

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265629	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/21/2024
NAME OF PROVIDER OR SUPPLIER Oregon Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE 501 Monroe, Oregon, MO 64473	

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 0761</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure drugs and biologicals used in the facility are labeled in accordance with currently accepted professional principles; and all drugs and biologicals must be stored in locked compartments, separately locked, compartments for controlled drugs.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47195</p> <p>Based on observation, interview, and record review, the facility failed to store medications in a locked storage area to ensure medications were inaccessible to unauthorized staff and residents, and when the medications were left in pill cups on the dining table for residents in the dining room (Resident #1 and #2) and when the facility failed to lock a medication cart. The facility census was 46.</p> <p>Review of facility policy, dated December 2016, showed:</p> <ul style="list-style-type: none"> -Residents have right to self-administer medications if the interdisciplinary team had determined that it was clinically appropriate and safe for resident to do so. -If nursing team determined that a resident cannot safely self-administer medications, the nursing staff will administer the resident's medications. <p>Review of facility policy, storage of medications, undated, showed:</p> <ul style="list-style-type: none"> -Facility shall store all drugs and biologicals in a safe, secure, and order manner. -Compartments (including, but not limited to, drawers, cabinets, rooms, refrigerators, carts, and boxes.) containing drugs and biologicals shall be locked when not in use, and trays or carts used to transport such items shall not be left unattended if open or otherwise potentially available to others. <p>1. Review of Resident #1's annual minimum data set (MDS), a federally mandated assessment tool completed by facility staff, dated 7/1/24, showed:</p> <ul style="list-style-type: none"> -He/She was cognitively intact; -He/She was dependent on a wheelchair; -He/She had no impairment to upper or lower extremities; -He/She was independent with eating and oral care; <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 0761</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>-He/She received as needed pain medication;</p> <p>-He/She took antidepressant, anticoagulant, diuretic, opioid,</p> <p>-Diagnoses included: diabetes (too much sugar in the blood), high blood pressure, gastric esophageal reflux disorder (condition when stomach acid moves back up esophagus),</p> <p>Review of care plan, dated. 6/12/24 , showed:</p> <p>-Administer diabetic medication per doctor order;</p> <p>-Administer analgesic medication as ordered;</p> <p>-Give cardiac medications as ordered;</p> <p>-Give pain medication as needed;</p> <p>-Give medications as ordered;</p> <p>-Monitor/document side effects and effectiveness.</p> <p>Review of physician's orders, dated 8/21/24, showed:</p> <p>-Resident had no orders to self-administer medications;</p> <p>Review of electronic medical record showed:</p> <p>-No self-administration of medication assessment completed.</p> <p>Review of facility medication administration list, undated, showed:</p> <p>-If resident did not have a self administer order, staff must stay, administer, and observe resident.</p> <p>-Resident #1 staff was to administer their medications.</p> <p>Observation on 8/21/24 at 10:48 A.M. showed Certified Medication Technician (CMT) A took medication in a pill cup and sat down on resident's dining room table and left resident. Medications left in cup in front of resident. CMT A observed leaving dining room.</p> <p>During an interview on 8/21/24 at 1:07 P.M., Assistant Director of Nursing (ADON) said:</p> <p>-Resident did not self-administer his/her medications;</p> <p>During an interview on 8/21/24 at 2:20 P.M., CMT A said:</p> <p>-Resident #1 was very independent and he/she did not know he/she could not leave medications on table with resident;</p> <p>(continued on next page)</p>

