

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265112	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/27/2024
NAME OF PROVIDER OR SUPPLIER Florissant Valley Health & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1200 Graham Road Florissant, MO 63031	

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 0607</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Develop and implement policies and procedures to prevent abuse, neglect, and theft.</p> <p>44950</p> <p>Based on interview and record review, the facility failed to follow their abuse and neglect policy for employee screening. The facility failed to re-check an employee's criminal background and federal indicator (identifies when a staff person who has ever held a certified nursing assistant (CNA) certificate, has ever been found to have abused, neglected, or misappropriated resident property) through the state nurse aide registry prior to allowing that employee to return to work in the facility after employment had been terminated, for one employee. The census was 91.</p> <p>Review of the facility's Abuse Prevention Policy, revised 10/21/22, showed:</p> <p>Policy: The facility is committed to protecting the residents from abuse by anyone including, but not necessarily limited to: facility staff, other residents, and staff from other agencies providing services to our residents, family members, legal guardians, surrogates, sponsors, friends, visitors, or any other individual;</p> <ul style="list-style-type: none"> -The facility conducts employee background checks and will not knowingly employ any individual who has been convicted of abusing, neglecting, or mistreating individuals or misappropriation of property; -The facility will pre-screen all potential new employee and residents for a history of abusive behavior. <p>Review of Registered Nurse (RN) A's employee file, showed:</p> <ul style="list-style-type: none"> -Date of hire: 2/27/23; -Date of termination 4/26/24; -Last criminal background check ran 3/31/23; -Missed punch form showed RN A worked an overnight shift from 6/21/24 at 10:00 P.M. to 6/22/24 at 6:43 A. M.; -No criminal background check ran prior to returning to work after termination; -No nurse aide registry federal indicator check. <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 0607</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>During an interview on 6/27/24 at 2:00 P.M., the Area Director of Operations said the required background checks should be completed prior to employment for new and rehire staff. If a staff person was allowed to return to work after official termination, the background checks should have been completed prior to re-employment.</p>		

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<p>F 0686</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide appropriate pressure ulcer care and prevent new ulcers from developing.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 41061</p> <p>Based on observation, interview and record review, the facility failed to provide care consistent with professional standards of practice to prevent pressure ulcers (localized injury to the skin and/or underlying tissue usually over a bony prominence, as a result of pressure, or pressure in combination with shear and/or friction) for one of three sampled residents by not frequently repositioning the resident and not providing incontinence care in a timely manner (Resident #5). The census was 91.</p> <p>Review of the facility's Wound Management policy, last reviewed on 11/15/22, showed:</p> <p>-Policy: To promote wound healing of various types of wounds, the facility will provide evidence-based treatments in accordance with Standards of Practice and Physician Orders;</p> <p>-Wound Treatments will be provided in accordance with physician's order: Cleansing method, type of dressing and frequency of dressing change.</p> <p>Review of the Long Term Care Facility Resident Assessment Instrument User's Manual, Version 3.0, Chapter 3, Section M, defines the different stages of pressure ulcers as follows:</p> <p>-Stage I: an observable, pressure related alteration of intact skin, whose indicators as compared to an adjacent or opposite area on the body may include changes in skin temperature, tissue consistency, sensation, and/or a defined area of persistent redness;</p> <p>-Stage II: Partial thickness loss of dermis (the inner layer that makes up skin) presenting as a shallow open ulcer with a red-pink wound bed, without slough (non-viable yellow, tan, gray, green or brown tissue). May also present as an intact or open/ruptured blister;</p> <p>-Stage III: full thickness tissue loss. Subcutaneous fat may be visible but bone, tendon or muscle is not exposed. Slough may be present but does not obscure the depth of tissue loss. May include undermining (destruction of tissue or ulceration extending under the skin edges) or tunneling (a passage way of tissue destruction under the skin surface that has an opening at the skin level from the edge of the wound).</p> <p>Review of Resident #5's admission Minimum Data Set (MDS), a federally mandated assessment instrument completed by facility staff, dated 5/31/24, showed:</p> <p>-admitted on [DATE];</p> <p>-Cognitively intact;</p> <p>-Impairment on both sides of upper and lower extremities;</p> <p>-Always incontinent of bowel and bladder;</p> <p>(continued on next page)</p>		

