

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  265577	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/17/2025
NAME OF PROVIDER OR SUPPLIER  Marshfield Care Center for Rehab and Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE  800 South White Oak Marshfield, MO 65706	

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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> 31464</p> <p>Based on observation, interview, and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards that protected food from possible contamination at all times when staff failed to ensure condiments kept in the serve-out refrigerator were not expired and when staff failed to ensure non-food contact surfaces were clean and maintained in good repair. The facility census was 48.</p> <p>Review showed the facility did not have a policy regarding cleaning the kitchen and/or serving station.</p> <p>Review of the facility's Daily Deep Cleaning Scheduled showed the following:</p> <p>-Tuesday: The PM [NAME] was to clean the steam table top to bottom, behind and front glass, and de-lime the steam table;</p> <p>-Saturday: The PM [NAME] was to clean and de-lime steam table, clean floor underneath steam table, and behind steam table from top to bottom.</p> <p>1. Observation on [DATE], at 10:35 A.M., showed the following:</p> <p>-The chrome surfaces surrounding the water wells of the steam table contained debris and dried food particles;</p> <p>-The chrome surface surrounding the plate warmer contained debris and dried liquid substance;</p> <p>-The lower shelf of the steam table had several spots of dried liquid substance;</p> <p>-The trash can lid was splattered with a dried substance;</p> <p>-A tub of butter was on the back counter, resting on top of the lid was a spatula covered with butter.</p> <p>Observation on [DATE], at 11:00 A.M., showed the following:</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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>-The chrome surfaces surrounding the water wells of the steam table contained debris and dried food particles;</p> <p>-The chrome surface surrounding the plate warmer contained debris and dried liquid substance;</p> <p>-The lower shelf of the steam table had several spots of dried liquid substance;</p> <p>-The trash can lid was splattered with a dried substance.</p> <p>Observation on [DATE], at 11:20 A.M., showed the following:</p> <p>-The chrome surfaces surrounding the water wells of the steam table contained debris and dried food particles;</p> <p>-The lower shelf of the steam table had several spots of dried liquid substance;</p> <p>-The chrome surface surrounding the plate warmer contained debris and dried liquid substance;</p> <p>-The trash can lid was splattered with a dried substance.</p> <p>Observation on [DATE], at 1:15 P.M., showed the following:</p> <p>-The chrome surfaces surrounding the water wells of the steam table remained covered with debris and dried food particles;</p> <p>-The lower shelf of the steam table had several spots of dried liquid substance.</p> <p>Observation on [DATE], at 2:39 P.M., showed the toaster on the back counter was covered in crumbs. The inside of the toaster contained crumbs and a dried substance was on the chrome edging surrounding the bread slots.</p> <p>Observation on [DATE], at 3:50 P.M., showed the following:</p> <p>-The chrome surfaces surrounding the water wells of the steam table remained covered with debris and dried food particles;</p> <p>-The inside of the toaster contained a layer of crumbs and a dried substance remained on the chrome edging surrounding the bread slots.</p> <p>During an interview on [DATE], at 11:07 A.M., [NAME] A said he/she and the dietary aide (DA) are responsible for cleaning the dining room tables, steam table, and serving area after breakfast and lunch. Usually the aide works on the dining room while the cook cleans up the kitchen and the service area. The A. M. cook and DA are responsible for washing all dishes and cookware after breakfast. The P.M. cook and DA help put away leftover food and help with the dishwashing after lunch, and are responsible for cleaning the dining room tables, steam table, and serving area after dinner. [NAME] A said it was difficult to get everything done between breakfast and lunch since there were only two kitchen staff working the shift.</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>During an interview on [DATE], at 2:35 P.M., [NAME] C said the cooks and DAs are responsible for cleaning the dining tables, steam table, plate warmer, microwave, toaster, and serving area countertops after each meal.</p> <p>During an interview on [DATE], at 2:49 P.M., the Dietary Manager (DM) said the cook and dietary aide are expected to do the cooking, prep work, and clean-up for each meal served on their shift. Staff should clean the steam table, plate warmer, microwave, toaster, and all countertops of the serving area after each meal.</p> <p>During an interview on [DATE], at 3:55 P.M., the Administrator and the Director of Nursing (DON) said the DM was responsible for scheduling the staff and ensuring the meal preparation, service, and cleanup were completed appropriately. The staff should clean the kitchen and service area as needed and after each meal. The heavy cleaning should be done at the end of the day, to include the floors. Staff should ensure the cleanliness of all surfaces prior to each meal, and they should clean the steam table, plate warmer, countertops, microwave, and toaster after each meal.</p> <p>2. Observation on [DATE], at 2:47 P.M., of the refrigerator in the dining room serve out station showed the following condiments in squeeze bottles:</p> <ul style="list-style-type: none"> <li>-Mustard hand labeled with use by ,d+[DATE];</li> <li>-Mayonnaise: hand labeled use by ,d+[DATE];</li> <li>-Oil based salad dressing hand labeled use by ,d+[DATE];</li> <li>-Barbecue sauce hand labeled use by ,d+[DATE];</li> <li>-Mayonnaise hand labeled use by ,d+[DATE].</li> </ul> <p>During an interview on [DATE], at 2:49 P.M., the DM said some of the kitchen staff are new and are not in the habit yet of checking the use by dates on condiments and other food items. They transfer condiments from the large containers in the kitchen refrigerator into the small hand-held bottles. Staff should label the bottles to be used within seven days and discard the contents after that date.</p> <p>During an interview on [DATE], at 3:55 P.M., the Administrator and the Director of Nursing (DON) said staff should label food items when they are received, when they are opened, and labeled with a use by date as applicable. Food items and condiments should be discarded after the use by date.</p> <p>MO00248704</p>		