

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265740	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/13/2025
NAME OF PROVIDER OR SUPPLIER Avenir at Maple Grove		STREET ADDRESS, CITY, STATE, ZIP CODE 2407 Kentucky Street Louisiana, MO 63353	

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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. (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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Based on observation, interview and record review, the facility failed to provide food items at a safe and appetizing temperature. Five residents (Resident #4, #3, #2, #1 and #5), of five sampled residents, reported staff served foods in the dining room and resident rooms that should be hot at service, cold. The issue had been reported repeatedly through the Resident Council with no resolution. The facility census was 58. Review of the facility policy, Food Safety Requirements, last reviewed/revised 09/25/23, showed the following: -It is the policy of this facility to procure food from sources approved or considered satisfactory by federal, state and local authorities. Food will also be stored, prepared, distributed and served in accordance with professional standards for food service safety; -Holding: staff shall monitor food temperatures while holding for delivery to ensure proper hot and cold holding temperatures are maintained. Staff shall refer to the current FDA Food Code; -Food and beverages shall be distributed and served to residents in a manner to prevent contamination and maintain food at the proper temperature and out of the Danger Zone. Strategies include but are not limited to timely distribution of all meals/snacks. The facility did not provide a policy related to food temperatures following request. 1. Review of the Resident Council meeting minutes showed the following: -On 09/02/25: Dietary: residents reported the food served was cold or burnt; -The meeting minutes showed no documented follow up after this concern; -On 10/6/25: Dietary: residents reported they still received cold food; -The meeting minutes showed no documented follow up after this concern; -On 11/03/25: Dietary: residents reported food was still cold; -The meeting minutes showed no documented follow up after this concern. 2. Review of the dietary Temperature Record for November 2025, showed no food temperature recordings for breakfast, lunch and dinner for the following dates: 11/10, 11/11, 11/12, and 11/13. 3. Observation on 11/13/25 showed the following: -At 12:00 P.M., staff, to include administration, served lunch trays to residents in the dining room. Dietary staff served individual trays from a window in the kitchen to waiting staff on the outside of the window. One tray went out at a time; the plates on the tray were covered with a plastic domed lid with no plate warmer; -At 12:45 P.M., staff, to include administration, served lunch trays to residents on the south hall; the plates were covered with a plastic domed lid and sat on a tray, without a plate warmer; -At 1:00 P.M., staff served the last hall tray on the south hall. Observation of food temperatures for the test tray on 11/13/25 at 1:00 P.M. from the south hall, taken with a metal stem type thermometer, showed the following: -Tuna noodle casserole: 106.0 degrees Fahrenheit; -Lima beans: 84.0 degrees Fahrenheit; -Ice Cream in a Styrofoam container: liquefied on the top and around the sides (the Styrofoam ice cream cup had not been kept in a tray of ice prior to service and had partially melted). 4. Observation on 11/13/25 showed the following: -At 5:30 P.M., staff, to include administration, served supper trays to residents in the dining room. Dietary staff served individual trays from a window in the kitchen to waiting staff on the outside of the window. The plates were covered with a plastic domed lid and sat on a tray, without a plate warmer; -At 5:45 P.M., staff served supper trays to residents on the north hall; the supper trays were served from a mobile food cart; the plates were covered with a plastic domed lid, but were not on a plate warmer; -At 6:00 P.M., facility staff served the last hall tray on the north hall. Observation of the food temperatures for the test tray on 11/13/25 at 6:00 P.M. from the north hall, taken with a metal stem type thermometer, showed the following: -Macaroni and cheese: 95.0 degrees Fahrenheit; -Green beans with mushrooms and onions: 80.0 degrees Fahrenheit. 5. During an interview on 11/13/25 at 11:00 A.M., Resident #4 said the following: -He/She always eats in the dining room; -The food was usually cold, he/she expected it to be hot, but it never was. 6. During an interview on 11/13/25 at 11:45 A.M., Resident #3 said the following: -He/She eats in the dining room and in his/her room at times; -The food was always cold; -He/She was the president of the Resident Council, and many residents had complained about the food being cold for a while, but nothing had been done; -When he/she ate in the dining room, the food at best was lukewarm. 7. During an interview on 11/13/25 at 1:45 P.M., Resident #2 said the following: -He/She eats in the dining room at times; usually he/she ate in his/her room; -The food was cold regardless of where it was served. 8. During an interview on 11/13/25 at 2:20 P.M., Resident #1 said the following: -He/She always eats in his/her room; -The food was never hot; all meals served were cold; -Today's lunch was cold; -He/She told staff before his/her food was cold, but staff did not offer to reheat the meal. 9. During an interview on 11/13/25 at 4:40 P.M., Resident #5 said the following: -He/She always eats in the dining room and the food was cold; -It did not matter which meal was served; all meals were cold; -Most of the time he/she did not ask staff to reheat his/her food, but last week the facility served soup, and it was cold, so he/she asked staff to</p>		