

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

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 245573	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/01/2026
NAME OF PROVIDER OR SUPPLIER Clara City Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1012 North Division Street Clara City, MN 56222	
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 observation, interview and document review, the facility failed to ensure refrigerated food items were properly labeled, dated, and closed after the packaging was opened to prevent cross contamination which had the potential to affect all 28 residents currently residing in the facility. In addition, the facility failed to ensure refrigerated food items were disposed of after the expiration date or opened per facility policy. Findings Include: During the initial tour of the main kitchen on 3/30/26 at 12:36 p.m., with the dietary manager (DM)-A, the following areas of concern were identified and confirmed by DM-A: Upright refrigerator: -small disposable covered container of cake dated 3/5/26. -plastic half bag of salami slices, opened, undated. Walk In refrigerator: -opened gallon plastic container of ranch dressing, undated, expiration date of 9/25/25. -opened container of thousand island dressing, undated, expiration date 3/21/26. During a follow up interview on 3/31/26 at 1:33 p.m., DM-A stated most items that were opened should be disposed of after seven days. DM-A confirmed her expectation would be condiments would be disposed of after expiration date. DM-A indicated foods should be dated when opened, so staff knew how old an item was, and then disposed of per facility policy for food safety. The facility policy titled Food Storage dated 2021, identified food would be stored at appropriate temperatures and by methods designed to prevent contamination or cross contamination. The policy identified leftover foods would be clearly labeled and dated and used within seven days or discarded. Refrigerator foods should be covered, labeled, dated, and routinely monitored to assure foods would be consumed by their safe use by dates, frozen, or discarded.		

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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID: 245573	Facility ID: 245573 If continuation sheet Page 1 of 1