

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265001	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/29/2024
NAME OF PROVIDER OR SUPPLIER Athene Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 13995 Clayton Road Town and Country, MO 63017	
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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>46970</p> <p>Based on observation, interview and record review, the facility failed to ensure prepared food items were served at a safe and appetizing temperature when the staff failed to maintain the internal temperatures of hot food items placed in hot holding at 135 degrees Fahrenheit (F) or higher to prevent the growth of food-borne pathogens and potential food-borne illness. This deficient practice had the potential to affect all residents who ate food from the facility's kitchen. The facility census was 138.</p> <p>Review of the facility's Food Temperatures Policy, dated 9/1/21, copyright 2021, showed:</p> <p>-Policy: It is the policy of this facility to record food temperatures daily to ensure food is at the proper serving temperature(s) before trays are assembled;</p> <p>Definitions:</p> <p>-Potentially Hazardous Food (PHF) or Time/Temperature Control for Safety (TCS) Food means food that requires time/temperature control for safety to limit the growth of pathogens such as bacterial or viral organisms capable of causing disease;</p> <p>Policy Explanation and Compliance Guidelines:</p> <p>-Food temperatures will be checked on all items prepared in the dietary department;</p> <p>-Hot foods will be held at 135 degrees F or greater;</p> <p>-Potentially hazardous cold food temperatures will be kept at or below 41 degrees F;</p> <p>-Measure and record the temperatures for each food product and milk at all meals. Record temperature on temperature log;</p> <p>-When holding hot foods for service, food temperature should be measured when placing it on the steam table line;</p> <p>-If the food temperature falls into an unsafe rang, immediately follow procedures for reheating previously cooked food;</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID: Facility ID: 265001	If continuation sheet Page 1 of 2

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>-Potentially hazardous food that is cooked and cooled must be reheated so that all parts of the food reach an internal temperature of 165 degrees for at least 15 seconds before holding for hot service;</p> <p>-No food will be served that does not meet the food code standard temperatures;</p> <p>-Food temperatures will be verified using a thermometer which is both clean, sanitizes and calibrated to ensure accuracy.</p> <p>Review of the facility menus dated 8/22/24 (Week 3, Day 8/22/24), showed the menus directed staff to provide the residents on regular diets with fish nuggets, hush puppies and green beans.</p> <p>Observation on 8/22/24 at 12:30 P.M., showed staff removed trays from the insulated cart of food to serve the residents in the memory care dining room.</p> <p>Observation on 8/22/24 at 1:11 P.M., of the internal temperature of the sample lunch tray, showed:</p> <p>-Chocolate pudding: 72.1 degrees F;</p> <p>-Hush puppy: 88.7 degrees F;</p> <p>-Breaded/Fried fish: 106.8 degrees F;</p> <p>-Green beans: 85.2 degrees F.</p> <p>Review of the Tray Line Food Temperature Log on 8/22/24 at 2:42 P.M., showed no food temperatures were recorded for the lunch meal.</p> <p>During an interview on 8/22/24 at 2 P.M., Resident #10 said the food was usually cold.</p> <p>During an interview on 8/22/24 at 1:50 P.M., Resident #11 said the food was good, but it was not hot. It was warm.</p> <p>During an interview on 8/22/24 at 2:42 P.M., the Dietary Manager said food temperatures were taken between 12:00 P.M. and 12:30 P.M. before going out to be served. Food was served from the steam table and was sent right out to the residents. He wanted more residents to come to the dining room to eat. He expected hot food to be hot and cold food to be cold and he expected staff to take and log the food temperatures.</p> <p>During an interview on 8/22/24 at 4:15 P.M., the Administrator said he expected staff to take temperatures of the food before every meal. The insulated food carts were old and probably needed to be replaced. Food temperatures should be hot or cold enough to meet regulations.</p> <p>MO00238158</p> <p>MO00237880</p>		