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<p>F 0686</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>-Required substantial/maximal assistance for toileting hygiene, lower body dressing and personal hygiene;</p> <p>-Required partial/moderate assistance to roll from left to right, to move from sitting to lying position;</p> <p>-Required total assistance for transfers;-</p> <p>-Always incontinent of bowel and bladder;</p> <p>-Was at risk for pressure ulcers;</p> <p>-Had two Stage II pressure ulcers present;</p> <p>-Diagnoses included diabetes mellitus, heart failure, respiratory failure, peripheral vascular disease (poor circulation) and coronary artery disease (a narrowing or blockage of the arteries and vessels that provide oxygen and nutrients to the heart.</p> <p>Review of the resident's care plan, undated, showed:</p> <p>-The resident had impaired skin integrity; Interventions included, apply pressure reducing mattress to bed, follow pressure ulcer prevention guidelines to prevent additional skin problems, promote healing and prevent complications.</p> <p>Review of the resident's Medication Administration Record, dated 6/1/24 through 6/20/24, showed:</p> <p>-A physician's order, dated 5/30/24, to apply zinc ointment (medicated ointment used to treat or prevent skin irritation) every shift for 30 days documented as administered.</p> <p>Review of the resident's progress notes, showed:</p> <p>-O 6/18/24 at 9:56 P.M., the resident left for an appointment at the hospital and was still at the hospital at that time;</p> <p>-On 6/19/24 at 9:34 P.M., a risk meeting was held and the resident's pressure ulcer located at his/her sacrum (triangular bone located above the coccyx (tailbone) was healed. The resident's care plan was updated, the Wound Physician, Primary Care Physician (PCP) and responsible party were notified.</p> <p>-On 6/20/24 at 4:45 P.M., the resident arrived to the facility from the hospital.</p> <p>Review of the resident's Braden scale assessment (for predicting pressure ulcer risk) dated 6/20/24, showed staff documented a score of 14, showing the resident was at moderate risk.</p> <p>Review of the resident's nursing admission evaluation and baseline care plan, dated 6/20/24 at 4:29 P.M., showed:</p> <p>-For skin, see skin assessment entered into the electronic medical record.</p> <p>(continued on next page)</p>		

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<p>F 0686</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Review of the resident's assessments showed there were no skin assessments documented from 6/20/24 through 6/23/24.</p> <p>Review of the resident's skin observation tool, dated 6/24/24 at 4:56 P.M., showed the resident did not have any skin issues located at his/her coccyx or buttocks.</p> <p>During observation and interview on 6/27/24 at 9:20 A.M., the resident lay on his/her back in his/her bed, on a specialty pressure reducing mattress, with the head of the bed elevated at an 80 degree angle, and there was a pillow underneath the resident's right upper arm. The resident wore a hospital gown with visible brown matter on the front of the gown and there was a strong odor of stale urine in the room. The resident said staff had not cleaned him/her up since yesterday and his/her buttocks hurt.</p> <p>During observation on 6/27/24 at 9:25 A.M., Certified Nursing Assistant (CNA) C assisted the resident with incontinence care:</p> <ul style="list-style-type: none"> -The CNA removed the resident's sheets, exposing the resident's brief which was visibly soaked with urine; -The resident lay on an absorbent pad and a draw sheet. Both were visibly wet, saturated with urine which extended from the resident's lower buttocks to his/her lower back; -The resident's fitted sheet was visibly wet, saturated with urine which extended from the resident's lower buttocks to his/her lower back. The fitted sheet also had dark brown rings of what appeared to be dried urine that extended below the resident's lower thighs, up to his/her middle back; -The CNA removed the front of the resident's urine saturated brief, tucking it under the resident's buttocks and performed perineum (the portion of the body in the pelvis occupied by urogenital passages and the rectum) care (peri-care, cleansing the perineum); -The resident was turned to his/her left side, removing the resident's urine-soaked brief from underneath the resident, exposing the resident's right buttocks. There was visible brown, dried matter on the resident's brief and right buttock. The CNA confirmed it was dried fecal matter; -The CNA confirmed the resident's brief, draw sheet, fitted sheet and mattress were soaked with urine; -The CNA performed peri-care, cleansing the resident of all urine, cleaned the bed of urine and changed the resident's bedding; -The resident's left buttock showed a small cluster of open wounds with a red wound base and a scant amount of blood was visible; -The resident's coccyx had a small open area with a light pink wound base; -The resident said several times that his/her buttocks hurt while the CNA was providing incontinence care; <p>(continued on next page)</p>

