

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265796	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/07/2025
NAME OF PROVIDER OR SUPPLIER Pearl's II Eden for Elders		STREET ADDRESS, CITY, STATE, ZIP CODE 611 North College Princeton, MO 64673	

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>Based on observation, interview, and record review, the facility failed to maintain the kitchen in a sanitary manner. This had the potential to affect all residents residing in the facility. The facility census was 34. Review of the facility's policy titled, Food Storage, dated 2020, showed:-Food shall be stored in a clean, dry area free of contaminants;-Food shall be stored using appropriate methods to ensure the highest level of food safety;-Defrost freezer regularly to improve efficiency.Review of the facility's policy titled, Cleaning and Repair of the Kitchen, dated, 08/06/2025 showed:-General cleaning of the kitchen is done by dietary staff;-General cleaning includes, cleaning all surfaces, equipment and floors;-Deep cleaning is done as needed;-Deep cleaning includes defrosting the freezers.Observation of the kitchen on 08/04/2025, at 09:22 A.M., showed: -Grease on the floor around the stove;-The window in the dry storage room open and covered with dirt, dust and debris;-The inside of the freezer next to the dish rack with dirt and debris on the compartments in the door and on the freezer shelves;-The bottom of the freezer with a thick sheet of ice.Observation of the kitchen on 08/06/2025 at 07:04 A.M., showed: -The window in the dry storage room still open and covered in dirt, dust and debris;-The refrigerator next to the dry storage room with dirt and food debris on the shelves and in the bottom;-The refrigerator next to the dietary manager's office with a plastic storage bin containing six bottles of ketchup with dirt and debris on the outside of the bin;-The refrigerator next to the dietary manager's office with a plastic storage bin containing six bottles of salad dressing with multiple black spots on the outside of the bin;-The refrigerator next to the dietary manager's office with a plastic storage bin with six bottles of mustard with multiple black spots on the outside of the bin;-The refrigerator thermometer was covered in black substance and unreadable;-Multiple blue bowls and white saucers stored face up on the dish storage rack with dust and debris that hung from the ceiling above;-The blue bowls and white saucers had dust inside them;-The freezer next to the dish storage rack had dirt and debris inside the freezer on the shelves and sides of the freezer;-The bottom shelf of the freezer still had a sheet of ice in the bottom;-Two metal pipes covered with dust and dirt hung over the prep table where the food processor and microwave sat;-The top of the steam table covered with a thick layer of dust;-A box of extra-large gloves and box of foil sat on the top of the dusty steam table;-The control knobs of the freezer covered in grease, dirt and food particles;-An electrical cord covered in dust plugged into the steam table that hung above the prep table that contained silverware and glasses;-The wall behind the mixer with food splatter and dust;-The shelf above the mixer covered with a thick layer of a sticky substance;-The refrigerator in the back dining room with dirt and debris on the sides and shelves.During an interview on 08/07/2025, at 11:36 A.M., the Dietary Manager (DM) said:-All freezers and refrigerators in the kitchen are used to store resident food;-The refrigerator in the back dining room is used to store resident food;-The dietary staff was responsible for cleaning the freezers and refrigerators;-The dietary staff was responsible for cleaning the</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>refrigerator in the back dining room;-The freezers should be defrosted as needed and at least every six months;-She expects the kitchen to be clean and sanitary;-The dietary staff is responsible for ensuring the kitchen is clean.During an interview on 08/07/2025 02:14 P.M., the Registered Dietitian (RD) said:-She expected the kitchen to be clean and sanitary this includes the refrigerators and freezers;-The refrigerators and freezers should be defrosted when needed and at least every six months;-She expected dishes to be stored to prevent contamination. During an interview on 08/07/2025 03:24 P.M., the Administrator said:-She expected the kitchen to be clean and sanitary;-She expected the refrigerators and freezers to be defrosted at least every month;-She expected dishes to be stored to prevent contamination;-The dietary department is responsible for the cleaning of the kitchen;-The DM is responsible for ensuring the cleaning and sanitation of the kitchen are completed. During an interview on 08/07/2025 03:24 P.M., the Administrator said:-She expected the kitchen to be clean and sanitary;-She expected the refrigerators and freezers to be defrosted at least every month;-She expected dishes to be stored to prevent contamination;-The dietary department is responsible for the cleaning of the kitchen;-The DM is responsible for ensuring the cleaning and sanitation of the kitchen are completed.</p>