STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	285267	A. Building B. Wing	06/17/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Nye Summit	410 West 5th Street Louisville, NE 68037

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 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Licensure Reference Number 175 NAC 12.006.11(E) Based on observation, interview, and record review, the facility failed to ensure staff performed handwashing before donning (putting on) and after removing gloves, all kitchen equipment was maintained in a clean and sanitary manner, and staff sanitized the food temperature (temp) probe before, during, and after use, all to prevent cross contamination. The facility failed to ensure all food in the facility's freezers were not expired, the bread was not expired, all recipes were followed, and all food temps were taken prior to serving the residents, all to prevent foodborne illness. This had the potential to affect all residents except one that resided at the facility. The total facility census was 40. Findings are:A.A record review of the facility's undated Proper Hand Washing and Glove Use policy revealed that staff should have washed hands between all tasks, before and after handling food, after touching any part of the uniform, face, and hair. Hands were to be washed before donning gloves and after removing gloves. An observation on 06/15/2026 at 9:36 AM - 10:57 AM revealed:Cook-A left the food preparation (prep) area, went to the walk-in refrigerator (fridge) and got the steam pans of the green beans and marinara sauce, returned to the prep area, gloved without handwashing, and put plastic liners in 2 steam pans while touching the food contact surface of the plastic liners.Cook-A put parchment paper (paper coated with silicone) on the prep table, removed gloves, left the prep area to go to a closet in the dish room, returned to the prep area, applied gloves without hand washing, and opened and placed 7 croissants on the parchment paper.After putting the opened croissants on the parchment paper, Cook-A removed the glove on the right hand, put a new glove on the right hand without handwashing, placed a scoop of seafood salad on each croissant bottom, and placed the tops on each croissant before placing them in a steam pan.Cook-A broke down some boxes, sealed the unused croissants, took them to dry storage, returned to the prep area, gloved without handwashing, got steam pans, and put plastic liners on them while pressing down on the food contact areas. The Director of Culinary Services (DCS) left the prep area to go to the walk-in fridge to get a bag of mozzarella cheese, returned to the prep area, used scissors to open the bag, gloved without handwashing, and used the gloved hand to transfer the mozzarella cheese from the bag to a metal bowl. Cook-A left the prep area to go to the walk-in fridge, returned to the prep area, opened the reach-in fridge to get a container of cottage cheese, got a small steam pan, gloved without handwashing, got a scoop, and scooped the cottage cheese into the steam pan. Cook-A put oven mits on, removed a tray of chicken breasts and a steam pan of sauce from the oven, removed the oven mit from the left hand, used a spatula to place 5 chicken breast in a medium steam pan, dumped sauce on top of the chicken patties, got a bowl of mozzarella cheese from the reach-in fridge, gloved the left hand without handwashing, and used the gloved left hand to sprinkle cheeses on top of the 5 sauced chicken patties.Cook-A repeated the removing gloves and re-gloving 2 more times before touching the food product without hand washing. An observation on 06/15/2026 at 11:47 AM - 12:15 PM revealed Cook-A left prep area 2 times, re-entered prep area, and gloved without handwashing before touching the food product, and changed gloves without handwashing 4 times before touching the food product during the food plating process. In an interview on 06/15/2026 at (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	1:21 PM, the DCS confirmed staff should have handwashed prior to applying gloves and between glove changes. B.A record review of the United States Food and Drug Administration's 2022 Food Code dated 01/18/2023 revealed non-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food reside, and other debris. An observation on 06/15/2026 at 7:07 AM with the DCS revealed:The filters on the air conditioning unit above the 3-compartment sink contained a brown fuzzy substance.The top of the Vulcan 2-door oven contained scattered food debris and the side next to the Vulcan range contained food splatters.There was a brown gritty substance under the gas pipe below the Vulcan 2-door oven.The shelf above the Vulcan range contained scattered food debris. The vents and coils on the back of the ice maker and the wall behind the ice maker contained a gray fuzzy substance. An observation on 06/15/2026 at 9:07 AM with the