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<p>F 0686</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Observation on 6/27/24 at 11:52 P.M., showed the resident in the same position as at 9:30 A.M., lying on his/her back with a pillow positioned under his/her right upper arm. The Wound Physician assessed the resident's coccyx and left buttock. The Wound Physician said the resident's coccyx had an open area, Stage III pressure ulcer measuring 0.7 centimeters (cm) by 0.5 cm by 0.1 cm deep. The resident had a Stage II pressure ulcer located on his/her left buttock, measuring 1.6 cm by 1.2 cm by 0.1 cm deep.</p> <p>Review of the resident's wound report from the Wound Physician, dated 6/27/24, showed:</p> <p>-A Stage III pressure wound present at the resident's coccyx, measuring 0.7 cm by 0.5 cm by 0.1 cm deep with light serosanguinous (mostly clear or slightly yellow thin plasma that is just a bit thicker than water, mixed with blood) exudate (drainage), with 100% granulated tissue present at the wound base. Treat with zinc ointment three times a day for thirty days;</p> <p>-A Stage II pressure ulcer present at the resident's left buttock, measuring 1.6 cm by 1.2 cm by 0.1 cm deep, with no exudate, with 50% skin at wound base. Treat with zinc ointment three times a day for thirty days;</p> <p>Review of the Wound Physician non-visit details note, dated 6/28/24 at 10:31 A.M., showed:</p> <p>-Correction to visit note for date of service on 6/27/24. After further evaluation, the resident's wound located on his/her coccyx was a Stage II pressure ulcer.</p> <p>During an interview on 6/27/24 at 1:19 P.M., the Wound Physician said:</p> <p>-She expected residents who were dependent on staff for ADLs to get repositioned often and to remain clean and dry from incontinence to reduce the risk of skin breakdown;</p> <p>-She was not aware the resident had any skin breakdown until she examined the resident with the Wound Nurse on 6/27/24;</p> <p>-The resident left wet in his/her urine without repositioning frequently directly contributed to the resident's new Stage II pressure ulcers located at his/her sacrum and left buttocks.</p> <p>During an interview on 6/27/24 at 2:26 P.M., the Director of Nursing, the Regional Nurse Consultant and the Area Director of Operations said:</p> <p>-They expected staff to have knowledge of and follow policies;</p> <p>-They did not have a wound policy specific to pressure ulcers and prevention of pressure ulcers;</p> <p>-They expected staff to complete skin assessments on admission and readmits usually immediately upon that shift, but at the latest 8 hours. Nurses are expected to document their findings under skin assessments and also in nursing admission evaluation in the skin evaluation/diagram;</p> <p>-They expected staff to check on incontinent, ADL dependent residents at least every two hours to assist them with incontinence needs, to provide any ADL assistance, and to ensure basic needs are being met;</p> <p>(continued on next page)</p>		

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<p>F 0686</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>-Nursing staff prevented skin breakdown on incontinent, ADL dependent residents by frequently turning and repositioning residents and providing incontinent care;</p> <p>-Residents who were not repositioned frequently and left lying in a urine soaked brief, on visibly wet, soiled sheets and a bed wet with urine did have the potential to affect skin breakdown.</p> <p>MO00234922</p> <p>MO00234197</p> <p>MO00234174</p>		

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<p>F 0801</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, including a qualified dietician.</p> <p>41061</p> <p>Based on observation, interview and record review, the facility failed to employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service by not designating a person to serve as the Director of Food and Nutrition Services after the Dietary Manager (DM) was terminated on 7/30/24. This deficient practice had the potential to affect all residents in the facility. The census was 76.