

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 275135	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/28/2026
NAME OF PROVIDER OR SUPPLIER The Valley Health and Rehab		STREET ADDRESS, CITY, STATE, ZIP CODE 601 N 10th St Hamilton, MT 59840	
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 0809</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure meals and snacks are served at times in accordance with resident's needs, preferences, and requests. Suitable and nourishing alternative meals and snacks must be provided for residents who want to eat at non-traditional times or outside of scheduled meal times.</p> <p>Based on observations, interviews, and record review, the facility failed to provide meals at regularly scheduled times, causing a resident to become frustrated for 1 (#31) of 22 sampled residents. Findings include: During an observation and interview on 1/25/26 at 12:56 p.m., resident #31's meal tray was delivered to his room on the Birch Hall. NF1, who was in the resident's room, said lunch meals are often served late. NF1 stated, You get used to it over time. During an observation on 1/26/26 at 12:35 p.m., NF1 came down the hall and asked staff member A where the lunch meal was. NF1 stated, Resident #31 is really wanting to lie down, and he was told he can't lie down until after lunch. He is not happy lunch is so late. During an observation on 1/26/26 at 1:07 p.m., resident #31's lunch tray was delivered to his room on Birch Hall. Resident #31 stated he was not happy with the meal, and NF1 returned it to the cart and ordered an alternative. During an observation on 1/26/26 at 1:14 p.m., staff were delivering the last lunch tray to the Birch Hall. During an interview on 1/26/26 at 4:29 p.m., staff member F stated, The lunch meal was served late. I was training a new cook. Meals are sometimes late, depending on how quickly the staff get them dished up and passed. I am down a couple of staff members who are on leave. During an interview on 1/27/26 at 2:37 p.m., staff member K stated, I can't for sure say how often meals are late, but I can say the residents sit down in the dining room for quite a while most days. During an interview on 1/27/26 at 2:38 p.m., staff member J stated meals have been served late more often lately. Staff member J said, I heard they are down two staff members in the kitchen; the meals could be late due to being short-staffed. Review of a facility document titled Meal Times, undated, showed: .Lunch: -11:30 AM: Pearl Dining Room and Pearl Room Trays, -12:20 PM: Birch and Aspen Room Trays, -12:30 PM: Big Sky Dining Room. [sic] Observations showed meals were served late which frustrated some residents. -1/25/26 at 12:56 p.m. lunch trays were being passed, 36 minutes late, -1/26/26 at 1:07 p.m. lunch trays were being passed, 47 minutes late. Review of a facility document titled Frequency of Meals with an implementation date of 4/1/25, showed: Policy: The facility will ensure that each resident receives at least three meals daily without extensive time lapses between meals.</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 275135
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<p>F 0812</p> <p>Level of Harm - Potential for minimal 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 store food in a sanitary manner, increasing the risk of foodborne illness for all residents receiving food from the dietary department. Findings include: During an observation on 1/25/26 at 12:11 p.m., the following items were observed in the walk-in coolers with no label or date: Freezer: -an open bag of French fries Refrigerator: -2 halves of a tomato, each wrapped in a cellophane wrap, -half of an onion wrapped in a cellophane wrap, -large pan of red Jello half empty. During an interview on 1/26/26 at 7:27 a.m., staff member F stated she directed her staff to check the received date and the expiration date when they open an item. Staff member F stated that staff should put a label and a date on any open items and on anything that was cut and wrapped in cellophane. Staff member F stated she continues to remind her staff to label open items. Staff member F pointed to a document (Use by Date Guide) on the outside of the refrigerator door and stated, I put those there as a reminder to my staff on the rules for dating open items. Review of a facility document titled Food Safety Requirements with an implementation date of 4/11/25, showed: Policy: 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. 3. c. iv. Labeling, dating, and monitoring refrigerated food, including, but not limited to leftovers, so it is used by its use-by-date, or frozen (where applicable)/discarded; and v. Keeping foods covered or in tight containers.</p>		