

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 275021	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/21/2024
NAME OF PROVIDER OR SUPPLIER Valle Vista Rehabilitation and Nursing LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 402 Summit Ave Lewistown, MT 59457	

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>48261</p> <p>Based on observations and interviews, the facility failed to remove and dispose of expired medications and medical supplies in one medication room and one treatment room. These failures increased the risk of expired medications and medical supplies being used for any resident at the facility. Findings include:</p> <p>During an observation on 5/19/24 at 8:20 a.m., with staff member B, the following items were found in the medication room:</p> <ul style="list-style-type: none"> - CoaguChek XS PT test strips, exp. 9/30/22, two bottles, - Glucose control solution set, exp. 1-11-24, one set, - 0.9% sodium chloride injection solution, exp. 1-1-2024, four bottles, - Red top blood collection tube, exp. 3/31/24, one tube, - Monoject standard 25-gauge hypodermic needles, exp. 4-2020, one box of 100, and - Monoject standard 18-gauge hypodermic needles, exp. 4-2020, one box of 25. <p>During an observation on 5/20/24 at 3:40 p.m., with staff member B present, the following items were found in the treatment room:</p> <ul style="list-style-type: none"> - Red rubber foley catheters 14FR, exp. 8/28/23, 10 catheters, - Self-Cath 14FR, exp. 1/30/23, 1 catheter, - Coude Foley catheter gold coated 16FR, exp. 2/28/23, one catheter, and - Silicone latex Foley Catheter 18FR, exp. 6/28/23, one catheter. <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>During an interview on 5/20/24 at 10:40 a.m., staff member A stated the facility did not have a policy specifically addressing expired medications and supplies, referring to the request for the facility's policy on expired medications and supplies.</p> <p>During an interview on 5/20/24 at 3:40 p.m., staff member B stated she had checked the medication room and treatment rooms but must have missed the items found to be expired.</p>		

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<p>F 0801</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, including a qualified dietician.</p> <p>48261</p> <p>Based on observation and interviews, the facility failed to have a certified person to serve as the director of food and nutrition services. This practice had the potential to affect all residents who receive food from the kitchen. Findings include:</p> <p>During an interview on 5/18/24 at 4:20 p.m., staff member C stated, I've been here six months and had to pull a lot of shifts, so I haven't had any orientation or training. I was supposed to have training, but [staff member G] had a car accident, and I never got any training. I've had zero training. I heard about dietary courses I need to do, but just planning on doing the ServSafe course. I'm not signed up to do any courses as of now.</p> <p>During an interview on 5/19/24 at 12:05 p.m., staff member C stated he took over the position in November, and had no corporate training or oversight. Staff member C stated the dietician was available by phone for substitution changes for approval, but she does not supervise or oversee him in the kitchen.</p> <p>During an interview on 5/19/24 at 4:40 p.m., Staff member A stated he did not have any specific dietary orientation or dietary training documentation for staff member C.</p>		

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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>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>48261</p> <p>Based on observations and interviews, the facility failed to provide palatable food at an appetizing temperature for 3, (#s 31, 38, and 200) of 23 sampled residents. Findings include:</p> <p>During an observation and interview on 5/18/24 at 4:02 p.m., resident #200 stated the food was, .not so good, they can't cook and it's always cold.</p> <p>During an observation and interview on 5/19/24 at 9:35 a.m., staff member C temperature checked the following foods on the cart on west hall:</p> <ul style="list-style-type: none"> - eggs: 116.3 degrees F, - hashbrowns: 107.8 degrees F, - cream of wheat: 112.7degrees F. <p>During an observation on 5/20/24 at 12:31 p.m., staff member C temperature checked the steam table on the south hall and found the steam table was not plugged in. Staff member C instructed the servers to plug in the steam table so food will stay hot.</p> <p>During an observation on 5/20/24 at 12:40 p.m., the steam table was moved to the south dining hall. Staff member C checked the temperature of the minced dish and found the temperature to be 110 degrees F. Staff member C noted the steam table was plugged in but not turned on. Staff member C stated, There have been a lot of issues with the steam table. We have a new one but it is sitting in back, still not put together. Sometimes it's hit or miss if the warmers will come on.</p> <p>During an observation on 5/20/24 at 1:01 p.m., the last tray was temperature checked by staff member C and the minced dish was at 103.3 degrees F.</p> <p>During an observation and interview on 5/20/24 at 1:05 p.m., resident #38 was sitting in the dining room and stated the food was cold. Resident #38 showed the surveyor her plate. She had moved the hot foods to another plate to be sent back to the kitchen because it was cold. Resident #38 stated she was just going to eat her salad for lunch.</p> <p>During an interview on 5/20/24 at 4:25 p.m., NF1 stated, [Resident #31] complains to me about cold food, so I had to explain to her that because she eats in her room, the food will sometimes be cold.</p> <p>During an observation and interview on 5/20/24 at 5:10 p.m., staff member C temperature checked the last tray to be served into a resident room and found the sliced pork with gravy was at 98.8 degrees F, and potatoes au-gratin were 104.6 degrees F. Staff member C stated the food coming off the steam table should be served at 135 degrees F or higher. Staff member B joined the conversation and stated the reason the food is cold by the time it reaches the rooms is because the plate warmers were not being heated, and food is served on a cold plate with a room temperature plate warmer, on the bottom. Staff member B asked staff member C why the plate warmer bottoms were not being heated, and staff member C stated he would reinstitute the warmer.</p> <p>(continued on next page)</p>