</p> <p>Review of the facility's Sanitation Inspection policy, last reviewed on 11/27/23, showed:</p> <ul style="list-style-type: none"> -Policy: Nutritional Services shall ensure a clean and sanitary work environment; to promote and protect food safety; and to maintain compliance with Federal, State, and Local regulations governing food sanitation and safety; -Nutritional Services employee shall ensure routine and thorough monitoring of the department sanitation by use of a sanitation check list; -The DM or designee shall complete a sanitation inspection on a monthly basis or more often if necessary. The inspection shall be reviewed with the Registered Dietician (RD) and/or Administrator. <p>Observation on 8/12/24 at 9:42 A.M., of the food service department, showed:</p> <ul style="list-style-type: none"> -Staff did not maintain the cleanliness of the kitchen; -Staff did not maintain proper food storage; -Staff did not promote or protect food safety; -Staff did not document refrigerator, freezer, or dishwasher temperatures; -Staff did not document cleaning schedule log; -Staff did not control pests in the kitchen. <p>During an interview on 8/12/24 at 10:30 A.M., the Dietary [NAME] (DC) said:</p> <ul style="list-style-type: none"> -He/She was responsible for cooking the meals; -The former DM labeled food incorrectly; -The staff did not follow the cleaning schedules; -The current condition of the food service department was not a clean or safe environment to store, prepare, or serve food, which promoted the risk of food borne illnesses to residents and risk of accidents to staff. <p>(continued on next page)</p>		

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<p>F 0801</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>During an interview on 8/12/24 at 11:23 A.M. and at 1:38 P.M., the Administrator said:</p> <ul style="list-style-type: none"> -He started at the facility as the Administrator on 7/8/24; -He terminated the facility's DM on 7/30/24, due to lack of performance of job duties; -The former DM was responsible for performing a sanitation inspection once a week. The Administrator was not sure if the former DM ever completed a sanitation inspection during the period of 7/8/24 through 7/30/24, as he never received a report; -The former DM was responsible for ensuring the kitchen was a clean and sanitary work environment, assigning cleaning tasks to staff, organizing and maintaining proper food storage and preparation; -He expected the current DC to assign cleaning tasks to staff and ensure proper food storage and preparation was maintained during his/her shifts for breakfast and lunch service; -The current DC had not implemented any cleaning duties or maintained proper food storage and preparation; -The facility had an RD who visited the facility once a week, on Tuesdays, and as needed; -The last Sanitation Survey (inspection) was completed on 5/15/24 by the RD, with a score of 61%, up from the last Sanitation Survey score of 37%; -The Administrator did not have any other Sanitation Surveys provided by the RD. <p>During an interview on 8/13/24 at 1:01 P.M., the Administrator said:</p> <ul style="list-style-type: none"> -He looked through the former DM's office/desk and said it was a wreck, disorganized and he could not find any prior Sanitation Surveys; -He expected staff to have knowledge of and to follow all facility policies. 		

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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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 41061</p> <p>Based on observation, interview and record review, the facility failed to keep the kitchen equipment clean and floors free of debris, grease, and grime by not following their monthly, weekly, and daily cleaning lists. Additionally, the facility failed to store food in a safe and sanitary manner to prevent potential cross-contamination and failed to label and date food items. This had the potential to affect all residents who consumed food from the facility kitchen. The census was 76.</p> <p>Review of the facility's refrigeration policy, last revised [DATE], showed:</p> <ul style="list-style-type: none"> -Policy: Ensure food storage and safety practices are maintained and monitored and comply with Federal and State regulations governing food storage and safety; -Refrigeration units shall have temperatures monitored twice daily by the Manager or his/her designee; --Temperatures shall be recorded daily and maintained in the Manager's office for a period of one year; -Internal thermometers shall be placed in the front section of each unit and shall be large enough for easy visibility. Refrigeration temperatures shall be maintained below 41 F but with a preferred temperature of , d+[DATE] F for maximum chilling. Freezer temperatures shall be maintained at a temperature range of 0 F or less; -Foods shall be stored in an organized manner and shall be maintained in their original containers unless they are considered a leftover. All leftovers shall be labeled and dated with an expiration date of no more than three days; -Refrigerators shall be checked daily by the Dietary Manager and/or his/her designee to ensure leftovers are discarded before expiration date and all food is properly stored; -Storage of food shall follow a first in, first out (FIFO) system. Stock labeled with date when received to include month, day, and year. Raw foods including raw meats, fish and eggs shall be stored on the lower shelves of the refrigeration units. Cooked and ready-to-eat foods shall be stored above raw foods and foods that are thawing; -Dating of leftovers shall be as follows: <ul style="list-style-type: none"> -Potentially hazardous foods (PHF) such as cooked eggs, fish and mayonnaise-based products and mixed dishes with multiple ingredients shall be used the same day of preparation then discarded; -Other potentially hazardous leftovers shall be labeled with an expiration date of three days; -Opened or leftover condiments such as salad dressings, catsup, mustard, pickles, relishes shall be dated with a thirty day expiration date. <p>(continued on next page)</p>		

