

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 285119	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/23/2024
NAME OF PROVIDER OR SUPPLIER Dunklau Gardens		STREET ADDRESS, CITY, STATE, ZIP CODE 450 East 23rd Street Fremont, NE 68025	

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>45641</p> <p>Licensure Reference Number 175 NAC 12.006.11E</p> <p>Licensure Reference Number 175 NAC 12.006.11D</p> <p>Based on observation, interview, and record review; the facility failed to ensure recipes were followed during food preparation (prep) and clean ceiling tiles, ventilation covers, and equipment surfaces in the kitchen to prevent the potential for cross-contamination. This had the potential to affect all 72 residents that consumed food from the kitchen.</p> <p>Findings are:</p> <p>A.</p> <p>A record review of the facility's Food Preparation and Production policy with a revised date of 6/21 revealed standardized recipes that incorporate hazard analysis and critical control points (HACCP) procedures that protect the safety of the food supply while maintaining the nutrient content of the food and appropriate preparation techniques will be used.</p> <p>A record review of the Nutrition Services for Residents policy with a revised date of 5/21 revealed foods are prepared by methods that conserve nutritive value, flavor, and appearance and are attractively served at the proper temperature. A file of tested recipes adjusted to appropriate yields is maintained.</p> <p>A record review of the facility's undated Basil & Chive Chicken Breast Master Recipe revealed ingredients were:</p> <p>Basil Sweet Dried - 5 ounce</p> <p>Chives, Dried - 4 ounce</p> <p>Lemon Juice Fresh Pasteurized - 1 Quart</p> <p>Wine Chablis - 4 Cup</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>Garlic Fresh (minced) - 8 Ounce</p> <p>Pepper Black Ground - 8 Teaspoon</p> <p>Oil Olive - 2 Quart</p> <p>Chicken Breast Boneless 4 - 96 Each</p> <p>1 standard portion equals (=) 1 Breast</p> <p>1. Combine basil, chives, lemon juice, white wine, garlic, black pepper and olive oil for marinade. Whisk until well-blended.</p> <p>2. Pour marinade over chicken, turning to evenly coat. Hold refrigerated at internal temperature on 40 degrees Fahrenheit (F) or below for 24 hours to marinate. Drain and discard excess marinade.</p> <p>A record review of the facility's undated Basil & Chive Chicken Breast Master Recipe did not reveal cooking directions.</p> <p>An observation on 04/22/2024 at 8:46 AM revealed the Cook got a steam pan from the walk-in refrigerator and placed by the grill. The Cook used tongs and took chicken breasts from the steam pan and placed on the grill. The Cook then waited an untimed amount of time, flipped the chicken breast and grilled the breasts for an untimed amount of time. The Cook then placed the chicken breast from the grill onto a large cookie sheet. The Cook took the large cookie sheet to the food prep table and sprinkled the breasts with an unmeasured amount of basil and an unmeasured amount of chives from their containers. An observation of the steam pan of marinade did not reveal any green (chives) or flakes in the mixture. The Cook then placed the chicken breasts in the oven at 350 degrees F for 10 minutes.</p> <p>In an interview on 04/22/2024 at 9:02 AM the facility's Food Service Manager (FSM) confirmed the recipe did not have cooking directions so the FSM revealed a Herbed Chicken Master Recipe and said the Cook would go by that. The Herbed Chicken Master Recipe revealed a cooking temperature of 325 degrees F.</p> <p>In an interview on 04/22/2024 at 9:09 AM, the Cook confirmed that the steam pan only included the marinade and chicken breast, and the marinade was just Italian dressing.</p> <p>A record review of the Hungarian Goulash Recipe Information dated 04/22/2024 revealed the following ingredients:</p> <p>Noodles-Egg - 8 and 2/3 Pound</p> <p>Margarine - 5 and 3/4 1-pound pints</p> <p>Beef Stew Meat, 10% Fat, Raw - 9 and 1/8 Pound</p> <p>Onions - Yellow, Fresh - 4 and 1/3 Pound</p> <p>Garlic, Fresh (chopped fine) - 1 and 1/2 Teaspoon</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>	<p>Granulated Sugar - 2 and 7/8 Ounce</p> <p>Paprika - 2 and 1/4 Ounce</p> <p>Pepper-White, Ground - 1 and 1/2 Teaspoon</p> <p>Seasoning - Bar-B-Que (BBQ) - 1 and 1/2 Tablespoon</p> <p>Tarragon - Leaf, Dried - 1 and 1/2 Teaspoon</p> <p>Tomatoes- Diced, Canned - 1 and 1/3 Gallon</p> <p>Sour Cream 1 and 1/2 Cup</p> <p>All-Purpose Flour - 1 and 1/2 Tablespoon</p> <p>Preparation</p> <ol style="list-style-type: none"> 1. Prepare Egg Noodles according to recipe 2. In a large soup kettle heat margarine until melted 3. Add beef. saute, stirring frequently, until well-browned 4. Add onion and garlic. Cook for 8 minutes until translucent 5. Stir in sugar, paprika, white pepper, seasoning blend and tarragon 6. Add tomatoes. Mix well. Bring to boil. Reduce heat and simmer 2 to 2 and 1/4 hours or until 2/3 of liquid has been absorbed, meat is tender but not shredded and minimum internal temperature is 145 