

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265430	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/13/2024
NAME OF PROVIDER OR SUPPLIER Arbor View Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 6400 the Cedars Court Cedar Hill, MO 63016	

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>46460</p> <p>Based on observation, interview, and record review, facility staff failed to properly maintain the temperature of hot food at or above 120 Degrees Fahrenheit (F) for 12 residents (Residents #1, #2, #3, #4, #5, #6, #7, #8, #9, #10, #11, and #12), out of 12 sampled residents, at the time of meal service and failed to implement a system to monitor food temperatures at the time of service. Failure to maintain foods at the proper temperature has the potential to affect all residents receiving meal trays. The facility's census was 94.</p> <p>Review of the Missouri Food Code for the Food Establishments of the State of Missouri, provided by the facility and dated June 3, 2013, showed:</p> <ul style="list-style-type: none"> - Refrigerated, potentially hazardous food shall be at a temperature of 41 degrees Fahrenheit or below when received; - Potentially hazardous food that is cooked to a temperature and for a time specified under section 3-4.11-3. 401.13 and received hot shall be at a temperature of 135 degrees Fahrenheit. <p>The facility did not provide a policy related to food service tray temperatures or a system of monitoring food tray temperatures at service time.</p> <p>The facility did not provide temperature logs of food served on hall trays.</p> <p>1. Review of the facility's Resident Council Meeting Minutes, dated 12/11/24, showed the food has not been appetizing lately and served cold.</p> <p>During an interview on 12/13/24 at 11:15 A.M., Resident #6 said the food is terrible and it's cold.</p> <p>During an interview on 12/13/24 at 12:28 P.M., the Dietary Manager (DM) said he/she has a heated food service cart, however it is not used for the daily meals. The heated cart is only used for meal service when food needs to be held for an extended period of time. Daily meals are delivered on open tray carts. Dietary staff plate the food and cover with an insulated lid, then slide on to the cart. Staff then push the carts to the appropriate halls. The DM said he/she sometimes had issues with food temperatures because staff don't pass the trays timely.</p> <p>Observation on 12/13/24 of the lunch hall tray pass showed:</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
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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>- At 12:28 P.M., dietary staff began plating the resident lunch meal. Each plate was covered and placed on a tray in a slot in a metal cart and wheeled out of the dining area;</p> <p>- At 12:38 P.M., the open, uncovered hall tray cart was pushed to C hall;</p> <p>- At 12:42 P.M., staff began pushing the cart down C hall and delivering trays;</p> <p>- At 12:56 P.M., staff finished delivering trays to the residents on C hall.</p> <p>Observation on 12/13/24 at 12:58 P.M. of a lunch meal from an unserved tray on the hall tray cart showed:</p> <p>- Salisbury steak with a temperature of 105.2 F;</p> <p>- Broccoli with a temperature of 100.5 degrees F;</p> <p>- Potatoes with a temperature of 121.1 degrees F;</p> <p>- Mandarin oranges with a temperature of 64.2 F;</p> <p>- Mighty Shake (a supplement with extra calories and protein) with a temperature of 58.6 F.</p> <p>Observation on 12/13/24 at 1:01 P.M. of a test tray, requested by the surveyor, showed: - The plate, delivered by the DM, sat on a plate warmer and was covered with a lid;</p> <p>- Salisbury steak with a temperature of 158.5 F;</p> <p>- Broccoli with a temperature of 158.8 F;</p> <p>- Potatoes with a temperature of 159.9 F;</p> <p>- Mandarin oranges with a temperature of 70.2 F.</p> <p>During an interview on 12/13/24 at 1:01 P.M., the DM said he does not have enough plate warmers to go around, but he has told the Administrator he would like to have some.</p> <p>Observation on 12/13/24 of the evening meal hall tray pass showed:</p> <p>- At 6:35 P.M., dietary staff placed residents' dinner trays with plates covered on an open, uncovered hall tray cart;</p> <p>- At 6:45 P.M., staff began to pass trays on C hall;</p> <p>- At 6:56 P.M., staff finished passing trays on C hall.</p> <p>Observation on 12/13/24 at 6:56 P.M. of a dinner meal test tray showed:</p> <p>- Fish with a temperature of 136 F;</p> <p>(continued on next page)</p>		

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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>- Tater tots with a temperature of 128.5 F;</p> <p>- Salad with a temperature of 64.9 F;</p> <p>- Cake with a temperature of 67.3 F.</p> <p>Observation on 12/13/24 at 6:58 P.M. of a dinner meal from an unserved tray on the hall tray cart showed:</p> <p>- Fish with a temperature of 99.2 F;</p> <p>- Tater tots with a temperature of 97.2 F;</p> <p>- Salad with a temperature of 76.5 F;</p> <p>- Cake with a temperature of 69.8 F.</p> <p>During an interview on 12/13/24 at 7:25 P.M., the DM said he/she does not have a policy for food service. He uses the Missouri Food Code. The temperatures for cold food should be 41 F or below and the hot food should be above 135 F. He/She didn't realize temperature logs weren't being completed since 12/01/24 until just now. He/She would expect the food served to the residents to be at proper temperatures when they receive it. The cold foods should be served cold and the hot foods should be served hot.</p> <p>During an interview on 12/13/24 at 7:45 P.M., the Administrator said she does not have a food service policy. The facility uses the Missouri Food Code instead. She has been working very hard to get the dietary issues corrected. She would expect food to be palatable and served at safe temperatures.</p> <p>Complaint #MO00245733 & MO00246557</p>		