

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265411	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/20/2025
NAME OF PROVIDER OR SUPPLIER Point Lookout Nursing & Rehab		STREET ADDRESS, CITY, STATE, ZIP CODE 11103 Historic Hwy 165 Hollister, MO 65672	

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 - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interview, and record review, the facility failed to ensure food was prepared and stored under sanitary conditions when potentially hazardous food was not thawed using sanitary methods; when staff failed to check the temperature of potentially hazardous and food was not kept at the proper temperature on the steam table; and when dietary staff failed serve food under sanitary conditions when dietary staff touched ready-to-eat food items with bare hands. This had the potential to affect all staff and residents in the facility. The facility census was 85.1. Review of the facility's policy titled, General Requirements of Basic Hazard Analysis (HAACP), dated 2005, showed the following:-All potentially hazardous foods should be kept at safe temperatures, 41 degrees Fahrenheit (F) of below for refrigerated items, or 0 degrees F of below for frozen items-Potentially hazardous foods have historically been involved in foodborne illness outbreaks. Some examples of potentially hazardous foods are eggs, milk, fish, poultry, and meat;-Potentially Hazardous frozen foods should be thawed under refrigeration so that the temperature of the food does not exceed 41 degrees F; under potable running water at a temperature of 70 degrees F or below, with sufficient water in velocity to agitate and float off loose food particles; in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process; or as part of the conventional cooking process. Review of the 2013 Missouri Food Code showed the following:-Potentially hazardous food shall be thawed, under refrigeration that maintains the food temperature at 41 degrees F or less or completely submerged under running water at a water temperature of 70 degrees F or below, with sufficient water velocity to agitate and float off loose particles in an overflow, for a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees F, or a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under to be above 41 degrees F, for more than four hours including: the time the food is exposed to the running water and the time needed for preparation for cooking, or the time it takes under refrigeration to lower the food temperature to 41 degrees F;-As part of a cooking process if the food that is frozen is thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process. Review of facility's personnel records showed a counseling notice for [NAME] A, dated 11/19/25, for improper food handling. [NAME] A agreed with the violation. During an interview on 11/20/25, at 11:59 A.M., the Registered Dietician (RD) said the following:-There have been issues in the kitchen due to the previous Dietary Manager (DM) that discontinued working at the facility as of 11/19/25;-He/she was made aware by the Administrator that food had been improperly thawed by the kitchen staff recently;-Cook A left frozen raw hamburger out all night long and then fed it to residents the next day;-Cook A was written up by the Administrator;-Raw meat should be thawed on the meat rack in the refrigerator. During an interview on 11/20/25, at 12:20 P.M., [NAME] A said the following:-Raw meat was supposed to left in the refrigerator on the meat rack for a few days to thaw;-On 11/17/25 or 11/18/25, he/she pulled out two blocks of raw hamburger from the freezer and put them on the meat rack in the refrigerator. Somebody put one of the blocks of hamburger back in the freezer;-The meat was frozen solid that he/she needed to make the meal for 11/19/25. On 11/18/25 around 2:00 P.M., he/she pulled out the frozen raw hamburger from the freezer and it was left out all night on the counter;-The next day, the prior DM said he/she checked the temperature and said it was okay to use. He/she was not sure what the temperature was or how she checked it, but the meat was thawed;-He/she used the meat to make the sloppy joes for the residents. During an interview on 11/20/25, at 12:38 P.M., the Activities Director said the following:-He/she was not the DM but was helping until the facility got a new one hired;-He/she heard that raw hamburger was left out all night;-The previous DM pushed together a roll of hamburger and checked the temperature. He/she said it was below forty and told [NAME] A it was okay to feed to residents;-Cook A used the meat to cook the meal for the residents;-The meat should have been thrown away because it was not thawed properly and could make people sick;-The meat should have been placed in the refrigerator on the meat rack to thaw. Food should not be thawed at room temperature. During an interview on 11/20/25, at 12:53 P.M., Dietary Aide (DA) B said the following:-Raw meat should not be left out at room temperature to thaw;-Frozen meat should be placed in the refrigerator on the meat rack on the bottom to thaw. During an interview on 11/20/25, at 1:03 P.M., DA C said raw meat should be placed on the meat rack to thaw. Meat should not be thawed at room temperature. During an interview on 11/20/25, at 4:51 P.M. the Director of Nursing (DON) said he/she does not manage the kitchen but he/she knew that meat</p>		