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(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>-Individual cartons of frozen supplements shall be dated with a fourteen day expiration date once the product is thawed;</p> <p>-Leftovers which are not expired but change appearance or lose quality shall be discarded immediately.</p> <p>Review of the facility's dry storage policy, last revised on [DATE], showed:</p> <p>-Policy: All food shall be stored according to regulatory guidelines governing food safety and sanitation and within established facility guidelines;</p> <p>-Food, paper, and chemicals must be stored in separate areas. When two items must be stored together due to limited storage, food and paper may be together; however, they must be stored on separate shelves;</p> <p>-All supplies must be 6 off floor and 18 from ceiling;</p> <p>-All leftovers or opened packages shall be labeled, dated, and stored in a properly sealed container;</p> <p>-Scoops or utensils shall not be stored in any food containers;</p> <p>-Food transferred from its original container, the container must be cleaned and sanitized, refilled, labeled, and dated;</p> <p>-Dented cans shall be removed from storage and returned to the vendor;</p> <p>-All storage areas shall be routinely cleaned and sanitized.</p> <p>Review of the facility's monthly kitchen cleaning list, undated, showed:</p> <p>-Underneath all prep stations cleaned;</p> <p>-Clean all baseboards;</p> <p>-Floors deep cleaned;</p> <p>-Ice Machine deep cleaned and defrosted (every six months or as needed);</p> <p>-Underneath all reach-in fridge cleaned;</p> <p>-Underneath cook's area deep cleaned;</p> <p>-Grease traps cleaned (every six months or as needed);</p> <p>-Hood cleaned (every six months or as needed).</p> <p>Review of the facility weekly kitchen cleaning list, undated, showed:</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>	<ul style="list-style-type: none"> -Delime dishwasher; -Exhaust and hood cleaned; -Clean pantries, shelves, and food canisters; -Clean all freezers and refrigerators, interior and exterior; -Clean walls; -Clean office; -Deep clean ovens weekly or as needed; -Polish all stainless-steel surfaces; -Equipment temperature log complete; -Serving temperature log complete; -Vents cleaned and free of dust; -Trash can cleaned weekly or as needed; -Deep fryer cleaned and oil changed weekly, or as needed. <p>Review of the facility's daily kitchen cleaning list, undated, showed:</p> <ul style="list-style-type: none"> -All dishes, pots, pans and utensils are cleaned and stored properly after each meal and snack; -Freezer, refrigerator and dishwasher temperatures are checked and recorded; -All sinks are cleaned and sanitized after use; -All work counters/tables are cleaned and sanitized after use; -Can opener is cleaned and sanitized after each use; -Steam table is cleaned and sanitized after each use; -Dishwasher is cleaned after each use; -Tray return window and surrounding area is cleaned after each use; -Trash cans are emptied daily or as needed; -All freezers and refrigerators cleaned; <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>	<ul style="list-style-type: none"> -Dish cloths are washed at the end of each day; -Floor swept and mopped daily; -Oven spills are cleaned and ovens are turned off; -Store floor, shelves and area cleaned and tidied up daily; -Clean ice machine exterior; -Dining room tables and chairs cleaned after each use; -Clean steamer and steam table after each use; -Clean mixer/food processor after each use. Cover; -Clean and sanitize slicer. Cover; -Microwave clean and sanitized; -Carts cleaned and sanitized; -All hand sinks cleaned and restocked. <p>Observation of the kitchen's bulletin board where monthly, weekly and daily cleaning tasks were posted on [DATE] at 9:40 A.M., showed:</p> <ul style="list-style-type: none"> -There were no monthly cleaning tasks sheets posted for [DATE]; -There were no weekly cleaning tasks sheets posted for [DATE]; -There were no daily cleaning task sheets posted for [DATE]. <p>Observation of the kitchen's back hall, across from dry storage on [DATE] at 9:42 A.M., showed:</p> <ul style="list-style-type: none"> -A cardboard box sitting on the floor full of semi-frozen bags of collard greens. The floor around it was wet; -An uncovered, large garbage can with trash inside; -A utility mop bucket black with dirt on the inside and outside of the bucket with a wringer attached also black with dirt. The bucket had an inch of dark, odiferous, standing water; -An open cardboard box marked hot/cold insulated bowls and an open cardboard box marked clear portion containers sitting on the floor approximately a foot away from the thawing box of collard greens. There was a mop and a broom leaning against the boxes and a bag of dirty kitchen rags was placed on top of the box holding clean hot/cold insulated bowls; <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>-A bag of dirty mop heads was on the ground near the back door;</p> <p>-The floors and baseboards were caked with various substances and food debris;</p> <p>-There were unidentifiable brown substances dried on the walls.