

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  245617	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  10/17/2024
NAME OF PROVIDER OR SUPPLIER  Carondelet Village Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE  525 Fairview Avenue South Saint Paul, MN 55116	

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** 42584</b></p> <p>Based on observation, interview and document review, the facility failed to ensure ice packs were stored separately from food storage in all three of the unit kitchenette refrigerators. In addition, the facility failed to ensure the proper use of hair restraints during food service. These practices had the potential to affect all 45 residents residing in the care center who received food from the kitchen or snacks from the unit refrigerators/freezers.</p> <p>Findings include:</p> <p>Ice packs</p> <p>During observation on 10/15/24 at 9:55 a.m., freezer in kitchenette of neighborhood one contained two boxed frozen meals, one tub of ice cream, three ice cream bars and one ice cream cone. In addition, there was one ice pack labelled with a current resident name and three additional unlabeled ice packs sitting among the frozen food items. in a plastic bag with J. [NAME] listed on it. there are also three additional ice packs unlabeled.</p> <p>During observation on 10/15/24 at 10:06 a.m., freezer in kitchenette of neighborhood two contained three ice cream cups, two yogurt cups, and two ice cream cones-one with the wrapper split open and an unlabeled ice pack lying on top of it). In addition, there was one ice pack with another current resident's first name and room number and four additional unlabeled ice packs.</p> <p>During observation on 10/15/24 at 10:11 a.m., refrigerator of neighborhood three contained two unlabeled cold packs and several food items including applesauce, yogurt, prune juice and pudding. In addition, the freezer contained two unlabeled ice packs and food items including a numerous assortment of individual ice cream products.</p> <p>During interview on 10/15/24 at 10:33 a.m., nursing assistant (NA)-A stated the snacks and ice packs stored in the kitchenette refrigerator/freezer were for resident use.</p> <p>During interview on 10/15/24 at 10:43 a.m., NA-B stated the snacks in kitchenettes were for the residents and that nursing would stock and retrieve items from them. NA-B further stated NAs would sanitize and return ice packs to the freezer when removed from a resident's room.</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>During interview on 10/15/24 at 11:32 a.m., care center food service supervisor (FSS) stated food services was responsible for maintaining the temperature logs for the kitchenette refrigerator/freezers and would look for and remove outdated food items. FSS could not explain why the ice packs were stored in the kitchenettes or what they were used for.</p> <p>During interview on 10/15/24 at 11:47 a.m., culinary director (CD) stated would not expect ice packs for resident use to be stored in the same place as food was stored due to sanitary reasons. CD stated was not aware of that practice and that the ice packs should be removed.</p> <p>During observation and interview on 10/15/24 at 11:58 a.m., CD confirmed the presence of the ice packs in the kitchenette refrigerator/freezers and removed them.</p> <p>During interview on 10/16/24 at 12:36 p.m., director of nursing (DON) stated expectation was that ice packs for resident use would not be stored with food products and that the facility was changing to single use snap-to-chill ice packs.</p> <p>Facility policy Cold Pack, Dry, dated September 2018, indicated, Re-usable commercially prepared ice packs are to be disinfected after each use following the [organization's] Infection Control manual. These are stored in a dedicated freezer area, and not to be stored with food.</p> <p>Hair restraints</p> <p>During observation and interview on 10/15/24 at 12:00 p.m., the care center main dining area cook (C)-A plated food from inside the kitchen through a window for distribution. C-A had a full beard with approximately 1/4 inch growth. C-A was not wearing a facial hair/beard guard while serving food. C-A stated he did not usually wear one.</p> <p>During interview on 10/15/24 at 12:04 p.m., FSS stated facial hairnets/beard guards were available and that C-A should have been wearing one while in the kitchen serving food.</p> <p>During observation and interview on 10/15/24 at 12:15 p.m., CD restocked the hair restraint supply bin with beard guards. CD stated expected practice for staff in the kitchen while plating food was to wear hair nets which included facial hair restraints/beard guards.</p> <p>During interview on 10/16/24 at 12:36 p.m., DON stated expectation for staff to wear hair restraints-including beard guards-while in the kitchen during food service.</p> <p>Facility policy Hairnet Restraint Policy dated May 2015, indicated, Beards must be covered with a beard bag, and must be on before entering the kitchens or area where food is being prepared.</p>		