

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  265580	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/06/2025
NAME OF PROVIDER OR SUPPLIER  Rolla Presbyterian Manor		STREET ADDRESS, CITY, STATE, ZIP CODE  1200 Homelife Plaza Rolla, MO 65401	

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> 33477</p> <p>Based on observation, interview and record review, the facility staff failed to store food in a manner to prevent potential contamination and out-dated use. Facility staff also failed to use food in a first in-first out method when facility staff opened multiple containers of the same food item for use. These failures have the potential to affect all residents. The facility census was 19.</p> <p>1. Review of the facility's Food Storage policy, revised [DATE], showed:</p> <ul style="list-style-type: none"> <li>-Food is stored immediately after receipt and maintained in a manner that prevents damage, spoilage, infestation and bacterial contamination;</li> <li>-All products are labeled and dated with the receiving date. Move old supplies to the front of the shelf to ensure rotation of products and place new supplies to the rear of the shelf;</li> <li>-The policy did not contain information related to storage of opened and prepared food items or management of food items past their best by or use by dates.</li> </ul> <p>Observation on [DATE] at 6:47 A.M., showed the reach-in freezer by the kitchen break room contained three undated plastic resealable bags of prepared cinnamon rolls, an opened and undated bag of uncooked cinnamon rolls, and an opened and undated bag of blueberries.</p> <p>Observation on [DATE] at 6:55 A.M., showed the basement dry goods pantry contained an opened and undated bag of shredded coconut, an undated five pound bag of egg noodles opened to the air, and an undated 25 pound bag of short grain brown rice opened to the air.</p> <p>Observation on [DATE] at 7:23 A.M., showed the walk-in freezer contained:</p> <ul style="list-style-type: none"> <li>-a plastic resealable bag of salami with an opened date of [DATE] and a facility printed use-by date of [DATE];</li> <li>-a cases of chicken fried breaded beef patties, beef patties, turkey bacon, hashbrown patties and double chocolate chip cookie dough opened to the air and undated;</li> <li>-an opened and undated plastic bag of pork chops removed from original packaging;</li> </ul> <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>-an opened and undated 10 pound bag of pepperoni slices;</p> <p>-an opened and undated bag of jumbo raw shrimp stored in an undated plastic resealable bag;</p> <p>-an opened and undated bag of whole kernel corn stored in an undated plastic resealable bag;</p> <p>-an opened and undated bag of okra stored in an undated plastic resealable bag;</p> <p>-an opened and undated plastic bag of french fries removed from original packaging;</p> <p>-an undated and unlabeled plastic resealable bag of unidentifiable breaded ball shaped items;</p> <p>-a large bag of shredded hashbrown's opened to the air and undated;</p> <p>-opened and undated bags of peas, green beans, and sugar snap peas.</p> <p>During an interview on [DATE] at 7:35 A.M., the kitchen supervisor said the breaded ball shaped items in the bag were hushpuppies. The kitchen supervisor said he/she did not know when the hushpuppies were put in the bag and the bag should have been labeled with what it is and when it was opened.</p> <p>Observation on [DATE] at 7:40 A.M., showed the walk-in refrigerator contained:</p> <p>-a plastic resealable bag labeled as Reese's cup candy with an opened date of [DATE] and facility printed use-by date of [DATE];</p> <p>-a plastic resealable bag labeled as Reese's cup candy dated ,d+[DATE];</p> <p>-a four pound bag of candy coated chocolate pieces opened to the air and undated;</p> <p>-two plastic bags of whipped topping opened to the air and undated;</p> <p>-an opened and undated five pound bag of shredded carrots;</p> <p>-a case of sausage patties opened to the air and undated.</p> <p>Observation on [DATE] at 8:39 A.M., showed the cabinet under the counter in the cook's station contained:</p> <p>-an opened bag of plain bread crumbs dated [DATE] with a manufacturer use-by date of [DATE];</p> <p>-a 42 ounce box of quick oats opened to the air and undated;</p> <p>-three bags of light brown sugar dated [DATE] opened to the air;</p> <p>-a 32 ounce bottle of vanilla opened to the air and undated;</p> <p>-a 36 ounce carton of au gratin potatoes opened to the air and undated;</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>-a bag of peppered gravy mix dated [DATE] opened to the air;</p> <p>-four opened and undated bags of powdered sugar.</p> <p>During an interview on [DATE] at 8:45 A.M., the kitchen supervisor said staff should use all of one food item before they open another container, staff should date and label opened and prepared food items, and staff should discard food items past their use-by dates. The kitchen supervisor said he/she had not been able to do much organizing or supervise as he/she should due to staffing issues and he/she knew they had a lot of work to do.</p> <p>Observation on [DATE] at 9:05 A.M., showed an undated bulk bin of flour removed from its original packaging and an undated bulk bin of sugar removed from its original packaging and measuring cup with its handle buried in the sugar.</p> <p>During an interview on [DATE] at 9:06 A.M., the kitchen supervisor said bulk food containers should be dated when they are filled and scoops should not be stored inside the containers. The kitchen supervisor said he/she did not know why the containers were not dated or why staff left the scoop inside the sugar.</p> <p>During an interview on [DATE] at 10:22 A.M., the Certified Dietary Manager (CDM) said opened and prepared food items should be stored in sealed containers, dated with their open or made dates and labeled with the product name if it is not easily identified. The CDM said staff should use the entirety of one food package before they open another of the same thing and staff are expected to discard food items that are past their use-by dates. The CDM said bulk containers of food should be dated when filled and scoops should not be stored inside the bins. The CDM said the receiving dietary aide is delegated to check the food storage twice a week on Tuesdays and Fridays to ensure food items are stored in correct areas, in sealed container, dated, labeled and not expired. The CDM said he/she is ultimately responsible to monitor the food storage and he/she looks daily, but he/she could not explain why their were food items past their use-by dates in active storage. The CDM staff are trained on food storage requirements and he/she had a discussion with staff about multiple packages of the same food items being opened when he/she cleaned out the cabinet in the cook's station about five weeks ago.</p> <p>During an interview on [DATE] at 10:42 A.M., the administrator said opened and prepared food items should be stored in sealed containers, dated with their open or made dates and labeled with the product name if it is not easily identified. The administrator said staff should use the entirety of one food package before they open another of the same thing unless the product is expired and staff are expected to discard food items that are past their use-by dates. The administrator said bulk containers of food should be dated when filled and scoops should not be stored inside the bins. The administrator said staff are trained on food storage requirements upon hire and the cooks are responsible to monitor the food storage at least weekly.</p>		