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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>Review of the facility's policy, Assistance with Meals, revised March 2022, reflected:</p> <p>- .1. Hot foods shall be held at a temperature of 135 degrees or above until served.</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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>48261</p> <p>Based on observations, interviews, and record review, the facility failed to ensure: food was stored and prepared in a clean kitchen; staff wore beard nets and hair nets appropriately; and dated and labeled open food items. These practices had the potential to affect all residents who received food from the kitchen. Findings include:</p> <p>During an observation on 5/18/24 at 1:40 p.m., upon entrance into the kitchen, staff member D stated the kitchen did not have any hairnets or beard nets available. Staff member D looked through the shelf next to the door and the cabinets and found no hairnets. Staff member E entered the kitchen wearing a baseball cap and no hairnet. Staff member E had a ponytail hanging down from his neckline to his mid-back. Staff member E stated he only ever wore a baseball cap and no hairnet. Signage on the door of the kitchen stated no one could enter the kitchen without a hairnet. Staff member D stated the yellow square on the floor of the entry reflected the limit of entry into the kitchen, without a hairnet.</p> <p>During an observation on 5/18/24 at 1:45 p.m., the following items were found in the kitchen:</p> <ul style="list-style-type: none"> - No labels or dates on the large tubs of rice, brown sugar, flour, powdered sugar, cornmeal, and barley; - The lids to the brown sugar, powdered sugar, and the cornmeal were not on the containers; - Two open loaves of white and wheat bread on counter with no open dates and exposed to air; - Toaster carousel and small toaster were both dirty, with crumbs and black debris; - Cupboards above the food prep area were dirty with multiple chunks of laminate missing; - Sauerkraut and an unknown green liquid in tubs in the refrigerator, without labels or dates; - Brownie mix bag torn open and sitting on the dry storage shelf; - Drink dispensers for juice and hot cocoa were dirty with dried splashed product on the backwall of the appliance and spouts; - Chest freezer was dirty on the inside bottom and outside surfaces with food debris and a sticky substance, the seals were dirty and peeling away from the lid, and large frost chunks on the inside walls of the freezer; - No open dates on the open 15 spices bottles, stored under the cook prep area; and, - One case of Cherrios cereal stored on the floor, in front of the chest freezer. <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>Staff member D stated he did not know what the green liquid was in the refrigerator and stated the previous shift should not have put things in the refrigerator without dates and labels.</p> <p>During an interview on 5/18/24 at 4:20 p.m., staff member C stated in response to questions about the labels and dates missing on food items, They know better, but it doesn't change. I get on them, but they get in a hurry and say they will do it later. I tell them do it now, so you don't have to do it later. Staff member C walked through the kitchen with the surveyor and stated he knew the toaster carousel needed to be replaced and brushed his finger across the paint peeling off the edge of the entrance of the toaster as the paint chips fell on to the food cooking surface. Staff member C stated he was also concerned about the laminate chunks missing on the cabinets and had reported this to the maintenance department, but had been told there was no way to fix the cabinets because the surface was a laminate. Staff member C stated the white chest freezer had rust on the top and the seals on the lid were coming off so it was hard to keep clean and maintain the freezer without the frost growing on the walls quickly. Staff member C stated he was aware the kitchen staff needed more training on cleaning, pointing to the drink dispensers, counter surfaces, and toasters. Staff member C stated the kitchen did have hairnets and beard nets, and the staff must have forgotten where they were located.</p> <p>During an observation on 5/20/24 at 10:30 a.m., staff member F was in the kitchen washing the dishes. Staff member F had a beard and was not wearing a beard net. The following items were found in the dry storage room:</p> <ul style="list-style-type: none"> - Five dented 6.63 lb. cans of applesauce. - One dented 6.63 lb. can of pumpkin. - Two 6.63 lb. cans of an unknown substance, with no labels. - One dented 6.63 lb. can of ripe olives. - One bottle of honey, with no open date. - One gallon jug of white cooking wine, with no open date. - One bottle of Imitation Vanilla Flavor, with no open date. <p>Staff member C stated, Our policy is all dented cans go to the trash. I do not know how those made it to the storage room. They should have gone to the trash immediately. Staff member C stated staff member F should have been wearing a hairnet.</p> <p>During an interview on 5/19/24 at 4:40 p.m., staff member A stated he was the supervisor for the dietary manager. Staff member A stated he had not spent much time in the kitchen and was not aware of the condition of the freezer, cabinets, and cleanliness concerns. Staff member A stated he regretted he had not provided the necessary oversight the kitchen needed.</p> <p>Review of the facility's posted signage, Food Labeling Reference Guide For Open Items, with a upload date of December 2014, located on the wall in the dry storage area, reflected:</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>	<ul style="list-style-type: none"> - .Dry Storage . - . Bulk items such as, but not limited to: flour, sugar, cornmeal, food thickener, liquid margarine, cooked cereal, mixes, instant potatoes, rice, vegetable oil. Use by date 6 months after opened . - Spices. Use by date 1 year after opened. [sic] <p>Review of the facility's policy, Food Services, revised November 2022, reflected:</p> <ul style="list-style-type: none"> - . Hair Nets: - 15. Hairnets or caps and/or beard restraints are worn when cooking, preparing, or assembling food to keep hair from contacting exposed food, clean equipment, utensils, and linens.