</p> <p>During an interview on [DATE] at 9:46 A.M., the Dietary [NAME] (DC) said:</p> <p>-The night staff were expected to take the dirty mop heads and dirty kitchen rags to the laundry and bring up clean ones before they left for the day;</p> <p>-The collard greens were taken out of the freezer and put on the floor, waiting for staff to throw them away;</p> <p>-Clean food containers next to dirty items, on a wet floor, raised the risk of cross contamination if used for residents.</p> <p>Observation of the kitchen's dry storage room on [DATE] at 9:48 A.M., showed:</p> <p>-An opened sack of multigrain rice on the floor, tied at the top, undated;</p> <p>-Three cases of large cans of soup on the floor;</p> <p>-Boxes on shelves, opened with various types of desserts, snacks, fruit cups spilling out of them, all in open boxes of food undated;</p> <p>-The floor, baseboards and walls were caked with various substances and food debris;</p> <p>-A broken stapler was on the floor with shattered plastic all around it;</p> <p>-A large box of Styrofoam cups was balanced between a rack full of cans and stack of boxes;</p> <p>-The boxes on the racks were undated, not clearly labeled with contents;</p> <p>-The office desk had unidentifiable cardboard boxes sitting on the top of the desk, covered with scattered papers and a container of instant coffee in the corner.</p> <p>During an interview on [DATE] at 9:50 A.M., the DC said:</p> <p>-The dry storage area was so disorganized that it was difficult for her to rotate stock or determine when items were opened;</p> <p>-She expected staff to put the open sack of rice in a sealed container, labeled and dated when opened for infection control.</p> <p>Observation of the kitchen's prep and food service area on [DATE] at 9:55 A.M., showed:</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>-A metal prep table, sticky with grease and food debris, had a blender sitting on top with the blender cup attached, dirty with caked on food debris;</p> <p>-A steam table with six bays, all full of brown, foamy water with visible dark brown substances caked in the pans;</p> <p>-A pass through window, from the dining room to the kitchen, adjacent to the dirty steam table, with stacks of dirty plates with half consumed food and trash;</p> <p>-Directly under the pass through window was a plate holder, full with two stacks of clean plates. The top of the plate holder had visible grime and food debris. Various food debris was on the top two plates, and a grease stained oven mitt was on one of the plates;</p> <p>-A dish rack with metal shelves, caked with various substances, sticky with unidentifiable brown sediment and food debris holding clean plate warmers;</p> <p>-A microwave was dirty both inside and out with various substances and food debris;</p> <p>-The floor, baseboards, and the wall under the prep and food service stations were caked with various substances and food debris.</p> <p>Observation of the freezers on [DATE] at 10:05 A.M., showed:</p> <p>-The small freezer next to the ice machine had three boxes dated [DATE] and one box of fajitas dated [DATE];</p> <p>-The large freezer did not have a thermometer inside of it and the electronic panel on the outside was flashing DC;</p> <p>-There were various cardboard boxes full of various types of meat, undated;</p> <p>-There were several pork loins lying loose in the freezer, undated.</p> <p>During an interview on [DATE] at 10:10 A.M., the DC said:</p> <p>-She did know what DC meant on the large freezer's electronic panel;</p> <p>-She did not know how staff were getting temperatures for the large freezer as there was no thermometer in the large freezer;</p> <p>-Staff were expected to mark down the temperature of the freezer every shift;</p> <p>-The prior Dietary Manager (DM) would date all food a year from the day it arrived in stock;</p> <p>-She expected the freezers to have food organized and clearly marked with the appropriate dates;</p> <p>-All food items should have a sticker showing when it arrived in stock and once it was opened, marked with date opened and the expiration date to ensure food safety.