

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 245569	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/13/2026
NAME OF PROVIDER OR SUPPLIER Halstad Living Center		STREET ADDRESS, CITY, STATE, ZIP CODE 133 Fourth Avenue East Halstad, MN 56548	
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 store pans sanitarly manner. This had the potential to affect all 43 residents in the facility. Findings include: On 5/12/26 at 10:34 a.m., there was a stack of five 10-inch (in.) x 12 in. steam table pans (pans used to hold and serve food from a steam table). When the pans were separated, two of the pans had water dripping from them on to the pans below them. The dietary manager (DM) stated when the dishes were washed, they are supposed to completely air dry and should not have been stored wet. The DM stated the staff may have been in a hurry and had not allowed the pans to completely air dry. When the pans were stored wet, there was a chance for bacteria to grow in the stacked pans and potentially cause illness. During an interview on 5/13/26 at 10:51 a.m., the administrator stated all dishes in the kitchen were expected to be completely dry before they are stored. Storing dishes while still wet could allow germs and bacteria to grow and then may be passed on to the residents. The facility's Sanitation of Dishes policy dated June 2018, identified dishes and food prep equipment are not to be towel dried for potential risk of contamination. Dishware was to be stored to prevent contamination in a clean, dry area. The 2022 Food Code from the United States Food and Drug Administration (FDA) identified all dishes and prep equipment must be allowed to drain and air dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow.</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
---	-------	-----------