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<p>F 0761</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>-He/She placed medications on the table in front of Resident #1 and walked out of dining room.</p> <p>2. Review of Resident #2's quarterly MDS, dated [DATE], showed:</p> <p>-He/She had moderately intact cognition;</p> <p>-He/She was dependent on wheelchair;</p> <p>-He/She had no impairment to upper or lower extremities;</p> <p>-He/She took as needed pain medications;</p> <p>-He/She took antipsychotic, antidepressant, anticoagulant, and diuretic medications;</p> <p>-He/She required set up or clean up assistance with eating and oral care;</p> <p>-Diagnosis included: Chronic obstructive pulmonary disease (a condition making it difficult to breathe), diabetes, dementia (condition affecting the brain causing a decline in cognitive functioning such as thinking, remembering, and reasoning), depression, and anxiety.</p> <p>Review of care plan, dated 6/20/24, showed:</p> <p>-Administer medication per order and note changes may vary with labs;</p> <p>Review of physician's orders, dated 8/21/24, showed:</p> <p>-Resident had no orders to self-administer medications;</p> <p>Review of electronic medical record showed:</p> <p>-No self-administration of medication assessment completed.</p> <p>Observation on 8/21/24 at 10:48 A.M. showed CMT A took medication in a pill cup and sat down on resident's dining room table and left resident. Medications left in cup in front of resident. CMT A observed leaving dining room.</p> <p>Review of Resident administration list, undated, showed:</p> <p>-If resident did not have a self administer order, staff must stay, administer, and observe resident.</p> <p>-Resident #2, staff was to administer resident's medications.</p> <p>During an interview on 8/21/24 at 1:07 P.M., ADON said:</p> <p>-Resident #2 did not self-administer his/her medications;</p> <p>During an interview on 8/21/24 at 2:20 P.M., CMT A said:</p> <p>(continued on next page)</p>		

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<p>F 0761</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>-Resident #2 was administered medication by him in dining room on 8/21/24;</p> <p>-He/She placed medications on table in front of Resident #2 and walked out of dining room;</p> <p>-Kitchen staff had been slow with meal service today;</p> <p>-He/She returned to resident after leaving dining room, and went to provide Resident #2 a drink, and ensure he/she took medication</p> <p>3. Observation on 8/21/24 at 10:05 A.M. showed unlocked medication cart labeled north hall was sitting in lobby area outside of nurses station. Staff observed sitting with back to medication cart in office while sitting at computer.</p> <p>Observation on 8/21/24 at 10:27 A.M. showed unlocked medication cart labeled North hall was sitting outside of nurses station in lobby area of facility. No staff observed near medication cart.</p> <p>Observation on 8/21/24 at 1:07 P.M. showed unlocked medication cart labeled north hall was sitting outside of nurses station in lobby area of facility. Assistant Director of Nursing (ADON) was observed in nurses station sitting at computer away from cart.</p> <p>Observation on 8/21/24 at 1:21 P.M., showed unlocked medication cart labeled north hall was sitting outside of nurses station in lobby area of facility. No staff observed near cart.</p> <p>During an interview on 8/21/24 at 1:07 P.M., Assistant Director of Nursing said:</p> <p>-He/She expected the medication cart to be locked;</p> <p>-The medication cart contained creams, Band-Aid, and topical ointments;</p> <p>-It was not appropriate for staff administering medications to a resident to leave his/her medications sitting in front of them on dining room table and leave the dining room with pills still in their cups;</p> <p>-He/She expected staff administering medications to monitor the intake of the medications and not leave the room.</p> <p>During an interview on 8/21/24 at 3:18 P.M., Administrator said:</p> <p>-He/She expected medication carts to be left locked when staff was away from the cart;</p> <p>-It was not appropriate for staff administering medications to leave medications on the dining room table in front of resident and leave the dining room;</p> <p>-Staff were taught to chart medication administration after given medications to ensure medications were taken by residents.</p> <p>MO240734</p>		

