

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

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265326	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/18/2025
NAME OF PROVIDER OR SUPPLIER Republic Nursing & Rehab		STREET ADDRESS, CITY, STATE, ZIP CODE 901 East Hwy 174 Republic, MO 65738	
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 record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards of practice and in a manner to prevent possible contamination when the facility failed to keep dented cans separated from other cans; failed to ensure all food items were properly labeled and sealed; failed to ensure transported foods were covered; failed to ensure fans, vents, and ceilings in food areas were free from dirt and debris; and when staff stacked dishes while still wet. This had the potential to affect all residents who consumed food from the facility kitchen. The facility census was 115 residents.1. Review of the 2022 Food and Drug Administration (FDA) Food Code showed the following information:-Depending on the circumstances, rusted, and pitted or dented cans may present a serious potential hazard;-Damaged or incorrectly applied packaging may allow the entry of bacteria or other contaminants into the contained food;-If the integrity of the packaging has been compromised, contaminants may find their way into the food. Review of the facility policy titled, Storage of Dry Food and Supplies, dated April 2011, showed severely dented, rusted, leaking, and bulging cans must be placed in a separate, labeled holding area for return to the distributor.Observations on 09/15/25, at 6:03 A.M., on 09/17/25, at 12:01 P.M., and 09/18/25, at 3:00 P.M., of the canned food rack showed two 6 pound and 11-ounce (oz) cans of sandwich maker on the rack. One can had a large dent in the back and a smaller near the top. The second can had two large dents on each side.During an interview on 09/18/25, at 1:34 P.M., Dietary Aide (DA) A said the following:-Dented cans should not be on the rack with other cans;-He/she would remove a dented can from the rack and put in designated area;-He/she would not use food from a dented can.During an interview on 09/18/25, at 1:52 P.M., Dietary [NAME] (DC) B said the following:-Staff should separate dented cans from other cans;-Staff should never use food from a dented can because the air seal is cracked.During an interview on 09/18/25, at 2:20 P.M., the Dietary Manager (DM) said the following:-Staff should never use food from a dented can;-Staff should pull dented cans from the rack and store in the designated area;-He notifies the food representative for credit.During an interview on 09/18/25, at 3:54 P.M. the Administrator said staff should not use dented cans and should store in a separate designated area.2. Review of the US Food and Drug Administration policy, under the section of Food Labeling and Handling, updated 03/04/23, showed the following:-Facility staff must ensure their proper storage, including keeping track of when to discard perishable foods, and covering, labeling, and dating all foods stored in the refrigerator or freezer as indicated;-Labeling, dating, and monitoring refrigerated food, including, but not limited to leftovers, so it is used by its use by date, or frozen (where applicable), or discarded.Review of the facility policy titled, Storage of Dry Foods and Supplies. dated April 2011, showed the following:-Metal or plastic containers with tight fitting covers, labeled top or side, must be used for storing opened products;-Open boxes are to be effectively sealed;-Bulk crackers, cereal, cookies, pasta, etc. are to be stored and properly labeled in sealed containers;-Food grade plastic bags are to be tightly closed after being opened.Observation on 09/15/25, at 6:03 A.M., of the kitchen showed the following: -Inside the stand-up cooler was four packages of sliced cheese wrapped in unsealed plastic wrap with no label. Two of the four packages of cheese were visibly turning hard;-Inside the stand-up cooler was a (continued on next page)		