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<p>F 0814</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Dispose of garbage and refuse properly.</p> <p>33477</p> <p>Based on observation, interview and record review, the facility staff failed to properly contain waste and refuse to prevent the harboring and/or feeding of rodents and pests when the facility failed ensure indoor waste containers remained covered when not in actual use. This failure has the potential to affect all facility occupants. The facility census was 19.</p> <p>1. Review of the facility's Garbage policy, undated, showed:</p> <ul style="list-style-type: none"> <li>-Team members must handle garbage in a manner that will minimize contamination and prevent pests;</li> <li>-This procedure applies to all units and the manger/person in charge is responsible to ensure that the removal and disposal of garbage is handled properly to minimize contamination and prevent pests;</li> <li>-Ensure garbage containers have bags and the containers must be covered when not in use.</li> </ul> <p>Observations on 03/05/25 at 6:22 A.M., 6:42 A.M., 7:50 A.M. and 10:07 A.M., showed the waste container near the mechanical dishwashing station, which contained food and paper waste, uncovered and the area unattended by staff.</p> <p>Observations on 03/05/25 at 6:33 A.M., 6:42 A.M., 7:50 A.M. and 10:07 A.M., showed the waste container in the cook's station, which contained food and paper waste, uncovered and the area unattended by staff.</p> <p>Observations on 03/05/25 at 06:42 A.M.,7:50 A.M. and 10:07 A.M., showed the waste container between the ice machine and reach-in refrigerator, which contained food and paper waste, uncovered and the area unattended by staff. Observation showed dead pests and a pest trap with dead pests on the floor behind the waste container.</p> <p>During an interview on 03/05/25 at 10:07 A.M., the kitchen supervisor said the waste containers had not had lids during his/her employment at the facility which began about a month ago. The kitchen supervisor said he/she believed the waste containers should be covered, but he/she did not know why they did not have lids to cover them.</p> <p>During an interview on 03/05/25 at 10:19 A.M., the Certified Dietary Manager (CDM) said trash cans should be covered when not in actual use to not attract pests, but someone previously said that the containers were in such constant use that they did not need to cover them. The CDM said staff were not trained to cover the waste containers when not in-use.</p> <p>During an interview on 03/05/25 at 10:38 A.M., the administrator said waste containers should be covered when not in actual use, all staff are responsible to ensure they are covered, and staff are trained on this requirement. The administrator said he/she did not know staff thought they did not need to cover the waste containers.</p>