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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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47195</p> <p>Based on observation, record review, and interview the facility failed to prepare and serve food in accordance with professional standards for food service safety when staff failed to maintain daily readings of refrigerator and freezer temperature logs, failed to follow proper hand washing practices, used hand sanitizer in food preparation, failed to change gloves between tasks, did not store plates and bowls inverted, did not sanitize thermometer dropped on floor, did not apply hair nets prior to entering kitchen, did not date and label spices, did not throw out expired spices, did not run food processor through dishwasher between uses, and did not maintain a clean and sanitary kitchen. The facility census was 46.</p> <p>1. Review of facility policy, Food Safety and Sanitation, undated, showed:</p> <p>-Employees will wash their hands just before they start to work in the kitchen and after smoking, sneezing, using the restroom, handling poisonous compounds or dirty dishes, and touching face, hair, other people or surfaces or items with potential for contamination.</p> <p>Review of facility policy, Hand Washing, undated, showed:</p> <p>-Employees will wash hands as frequently as needed throughout the day using proper hand washing procedures.</p> <p>-When to wash hands:</p> <p>-After handling soiled equipment or utensils;</p> <p>-During food preparation, as often as necessary to remove soil or contamination and to prevent cross contamination when changing tasks;</p> <p>-When switching between working with raw food and working with ready to eat food.</p> <p>-Before donning disposable gloves for working with food and after gloves are removed.</p> <p>-After engaging in other activities that contaminate the hands.</p> <p>-How to wash hands:</p> <p>-Turn on the faucet using a paper towel to avoid contaminating the faucet.</p> <p>-Wet hands and forearms with warm water and apply an antibacterial soap.</p> <p>-Scrub well with soap and additional water as needed, scrubbing all areas thoroughly. Pay</p> <p>-Rinse thoroughly.</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 - Some</p>	<p>-Dry hands with paper towel or use a hand blow dryer.</p> <p>-Use the paper towel to turn the faucet off and open the door if needed, and then discard it.</p> <p>-Food preparation and/or pot sinks will not be used for handwashing.</p> <p>Review of facility policy, Hand Antiseptic, undated, showed:</p> <p>-Hand antiseptic or antimicrobial gel used by staff as a hand dip or wash will be limited to situations that involve no direct contact with food by the bare hands. Hand antiseptic may be applied between washing hands twice before full hand washing must be completed. Hand antiseptic cannot be used in place of proper hand washing technique in food service setting.</p> <p>Review of facility policy, bare hand contact with food and use of plastic gloves:</p> <p>-Single use gloves will be worn when handling food directly with hands to assure that bacteria are not transferred from food handlers hands to food product being served.</p> <p>-Staff will use good hygienic practices and techniques with access to proper hand washing facilities. Antimicrobial or antiseptic gel is not used in place of proper hand washing techniques.</p> <p>-Gloved hands are considered a food contact surface that can get contaminated or soiled. If used, single use gloves shall be used for only one tasks, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operations.</p> <p>-Hands are to be washed when entering the kitchen and before putting on the single-use gloves and after removing single use gloves.</p> <p>-Gloves are just like hands. They get soiled. Anytime a contaminated surfaces is touched, the gloves must be changed and hands must be washed.</p> <p>-After handling garbage</p> <p>-After handling anything soiled.</p> <p>-After picking up any item from the floor</p> <p>-During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks</p> <p>-Wash hands after removing gloves.</p> <p>During an initial tour and observation in the kitchen on [DATE] at 9:25 A.M. showed:</p> <p>-Dietary Aide A going from clean and dirty side of dishwasher without washing his/her hands when he/she was observed putting away clean dishes after loading dirty dishes in dishwasher.</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 - Some</p>	<p>Observation in the kitchen on [DATE] at 10:43 A.M. showed Dietary Aide A stuck hands in soapy water of the three compartment sink dish water, then stuck hands in second compartment of hot water, then dried his/her hands with paper towel.</p> <p>Observation in the kitchen on [DATE] at 10:59 A.M. showed [NAME] A wearing gloves took food processor container to dish room where he/she sprayed off container and stuck food processor on dish rack and pushed into dishwasher. He/She then pulled clean dishes from clean side of dishwasher without changing gloves or washing his/her hands. He/She then came out to handwashing sinks and washed his/her hands and then touched back of Dietary Aide B with clean hands.