degrees F. (for 15 seconds) 7. Combine sour cream and flour. Mix until smooth. Add to meat mixture. Stir constantly until well blended. Hold hot for service <p>An observation on 04/23/2024 at 6:55 AM revealed the facility's Cook sprayed a large steam pan with cooking spray, went to the walk-in refrigerator and got 2 packages of 2-pounds of ground beef and placed in the steam pan. The Cook then broke up the ground beef and placed in the steamer for 1 to 1.5 hours. At 8:34 AM the Cook removed the ground beef from the steamer and scraped the ground beef into a medium sized steam pan. The Cook took a pre-opened gallon can of diced tomatoes and poured an unmeasured amount of diced tomatoes in the steam pan with the ground beef. The Cook then had 3 pre-prepared cups that contained sugar, Bar-B-Que seasoning, and diced onions and added them to the mixture. The Cook then took a container of Paprika, a container of Granulated Garlic, and a container of [NAME] Pepper and added an unmeasured amount of each to the mixture and stirred with a large spoon. The Cook covered the steam pan with plastic wrap and placed in the steamer. The observation did not reveal tarragon was used.</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>	<p>In an interview on 04/23/2024 at 8:37 AM, the Cook confirmed the paprika, granulated garlic, and white pepper was not measured, and the recipe was not followed.</p> <p>In an interview on 04/23/2024 at 8:40 AM, the facility's Clinical Dietician (CD) confirmed the CD observed the food prep and the Cook did not follow the recipes for 04/22/2024 Basil and Chive Chicken or the 04/23/2024 Hungarian Goulash.</p> <p>B.</p> <p>A record review of the facility's Kitchen Sanitization policy with a revised date of 6/21 revealed local and state sanitization requirements are reflected in schedules, procedures, and sanitizing compounds in use.</p> <p>A record review of the Planned Event Work Order Kitchen, Dishroom, [NAME] Wall & Cafe Vents log sheet dated 03/04/2024 revealed it was to be completed monthly, it was last completed on March 4th, 2024.</p> <p>A record review of the facility's undated Equipment/Areas to Clean log revealed the staff was to delime and clean steam oven weekly on Tuesdays and wash and clean all sides would be done weekly on Saturdays. Clean prep table would be done weekly on Saturdays.</p> <p>An observation on 04/17/2024 at 8:48 AM revealed the warmer cart trough below the controls contained a moderate amount of food debris, the bottom shelf of prep table appeared uncleaned with oily smears throughout the surface, scattered crust, and food debris. The square white ceiling vents all contained a gray, fuzzy substance especially above the food prep and cooking area. The ceiling tiles and thermostat above prep table contained a gray, fuzzy substance and was actually hanging from below the thermostat. The light fixture above the prep table contained an orange dried substance. The Heating Ventilation and Air Conditioning (HVAC) vents in the ceiling above the food prep and cooking area contained a gray, fuzzy substance. The vents on the back of the deli cooler contained a gray, fuzzy substance. The table under the steamer contained a white crusty substance and scattered food debris. There was food debris on the top of the steamer. The bug light located on the wall by the steamer had a yellow food splash on it. The vents above reach-in fridge contained a gray, fuzzy substance.</p> <p>An observation on 04/17/2024 at 9:18 AM with the CD revealed the warmer cart trough below the controls contained a moderate amount of food debris, the bottom shelf of prep table appeared uncleaned with oily smears throughout the surface, scattered crust, and food debris. The square white ceiling vents all contained a gray, fuzzy substance especially above the food prep and cooking area. The ceiling tiles and thermostat above prep table contained a gray, fuzzy substance and was actually hanging from below the thermostat. The light fixture above the prep table contained an orange dried substance. The Heating Ventilation and Air Conditioning (HVAC) vents in the ceiling above the food prep and cooking area contained a gray, fuzzy substance. The vents on the back of the deli cooler contained a gray, fuzzy substance. The table under the steamer contained a white crusty substance and scattered food debris. There was food debris on the top of the steamer. The bug light located on the wall by the steamer had a yellow food splash on it. The vents above reach-in fridge contained a gray, fuzzy substance.</p> <p>In an interview on 04/17/2024 at 9:18 AM, the facility's CD confirmed the above listed items were not cleaned and should have been.</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>	<p>In an interview on 04/17/2024 at 3:50 PM, the CD confirmed the facility's Planned Event Work Order Kitchen, Dishroom, [NAME] Wall & Cafe Vents log sheet dated 03/04/2024 was last completed on 03/04/2024, it should have been completed monthly, and had not been completed in the month of April.</p>		