</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 of the kitchen's prep area across from disinfecting sinks on [DATE] at 10:12 A.M., showed:</p> <ul style="list-style-type: none"> -A metal prep table covered with food debris, with a open, half used peanut butter container, stocked date of [DATE], without a date when opened; an open, half used bottle of grape jelly, undated, showing refrigerate after use; and a large pitcher full of seven liters of drink mix, topped with a lid, labeled brown sugar, that did not fit, undated; -On the bottom rack of the metal prep table was a large plastic container full of sugar, labeled, undated, with no lid; a large plastic container full of reported brown sugar, unlabeled, undated, with no lid; a large plastic container of reported thickener, unlabeled, undated with a loose fitting lid; a large plastic container filled with reported flour, unlabeled, undated with a loose fitting lid; -A metal prep table covered with sticky substances and food debris with legs covered in grease, had an open plastic bag of Styrofoam bowls, spilled out of the plastic wrap onto the dirty table top; -Over the metal prep table was a shelf containing various containers of spices, including: A bottle of steak sauce, labeled open on [DATE], refrigerate after opening; an open bag of gluten free potatoes, undated, loosely wrapped in saran wrap; an open container half full of jelly, undated, refrigerate after opening; one container of chicken base paste, half full, undated, labeled refrigerate after opening; three containers of beef base paste, half empty, undated, labeled refrigerate after opening; -A three sink dish sanitizing station, caked with grease and food debris, with visible splotches of yellow grease underneath the sinks, around the grease trap, on the walls, baseboards, and under the metal prep table to the left of it; -The pipes under the sink station were caked with grease and food debris; -The floor in front of the sink station and the two metal prep tables was slick, slippery with grease; -There were no anti-slip pads in front of the sink station. <p>During an interview on [DATE] at 10:15 A.M., the DC said:</p> <ul style="list-style-type: none"> -When the three dish sanitizing sinks are all drained at the same time it causes the grease trap to overflow; -The grease traps overflowed often over the past couple of months. She was not sure if maintenance was aware, as it was only caused by staff draining all three sinks at once; -The large containers of sugar, brown sugar, thickener and flour should have tight fitting lids, clear labels, dates when placed in the containers and stored in the walk-in for infection control and pest control; -The container full of drink mix was probably from last night's dinner. It should get discarded; <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>-All food should have dates when opened and refrigerated after opening according to package instructions.</p> <p>Observation of the kitchen's walk-in on [DATE] at 10:16 A.M., showed:</p> <p>-A metal shelving unit with a metal pan, covered with ripped tin foil, labeled gravy, [DATE]; a metal pan, covered with ripped tin foil, labeled omelette, dated [DATE], which was sitting inside of a metal pan, covered with ripped tin foil, labeled bacon, dated [DATE];</p> <p>-On another shelf was a cardboard box, labeled tortillas, with the top of the box open to air, and inside was a plastic bag full of the tortillas, unsealed. The box was marked use by [DATE];</p> <p>-A half full opened can of evaporated milk, undated;</p> <p>-An opened, used container of tartar sauce, with no open date or expiration date;</p> <p>-An opened container of ranch style salad dressing, almost empty, with no open or expiration date;</p> <p>-An opened container of mayonnaise, with no open or expiration date;</p> <p>-The floor was dirty with trash and caked with various substances and food debris.</p> <p>Observation of the kitchen's appliances on [DATE] at 10:30 A.M., showed:</p> <p>-The two door oven had grease caked on the inside and outside of the doors and caked on the walls and racks inside of the oven;</p> <p>-An industrial sized food steamer which had a drip tray attached to the front of the machine which was overflowing with opaque liquid, falling into a large rectangular container placed underneath the machine. The bottom of the container was covered in murky water, with gnats floating in it and swarming around it;</p> <p>-The gas stove had grease caked on the oven door; various substances and food debris in the burners with a lit pilot flame; the back of the stove was black with various food substances and grease;</p> <p>-The automatic coffee dispenser had a drip tray full of brown water and caked with a reddish brown substance. The electric panel was blinking with the clean icon. The inside of the door of the unit had clear instructions on how to clean and sanitize the machine, as well as how often;</p> <p>-The juice machine had boxes of concentrated juice with valves connected to clear tubes which fed into the machine. The tubes were sticky with an unidentifiable substance, and one tube was detached and the valve was hanging down the side of the cart, touching a grease caked wheel;</p> <p>-All of the floors surrounding the equipment were slick with grease, coated with various substances and had visible food debris.