</p> <p>Observation in the kitchen on [DATE] at 11:18 A.M. showed Dietary Aide A left kitchen and went into dining room. When he/she re-entered kitchen he/she used hand sanitizer, applied gloves, and grabbed burger with gloved hands from box to place on griddle on stove. He/She then grabbed two more frozen burger patties to add to griddle.</p> <p>Observation in the kitchen on [DATE] at 11:20 A.M. showed Dietary Aide A was dishing up mandarin oranges wearing gloves. He/She then grabbed wash cloth and wiped off cart mandarin oranges was sitting on. He/She removed his/her gloves. He/She used hand sanitizer. He/She did not wash hands. He/She then applied gloves and went back to cooking hamburgers on the griddle.</p> <p>Observation in the kitchen on [DATE] at 11:28 A.M. showed [NAME] A dropped digital food temperature thermometer on the ground. He/She then picked up thermometer off the ground with his/her gloved hand. He/She did not wash hands or change gloves and continued serving food during lunch.</p> <p>Observation in the kitchen on [DATE] at 11:35 A.M. showed [NAME] A washing hands at handwashing sink. He/She turned off faucet with bare hands and then he/she dried hands with paper towel.</p> <p>Observation in the kitchen on [DATE] at 11:46 A.M. showed Dietary Aide A scrapping food off counter with his/her gloved hand, then threw trash away. He/She did not wash hands and went and served mandarin oranges and touched digital thermometer to temperature check grilled cheese.</p> <p>Observation in the kitchen on [DATE] at 12:01 P.M. showed [NAME] A washed his/her hands, dried hands with paper towel, and turned off faucet handle with his/her bare hands.</p> <p>During an interview on [DATE] at 12:21 P.M., Dietary Aide B said:</p> <ul style="list-style-type: none"> -He/She should wash hands between each task; -Gloving occurred after washing hands; -He/She should change gloves when he/she changes materials or tasks; -He/She should wash hands when going from dirty side of dishwasher to clean side. <p>During an interview on [DATE] at 1:29 P.M., [NAME] A said:</p> <ul style="list-style-type: none"> -He/She should wash hands after tasks and between tasks; <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 - Some</p>	<p>-It was not sanitary for him/her to turn faucet off with his/her bare hands;</p> <p>-He/She should wash his/her hands when going from dirty to clean side of dishwasher;</p> <p>-He/She did not wash hands today when he/she moved items from clean side of dishwasher to the side after loading dishwasher;</p> <p>-Gloves were to be applied when he/she started a task, after washing his/her hands, and every time he/she changed tasks he/she should wash his/her hands,</p> <p>During an interview on [DATE] at 1:43 P.M., Dietary Aide A said:</p> <p>-Handwashing should be completed when he/she entered the kitchen and between tasks;</p> <p>-He/She sometimes sticks hands in clean dish water, rinses them off with the spray thing, and then dries his/her hands with a hand towel, so he/she does not always wash them at the hand washing sink;</p> <p>-He/She applied gloves before he/she touched food;</p> <p>-He/She changed his/her gloves anytime he/she touched food, make drinks, between tasks;</p> <p>-It was okay for him/her to use hand sanitizer if he/she did not have time to wash his/her hands between tasks.</p> <p>During an interview on [DATE] at 1:52 P.M., Dietary Manager said:</p> <p>-Handwashing should occur by staff when they first enter kitchen, prior to gloving, between tasks;</p> <p>-He/She expected staff to use a paper towel to shut off faucet handles after washing their hands;</p> <p>-He/She expected staff to wash their hands after picking items up off the floor.</p> <p>During an interview on [DATE] at 2:04 P.M., Administrator said:</p> <p>-He/She expected staff to wash their hands when entering kitchen, between clean and dirty tasks, and after any contamination.</p> <p>2. Review of facility policy, Cleaning Instructions: Food Preparation Appliances, undated, showed:</p> <p>-Small appliances (such as mixers and food processors) will be cleaned and sanitized after each use.</p> <p>-Rinse the parts with warm water and place in the dishwasher or sink. Clean, sanitize, and rinse following the guidelines for automatic or hand dish washing.</p> <p>Observation in the kitchen on [DATE] at 10:54 A.M. showed [NAME] A added stuffing to food processor and chicken broth. He/She then took food processor container into dish room, rinsed off with sprayer, did not run through dishwasher and returned food processor container to its base.