check list/log had been developed for cleaning.</p> <p>During observation on [DATE], at 2:45 p.m., in the second-floor kitchenette the following items were noted; counter shelf above microwave had red syrup-like substance spilled on it, steam table had all pan lids soiled (both sides) with unknown dark brown substance as well as on removable stainless-steel divider bars.</p> <p>During observations on [DATE], at 3:11 p.m., the third-floor kitchenette ice and water machine had cloudy clear plastic ice dispenser chute and water tube had an unknown brownish colored substance inside.</p> <p>During observations [DATE], at 3:11 p.m. and [DATE], at 10:21 a.m. the third-floor steam table had all pan lids soiled (both sides) with unknown dark brown substance and unknown dark, brown substance on each divider bar.</p> <p>During observations on [DATE], at 10:26 a.m., the second-floor steam table had all pan lids soiled (both sides) with unknown dark brown substance and removable stainless-steel divider bars had unknown dark brown substance on each. bar Additionally, the swinging doors contained built up fingerprints and general soiled appearance, sticky to touch.</p> <p>During interview and observation with CDM- B, on [DATE], at 09:56 a.m., the third-floor floor steam table had all pan lids soiled (both sides) with unknown dark brown substance and removable stainless-steel divider bars had unknown dark, brown substance on each bar. Additionally, the ice and water machine had a cloudy clear plastic ice dispenser chute and water tube had an unknown brownish colored substance inside. CDM-B confirmed presence of brown substance. CDM-B stated she expected kitchen staff would oversee cleaning the beverage station. The beverage station, in the current state, did not meet CDM-B's expectations.</p> <p>Facility document titled Infection Prevention and Control Manual, Dietary Department, page ,d+[DATE] Dated 2020 from Pathway Health Services section H. Cleaning Procedures: a.) Dietary department is cleaned on a regular schedule and logs are maintained.</p> <p>Temperature Logs:</p> <p>During an interview on [DATE], at 1:29 p.m., the kitchen supervisor (KS)-C stated CD-A, himself and the day supervisor were responsible for ensuring the logs were completed. KS-C also stated it was important to make sure the logs are completed because they bring food to different areas upstairs where residents are served.</p> <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>Observation and interview on [DATE], at 09:58 a.m., an unidentified nursing assistant (NA) entered the kitchenette on third floor without wearing a hair net. NA was observed preparing toast for a resident behind the kitchenette counter. When NA was asked by CDM-B if there were hairnets available, the NA was not aware of hairnet rules or location. CDM-B stated it was expectation that all staff be wearing hairnets that cover all hair in any food prep areas, and stated the facility has had challenges with nursing staff coming in and out of kitchenettes without hair covering.</p> <p>Review of facility policy, Nutrition &amp; Culinary Uniform Policy revised [DATE], stated that all staff must wear hair restraints while preparing food in prep areas to prevent hair from contacting/contaminating food. Additionally, the policy identified areas behind the cook line, kitchenettes where staff are serving food, and special events where staff would be preparing food.</p>