</p> <p>During an interview on [DATE] at 10:40 A.M., the DC said:</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>-She was not aware the juice or coffee machine needed cleaned or sanitized. She did not know if they were ever cleaned or sanitized;</p> <p>-The steamer overflowed when in use and the container was put there to catch the run off;</p> <p>-The kitchen was not a clean, safe environment to store, prep, or serve food to the residents, causing the risk of foodborne illness;</p> <p>-The grease on the ovens and stoves was a fire hazard risk;</p> <p>-The slippery floors was a hazard to all who walked on them, as they could fall and risk injury;</p> <p>-There was a cleaning schedule posted but no one followed it;</p> <p>-She was trying to train the other staff on properly dating food;</p> <p>-She was responsible for cooking.</p> <p>During an interview on [DATE] at 11:23 A.M. and at 1:28 P.M., the Administrator said:</p> <p>-He started at the facility as the Administrator on [DATE];</p> <p>-He terminated the facility's DM on [DATE], due to lack of performance of job duties;</p> <p>-The former DM was responsible for ensuring the kitchen was a clean and sanitary work environment, assigning cleaning tasks to staff, organizing and maintaining proper food storage and preparation;</p> <p>-He expected the current DC to assign cleaning tasks to staff and ensure proper food storage and preparation was maintained during his/her shifts for breakfast and lunch service;</p> <p>-The current DC had not implemented any cleaning duties or maintained proper food storage and preparation;</p> <p>-The staff were not completing cleaning checklists;</p> <p>-He expected staff to have knowledge of and follow all policies;</p> <p>-He expected staff to notify him of any issues;</p> <p>-He expected staff to keep the kitchen clean and sanitary to safely prepare food, to label and date food correctly and to store food appropriately, clean appliances to policy standards, and to keep work stations and floors free of grease, various substances and food debris as failure to do so increases the risk of foodborne illnesses, cross contamination, infection control which could potentially make the residents sick.</p> <p>Observation of the kitchen on [DATE] at 2:00 P.M., showed:</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>-A metal shelving unit with wet pans, pots and metal food containers stacked inside of each other, dripping on the floor;</p> <p>-Two garbage cans full of food waste and trash without lids.</p> <p>During an interview on [DATE] at 2:10 P.M., the Administrator said:</p> <p>-He expected staff to dry all cookware and dishes before stacking them on top of each other for infection control;</p> <p>-He expected staff to cover garbage cans for infection control.</p> <p>During an interview on [DATE] at 1:01 P.M., the Administrator said he could not find any cleaning tasks lists completed for August in the former DM office as it was a wreck.</p> <p>MO00239336</p>

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<p>F 0925</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Make sure there is a pest control program to prevent/deal with mice, insects, or other pests.</p> <p>41061</p> <p>Based on observation and interview, the facility failed to maintain an effective pest control program to control the presence of flies and gnats in the kitchen. The census was 76.</p> <p>Observation of the kitchen on 8/12/24 at 9:42 A.M., showed several flies and gnats throughout the food prep areas of the kitchen, outside of the walk-in cooler, and inside the dry food storage room. There were flies and gnats outside of the walk-in cool, in the dishwasher area, and outside of the ice machine. There was a swarm of gnats over the steam table, the dining room pass through window and under the disinfecting sinks around the grease trap. There were also gnats floating in and swarming around a large, clear rectangular container which was filled with approximately three inches of cloudy water. The container was underneath a large industrial food steamer.</p> <p>During an interview on 8/12/24 at 10:30 A.M., the Dietary [NAME] (DC) said the container was under the steam table to catch the run off water from the industrial steamer. The kitchen was dirty which attracted the flies and gnats. She expected the kitchen to be free of flies and gnats.</p> <p>Observation of the kitchen on 8/12/24 at 11:00 A.M. and 2:00 P.M., showed there were several flies and gnats throughout the food prep areas of the kitchen, outside of the walk-in cooler, and inside the dry food storage room. There were flies and gnats outside of the walk-in cooler, in the dishwasher area, and outside of the ice machine. There was a swarm of gnats over the steam table, the dining room pass through window and under the disinfecting sinks around the grease trap. There were also gnats floating in and swarming around a large, clear rectangular container which was filled with approximately three inches of cloudy water. The container was underneath a large industrial food steamer.</p> <p>During an interview on 8/12/24 at 2:10 P.M., the Administrator said he expected the kitchen to be free of flies and gnats.</p> <p>MO00239336</p>		