</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 - Some</p>	<p>-Dated ,d+[DATE] with no year noted opened 20 oz fine onion powder;</p> <p>-Dated ,d+[DATE] with no year noted, opened 12 oz ground oregano;</p> <p>-Dated ,d+[DATE] with no year noted, opened 5.5 pound (lb) chili powder;</p> <p>-Dated ,d+[DATE] with no year noted, baking powder</p> <p>-Undated and opened 20 oz baking powder;</p> <p>-Undated and opened 16 oz cornstarch;</p> <p>-Dated opened on ,d+[DATE] with no year noted, plastic bag of parsley;</p> <p>-Opened with dated with two dates of ,d+[DATE] and also [DATE] date of baking cocoa;</p> <p>-Undated and opened 5oz hot sauce</p> <p>Dry storage room:</p> <p>-Undated and opened white sliced bread;</p> <p>-Undated and opened hamburger buns.</p> <p>During an interview on [DATE] at 12:21 P.M., Dietary Aide B said:</p> <p>-All food had to be dated and labeled;</p> <p>-Spices should be dated when they came in and then when they were opened;</p> <p>-He/She did not know how long spices could be kept once they were opened.</p> <p>During an interview on [DATE] at 1:29 P.M., [NAME] A said:</p> <p>-Food should be dated when opened;</p> <p>-Spices should be dated when opened;</p> <p>-He/She did not put years on spices when opening;</p> <p>-Spices should be thrown away after one year from date of opening.</p> <p>During an interview on [DATE] at 1:43 P.M., Dietary Aide A said:</p> <p>-Food should be dated and labeled as soon as it as opened;</p> <p>-He/She did not know how long spices could be kept from date they were opened.</p> <p>(continued on next page)</p>

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NAME OF PROVIDER OR SUPPLIER Oregon Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE 501 Monroe, Oregon, MO 64473	
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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>During an interview on [DATE] at 1:52 P.M., Dietary Manager said:</p> <ul style="list-style-type: none"> -Food items should be dated when they are opened; -Spices could be maintained one year after opened or until the expiration date on the container but wasn't quite sure which was accurate. <p>During an interview on [DATE] at 2:04 P.M., Administrator said:</p> <ul style="list-style-type: none"> -He/She expected spices to be thrown out after one year <p>5. Review of facility policy, Food Safety and Sanitation, undated, showed:</p> <ul style="list-style-type: none"> -Food stored in dry storage is placed on clean racks at least 6 inches above the floor. The room should be clean, dry and cool and between ,d+[DATE] degrees. <p>Review of facility policy, Cleaning Dishes/Dish Machine:</p> <ul style="list-style-type: none"> -All flatware, serving dishes, and cookware will be cleaned, rinsed, and sanitized after each use. The dish machines will be checked prior to meals to assure proper functioning and appropriate temperatures for cleaning and sanitizing. -Prior to use, verify proper temperatures and machine function. Confirm that soap and rinse dispensers are filled and have enough cleaning product for the shift. -The person loading dirty dishes will not handle the clean dishes unless they change into a clean apron and wash hands thoroughly before moving from dirty to clean dishes; -Low temperature dishwasher was temperature required 120 degrees F and 50 parts per million (PPM). <p>Review of facility policy, cleaning dishes-manual dishwashing, showed:</p> <ul style="list-style-type: none"> -Check sanitation sink frequently using a test strip to assure the level of sanitizing solution is appropriate. <p>Review of facility policy, maintenance of dish machine, undated, showed:</p> <ul style="list-style-type: none"> -The dish machine will be maintained to assure proper functioning. -Dish machine will be regularly cleaned and de-limed according to manufacturer's instructions. -The dish machine should be cleaned at least once per week. <p>Review of facility policy, general sanitation of kitchen, undated, showed:</p> <ul style="list-style-type: none"> -Food and nutrition services staff will maintain the sanitation of the kitchen through compliance with a written, comprehensive cleaning schedule. <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 - Some</p>	<p>-Cleaning and sanitation tasks for the kitchen will be outlined in a written cleaning schedule.</p> <p>-Tasks will be assigned to be the responsibility of specific positions.</p> <p>Review of facility policy, dry storage area, undated, showed:</p> <p>-Dry storage areas will be maintained to keep food safe and free of infestation or contamination.</p> <p>-Floors, walls, shelves, and other storage areas will be kept clean.</p> <p>-The store room will be cleaned on a regular basis. Floors will be swept and mopped at least weekly and more often as needed.