

| | | | |
|---|--|---|--|
| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265362 | (X2) MULTIPLE CONSTRUCTION A. Building B. Wing | (X3) DATE SURVEY COMPLETED 02/23/2026 |
| NAME OF PROVIDER OR SUPPLIER Meadow View Health & Rehabilitation | | STREET ADDRESS, CITY, STATE, ZIP CODE 2203 East Mechanic Street Harrisonville, MO 64701 | |

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>Based on observation, interview, and record review, the facility failed to retain operable thermometers in all refrigerators and/or freezers to confirm adequate temperature ranges; failed to ensure utensils, beverage dispensers, and food preparation items/equipment were kept in a sanitary condition; failed to maintain plastic and/or rubber cutting boards, plate covers, room trays, and utensils in good condition to avoid food safety hazards (cross-contamination); failed to separate damaged foodstuffs, in accordance with State of Missouri rules and regulations, established national guidelines, and professional standards for food service safety. These deficient practices had the potential to affect all residents, visitors, volunteers, and staff who ate food from the kitchen. The facility's census was 87 residents with a licensed capacity for 120 residents at the time of the survey. Review of the 1999 and 2009 Food and Drug Administration (FDA) Food Code and Missouri Food Codes, showed:-Chapter 4-101.11: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated wear washing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.-Chapter 4-501.12, Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced. Review of facility policy Food Safety-Director of Food and Nutrition Services' Responsibilities dated 2021 showed:-The director of food and nutrition services would have assured:-Sanitary conditions would be maintained in the food storage, preparation and serving areas.--The director of food and nutrition services or designee would conduct regular inspections to assure proper food handling. -Followed all federal, state, and local requirements.1. Observation on 2/17/26 at 10:59 A.M. and 11:30 A.M., during a kitchen sanitation inspection showed the following:-Refrigeration units A, B, and C had no thermometers inside each unit to verify the temperature reading inside the unit with the thermometers on the outside of the unit that ensured the food inside was being kept at safe temperature for the storage of food. -The red, white, and green cutting boards on a bottom shelf of a shelving unit at the north wall were heavily scored.-There was a 6 pound (lb.) 14 ounce (oz.) can of garbanzo beans dented on the bottom rim and on the other side just above the bottom rim on a large can dispenser rack in the Dry Storage (DS) room.-There was a 50 oz. can of Cream of Mushroom soup that was dented on one side just above the bottom rim on the same dispenser rack in the DS room.-There was a 48 oz can of Chicken and Dumplings that was dented on one side just above its rim on the same dispenser rack in the DS room. -The manual</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 |
|---|-------|-----------|

| | | | |
|--|---|---|--|
| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265362 | (X2) MULTIPLE CONSTRUCTION A. Building B. Wing | (X3) DATE SURVEY COMPLETED 02/23/2026 |
| NAME OF PROVIDER OR SUPPLIER Meadow View Health & Rehabilitation | | STREET ADDRESS, CITY, STATE, ZIP CODE 2203 East Mechanic Street Harrisonville, MO 64701 | |
| 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>can opener across from the 3-sink area had excessive greasy build-up of unknown debris and paper. During an interview on 2/17/2026 at 11:04 A.M., the [NAME] said: -Temperatures were checked by reading the thermometer on the outside of the refrigeration units. -The staff did not verify temperatures with a thermometer that was inside the unit. Observation on 2/17/26 between 2:13 P.M. and 2:47 P.M. during the kitchen sanitation inspection showed the following: -Refrigeration units A, B, and C had no thermometers inside each unit to verify the temperature reading inside the unit with the thermometers on the outside of the unit that ensured the food inside was being kept at safe temperature for the storage of food. -The red, white, and green cutting boards on a bottom shelf of a shelving unit at the north wall were heavily scored. -There was a 6 lb. 14 oz. can of garbanzo beans dented on the bottom rim and on the other side just above the bottom rim on a large can dispenser rack in the DS room. -There was a 50 oz. can of Cream of Mushroom soup that was dented on one side just above the bottom rim on the same dispenser rack in the DS room. -There was a 48 oz can of Chicken and Dumplings that was dented on one side just above its rim on the same dispenser rack in the DS room. -The manual can opener across from the 3-sink area had excessive greasy build-up of unknown debris and paper. During an interview on 2/19/26 at 12:46 P.M. the Dietary Manager said the following: -Damaged foodstuffs were to be separated out and returned to their food vendor for a credit or replacement. -The damaged cutting boards should have been replaced with new cutting boards. -Cutting boards should have been replaced when heavily scored. -Damaged food preparation items were to be discarded and replaced. -He/She would expect food to be free of foreign substances. -He/She expected the can opener to be cleaned in the dishwasher after each meal.</p> | | |