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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	partial onion covered in unsealed plastic wrap, a bag of shredded cheddar jack cheese open to air, two gallon plastic bags containing some type of sliced meat with no label, steel container covered in aluminum foil containing a white substance with no label, steel container containing diced pork labeled 09/04 to 09/07'-Inside the dry storage area was two containers of instant mashed potatoes open to air and only one labeled,a large plastic container of thickener with a dirty lid not secured, two boxes containing bags of graham crackers both open to air and only one labeled, one opened gallon jug of soy sauce with about three-fourths used with manufacturer label to refrigerate after opening for quality, and one opened gallon jug of teriyaki sauce with about three-fourths used with manufacturer label to refrigerate after opening;-Inside the walk-in freezer were fries, chocolate chip cookie dough, French toast sticks, beef patties, rib patties, breaded pork patties, and breaded chicken tenders all in unsealed and open to air plastic bags inside of boxes;-Inside the walk-in cooler was a steal container of possible potato salad with no label.Observation on 09/17/25, at 12:01 P.M., of the kitchen showed the following:-Inside the stand-up cooler was an opened and partially used one-gallon plastic jug of sweet pickle relish labeled 06/04/24, and an eight-quart plastic container with an unsecured red lid containing about two quarts of green beans labeled 09/12;-Inside the dry storage area was box containing a plastic bag of rice unsealed and open to air, one opened gallon jug of soy sauce with about three-fourths used with manufacturer label to refrigerate after opening for quality, and one opened gallon jug of teriyaki sauce with about three-fourths used with manufacturer label to refrigerate after opening;-Inside the walk-in freezer was rib patties, cobbler crust, chocolate chip cookie dough, country fried beef steak patties, breaded pork patties, and pork egg rolls all in unsealed and open to air plastic bags inside of boxes, and a bag of diced chicken unsealed and open to air;-Inside the walk-in cooler had a large bag of several meat patties, unsealed and open to air with no label.During an interview on 9/17/25, at 1:34 P.M., DA A said the following:-Staff should store opened food in a sealed container labeled with the date opened, use by date, and item name;-Most foods can be kept refrigerated for four days.During an interview on 09/17/25, at 1:52 A.M., DC B said the following;-Staff should store opened food in a sealed container labeled with the food name, date opened, and the use by date, and nothing should be opened to air;-Opened items requiring refrigeration generally should be discarded after three days.During an interview on 09/17/25, at 2:20 P.M., the DM said the following:-All stored opened food should be sealed, labeled, and dated with the open date and use by date;-Most opened refrigerated food items should be discarded after three days;-Staff should review food dates on a daily basis and discard expired foods.During an interview on 09/18/25, at 3:54 P.M., the Administrator said opened food should be labeled, dated, and sealed. Most opened refrigerated food should be stored for three days and then discarded. 3. Review of the 2022 Missouri Food Code showed food shall be protected from contamination by storing the food in a clean, dry location, and where it is not exposed to splash, dust, or other contamination.Review of the facility policy titled, Cleaning Schedules, dated April 2011, showed the following:-It was the responsibility of the Dining Services Manager to enforce the cleaning schedules and to monitor the completion of assigned cleaning tasks;-Daily, weekly, and monthly cleaning schedules prepared by the Dining Services Manager with all cleaning takes listed will be posted in the dietary department and should specify days, responsible staff, and shift and be posted prior to the beginning of each week with the staff to initial when task is completed.Observation on 09/15/25, at 6:03 A.M., of the kitchen showed the following:-Vents on the ice machine had dirt and dust on them and were directly over the napkins used to roll silverware;-Fans inside the walk-in refrigerator had dirt and dust on them, and they were blowing directly over food;-The ceiling in the walk-in refrigerator had dirt and dust on it directly over food.Observation on 09/17/25, at 12:01 P.M., of the kitchen showed the following:-Vents on the ice machine had dirt and dust on them and were directly over the napkins used to roll silverware;-Fans inside the walk-in refrigerator had dirt and dust on them, and they were blowing directly over food;-The ceiling in the walk-in refrigerator had dirt and dust on it directly over food.Observation on 09/18/25, at 3:00 P.M., in the kitchen showed the following:-Vents on the ice machine had dirt and (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	dust on them and were directly over the napkins used to roll silverware;-Fans inside the walk-in refrigerator had dirt and dust on them, and they were blowing directly over food;-The ceiling in the walk-in refrigerator had dirt and dust on it directly over food.During