</p> <p>During an initial tour and observation in the kitchen on [DATE] at 8:42 A.M. showed:</p> <p>-No sanitizer solution out in kitchen, red buckets observed empty;</p> <p>-Metal spice rack had a white plastic drawer container with cup lids with a spilled powdery and brown substance on top of container;</p> <p>-Metal rack of spices showed spilled powdery substances on all shelves;</p> <p>-Areas underneath the spice rack, shelves, deep fat fryer, and ovens had not been swept or mopped;</p> <p>-A 3 tiered metal cart sitting next to deep fat fryer had crumbs of food on each shelf surface;</p> <p>-Cleaning log on ice machine showed the log had not been completed since [DATE]</p> <p>-Dry storage room had large container of great northern beans and the lid was covered with white powdery substance;</p> <p>-Shelves in dry storage room covered with white powdery substance.</p> <p>During an initial tour and observation in the kitchen on [DATE] at 8:42 A.M. showed:</p> <p>-Dish racks that run through dishwasher were stored directly on the floor;</p> <p>-Dishwasher machine had substance of white powder and brown substance across the top of machine</p> <p>During an initial tour and observation in the kitchen on [DATE] at 8:42 A.M. showed:</p> <p>-The dish machine sanitation log showed there was blanks on the sanitation</p> <p>-[DATE] no entries at breakfast and lunch;</p> <p>-[DATE] no entries at breakfast</p> <p>-[DATE] no entries at supper;</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 - Some</p>	<p>-[DATE] no entries at supper;</p> <p>-[DATE] no entries at breakfast and lunch</p> <p>-[DATE] no entries at breakfast and lunch;</p> <p>-[DATE] no entries at breakfast, lunch, or supper;</p> <p>-[DATE] no entries at breakfast, lunch, or supper;</p> <p>-[DATE] no entries at breakfast, lunch, or supper;</p> <p>-[DATE] no entries at supper;</p> <p>-[DATE] no entries at breakfast.</p> <p>Observation on [DATE] at 9:20 A.M. showed Dietary Aide A ran test strip at surveyor's request showing 50 parts per million (PPM) and 120 degrees. Dietary Aide had already ran several cycles of dishes.</p> <p>During an interview on [DATE] at 9:20 A.M., Dietary Aide A said:</p> <p>-He/She did not know when dishwashing machine was de-limed.</p> <p>-The dishwasher machine was tested twice a day;</p> <p>-He/She had not ran a test strip yet today to ensure dishwasher was running at appropriate sanitation levels and temperature;</p> <p>-He/She usually tested dishwasher when he/she first came in after running a cycle.</p> <p>Observation in the kitchen on [DATE] at 10:46 A.M. showed food truck arrived and unloading stacks of boxes and foods directly on floor outside of walk-in cooler.</p> <p>Observation in the kitchen on [DATE] at 11:06 A.M. showed Dietary Manager putting away food boxes. He/She lifted box of broccoli florets directly off floor and sat on food preparation table where Dietary Aide B was completing food preparation of cookies.</p> <p>Observation in the kitchen on [DATE] at 11:28 A.M. showed [NAME] A dropped digital food temperature thermometer on the ground. He/She then picked up thermometer off the ground with his/her gloved hand and placed on top of steam table. He/She did not wash hands or change gloves and continued serving food during lunch.</p> <p>Observation in the kitchen on [DATE] at 11:31 A.M. showed Dietary Aide A grabbed digital food thermometer that had just been on floor, did not sanitize thermometer and stuck thermometer directly into hamburger.</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 - Some</p>	<p>Observation in the kitchen on [DATE] at 11:39 A.M. showed the lids of the cereal containers were covered with brown and black crumbs and food splatter.</p> <p>During an interview on [DATE] at 1:43 P.M., Dietary Aide A said:</p> <ul style="list-style-type: none"> -It was not sanitary for items to be stored on the floor; <p>During an interview on [DATE] at 12:21 P.M., Dietary Aide B said:</p> <ul style="list-style-type: none"> -There was a cleaning routine in kitchen that included daily, weekly, and when you can get to it items; -Kitchen will have deep cleaning days after supper on an evening; -He/She did not know when the dishwasher was de-limed; -He/She should wash hands when going from dirty side of dishwasher to clean side. -Kitchen preparation surfaces should be cleaned with sanitizer water; -He/She prepared sanitizer water when he/she first arrived for his/her shift; -He/She tested sanitizer water when he/she first arrived, the test was not recorded; <p>During an interview on [DATE] at 1:29 P.M., [NAME] A said:</p> <ul style="list-style-type: none"> -Dishwasher should be tested before dishes are ran and