an interview on 9/17/25, at 1:34 P.M., DA A said the facility had a cleaning schedule, but he/she did not know who was responsible for cleaning the vents on the ice machine, or the fan and ceiling in the walk-in refrigerator.During an interview on 09/17/25, at 1:52 A.M., DC B said the facility had a cleaning schedule, and cleaning the fan and ceiling in the walk-in refrigerator was the responsibility of all dietary staff. Cleaning the vents on the ice machine is the responsibility of the dietary aides. During an interview on 09/17/25, at 2:20 P.M., the DM said the following:-Cleaning the vents on the ice machine was the responsibility of maintenance;-There was a daily and weekly cleaning schedule for the kitchen;-There was a daily 10:00 A.M. to 6:00 P.M. staff member responsible for cleaning the fan and ceiling in the walk-in refrigerator.During an interview on 09/19/25, at 1:19 P.M., the Maintenance Supervisor said it was the responsibility of maintenance to clean the vents on the ice machine.During an interview on 09/18/25, at 3:54 P.M., the Administrator said the kitchen has a cleaning schedule and there should not be dirt or dust on vents, fans or the ceiling.4. Review of the 2022 Missouri Food Code showed food shall be protected from contamination by storing the food in a clean, dry location, and where it is not exposed to splash, dust, or other contamination.Review of the facility policy titled, Dining Services Manager Responsibility, dated April 2011, showed the following:-Food must remain covered while being distributed through the hallways;-Cart should be filled as quickly as possible from start to finish without interruptions in order for food to remain hot. When filled, the cart should be immediately taken to the hall and distributed to resident. All items must be covered.Observation on 09/17/25, at 11:30 A.M., showed trays on the food cart had cups of pears that were all uncovered. At 11:58 A.M., the cart carrying the trays with uncovered pears was taken to be served and staff were observed taking the trays with the uncovered pears through halls to resident rooms.Observation on 09/18/25, at 3:52 P.M., showed trays on the food cart had cups of watermelon that were all uncovered. At 5:00 P.M., the Administrator pushed the food cart carrying the trays with uncovered watermelon to the hall to be served.During an interview on 09/17/25, at 1:34 P.M., DA A said all food should be covered during transport and the watermelon for the evening meal was not covered and should have been. During an interview on 09/17/25, at 1:52 A.M., DC B said all food should be covered during transport and the watermelon was not covered for the evening mealDuring an interview on 09/17/25, at 2:20 P.M., the DM said all food should be covered during transport.During an interview on 09/18/25, at 3:54 P.M., the Administrator said food should be covered during transport and he took a cart with uncovered watermelon on the trays to be served to residents.5. Review of the Missouri Food Code, published 2022, showed dishes are required to be air dried before being stacked and stored. Review of the facility policy titled, General Dish Room Sanitation, dated April 2011, showed the following:-All items are to be air dried. No moisture can be found on any stacked item;-All items must be stored inverted, covered, or stacked with top of dish/tray inverted unless stored in an enclosed cabinet.Observation on 09/17/25, at 12:15 P.M., in the kitchen showed medium cups stored for use upside down on a red tray with trapping water inside the cups.Observation on 09/19/25, at 8:31 A.M., in the kitchen showed cups stacked on a tray upside down with water trapped on the tray and inside the cups and small bowls stacked upright in a dish tub with water inside the bowls.Observation on 09/18/25, at 1:29 P.M., in the kitchen showed staff stacked wet plate covers next to the steam table for use.During an interview on 09/18/25, at 1:46 P.M., DA C said the following:-He/she leaves dishes out of the dishwasher for a couple of minutes so they can dry before stacking;-He/she has not been told dishes should not be stacked while wet.During an interview on 09/18/25, at 1:52 P.M., DA A said dishes should be dry before stacking. The facility does not have enough rubber mats to place dishes on for drying.During an interview on 09/18/25, at 9:51 A.M., DC B said dishes should never be stacked wet because bacteria will grow.During an interview on 09/18/25, at 2:20 P.M., the DM said all dishes should be air dried before stacking. During an interview on 09/18/25, at 3:54 P.M. the Administrator said staff should not stack wet dishes, they should be air dried before storing for use.		