documented on paper on dish room door; -Sanitizer water should be tested before dishes were ran and documented on paper posted on the bulletin board; -He/She de-limed dishwasher on Thursdays; -Floors were swept and mopped at night; -He/She did not know when shelves in kitchen and storage rooms were cleaned; -It was not sanitary to pick something up off the floor and continue serving foods; -The digital food thermometer should be sanitized between foods and after falling on the floor. <p>During an interview on [DATE] at 1:43 P.M., Dietary Aide A said:</p> <ul style="list-style-type: none"> -Deep cleaning of kitchen occurred on second shift; -The kitchen had a cleaning schedule that they followed for each shift to include weekly cleaning list; <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 - Some</p>	<p>-He/She checked dishwasher for proper sanitation prior to doing lunch and supper dishes;</p> <p>During an interview on [DATE] at 1:52 P.M., Dietary Manager said:</p> <p>-De-liming of dishwasher was done once a week on Thursdays;</p> <p>-There should not be brown or powdery substances on top of the dishwasher;</p> <p>-Shelves should not have spilled substances;</p> <p>-He/She expected spills to be cleaned up immediately or when seen by staff;</p> <p>-Dishwasher should be tested for proper sanitation prior to running dishes to ensure the proper temperature and sanitization levels;</p> <p>-He/She expected staff to document testing of the dishwasher on paper posted on doorway to dish room;</p> <p>-He/She expected staff to test sanitizer solution prior to use;</p> <p>-He/she expected staff to switch out the dirty sanitizer water frequently;</p> <p>-He/She expected staff to clean up messes when they saw them;</p> <p>-He/She had a weekly cleaning schedule for staff to follow.</p> <p>During an interview on [DATE] at 2:04 P.M., Administrator said:</p> <p>-He/She expected staff to maintain a clean and sanitary kitchen;</p> <p>-He/She expected all logs in the kitchen to be completed each shift.</p> <p>6. Facility did not provide policy on dish storage.</p> <p>Review of facility handout, previous prime tags, showed:</p> <p>-pots/pans must be properly stored upside down for proper drying technique.</p> <p>During an initial tour and observation in the kitchen on [DATE] at 8:42 A.M. showed:</p> <p>-Plates and bowls were stored upright.</p> <p>During an interview on [DATE] at 12:21 P.M., Dietary Aide B said:</p> <p>-Bowls and plates should be stored inverted.</p> <p>During an interview on [DATE] at 1:29 P.M., [NAME] A said:</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 - Some</p>	<p>-Dishware should be stored upside down;</p> <p>-The cook was responsible for testing the refrigerator and freezer temperatures and documenting</p> <p>During an interview on [DATE] at 1:43 P.M., Dietary Aide A said:</p> <p>-Pitchers, bowls, and pans should be stored inverted;</p> <p>-He/She stored plates under the counters face up.</p> <p>During an interview on [DATE] at 1:52 P.M., Dietary Manager said:</p> <p>-He/She expected plates, bowls, pitchers to be stored inverted.</p> <p>7. Review of facility policy, employee sanitary practices, undated, showed:</p> <p>-All employees will wear hair restraints (hairnet, hat, and/or beard restraint) to prevent hair from contacting exposed food.</p> <p>Observation on [DATE] at 8:44 A.M., showed Dietary Manager entered kitchen, went into dry storage room, then applied hair net.</p> <p>Observation on [DATE] at 8:56 A.M. showed Plant and Maintenance staff entered kitchen, did not have hair net on and entered dry storage room with bag of groceries.</p> <p>Observation on [DATE] at 10:56 A.M. showed Dietary Aide B entered kitchen, entered dry storage room and applied his/her hairnet.</p> <p>During an interview on [DATE] at 12:21 P.M., Dietary Aide B said:</p> <p>-He/She had to walk into dry storage room to apply hair nets;</p> <p>During an interview on [DATE] at 1:29 P.M., [NAME] A said:</p> <p>-Hairnet should be placed on head prior to washing hands.</p> <p>During an interview on [DATE] at 1:43 P.M., Dietary Aide A said:</p> <p>-He/She should apply hair net as soon as walked in door of kitchen.</p> <p>During an interview on [DATE] at 1:52 P.M., Dietary Manager said:</p> <p>-He/She expected staff to apply hair nets when they came into the dry storage room;</p> <p>-He/She tried to keep hairnets inside the kitchen by back door of storage room on shelves.</p> <p>During an interview on [DATE] at 2:04 P.M., Administrator said:</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 - Some</p>	<p>-He/She expected staff to apply hair nets in the dry storage room.</p> <p>MO240734</p>