facility's Maintenance Director (MD) confirmed the MD seen filters on the air conditioning unit above the 3-compartment sink contained a brown fuzzy substance and the vents and coils on the back of the ice maker and the wall behind the ice maker contained a gray fuzzy substance, and they should have been clean. In an interview on 06/15/2026 at 9:07 AM, the facility's MD confirmed the MD seen filters on the air conditioning unit above the 3-compartment sink contained a brown fuzzy substance and the vents and coils on the back of the ice maker and the wall behind the ice maker contained a gray fuzzy substance, and they should have been clean. In an interview on 06/15/2026 at 7:07 AM, the DCS confirmed the DCS seen the above items were not clean and should have been. C.A record review of the facility's undated Monitoring Food Temperature for Meal Service policy revealed thermometers would be washed, rinsed, and sanitized before and after each meal use. An alcohol swab may be used between uses while taking temperatures during the same meal or if contamination of the thermometer occurs. An observation on 06/15/2026 at 11:47 AM revealed Cook-A took a food temperature probe off the shelf and placed it into the aluminum foil covered steam pan of the mechanically processed chicken parmesan to check the final cooking temp without cleaning or sanitizing the temp probe. Cook-A then removed the temp probe and placed it into a foil covered steam pan of chicken parmesan without cleaning or sanitizing the probe. Cook-A removed it from the chicken parmesan and wiped it with a dry paper towel, then inserted it into the foil covered steam pan of green beans, removed it from the green beans and inserted it into the buttered rotini pasta without cleaning or sanitizing the temp probe. Cook-A then wiped the temp probe with the same dry paper towel and placed it back on the shelf. In an interview on 06/15/2026 at 12:15 PM, Cook-A confirmed that she wiped the temp probe off with a dry paper towel between checking the temps of the chicken parmesan and green beans and before placing the temp probe back on the shelf, and did not clean or sanitize the temp probe. In an interview on 06/15/2026 at 12:16 PM, the DCS confirmed Cook-A should have sanitized the temp probe before using it and between temping different food items. D.A record review of the facility's undated Food Safety and Sanitation revealed perishable food with expiration date was to be used prior to the use by date on the package. An observation on 06/15/2026 at 7:07 AM with the DCS revealed the True 2-door reach-in freezer contained 20 vanilla flavored Magic Cups (high calorie, high protein frozen desserts for weight loss) that contained an expiration date of 02/19/2026, and the bread storage area by the walk-in fridge door revealed 3 loaves of [NAME] Whole Wheat bread with an expiration date of 06/14/2026. In an interview on 06/15/2026 at 7:07 AM, the DCS confirmed the above items were expired and should not have been. E.A record review of the facility's undated Standardized Recipes policy revealed the cooks were expected to use and follow the recipes provided. A record review of the facility's undated Chicken Parmesan recipe revealed specific measurements or quantities needed of each ingredient for different serving sizes. The convection oven should be set at 325 degrees F. The staff was to place a single layer of the chicken patties in a steam pan sprayed with non-stick cooking spray. Pour marinara evenly over patties, sprinkle mozzarella cheese on top of the sauce and bake until the cheese was melted and desired internal temp of 165 degrees F was reached. A record review of the facility's undated Buttered Rotini Pasta recipe revealed specific measurement or quantity of water, rotini pasta, margarine, and salt that was (continued on next page)

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	required. The pasta was supposed to be cooked in boiling water uncovered for 8-10 minutes or until tender, then drained. Then the measured amount of salt and butter was to be added before covering and holding until ready to serve. An observation on 06/15/2026 at 9:36 AM - 10:25 AM revealed Cook-A did not have the recipes out during food prep. Cook-A boiled a large pot of water, added an unmeasured amount of salt to the water before adding an unmeasured or un-weighed amount of pasta to the boiling water. Cook-A removed the pasta when it was tender and drained the pasta. Cook-A then dumped it into steam pans and squirted it with an unmeasured liquid butter. Cook-A prepared the chicken parmesan and did not use measured amounts of parmesan cheese, marinara sauce, or mozzarella cheese per the recipe. Cook-A took steam pans, placed a layer of breaded chicken breast in the bottom, dumped in an unmeasured amount of marinara sauce, sprinkled and unmeasured amount of cheese on top, then placed another layer of chicken breast on top of that, more unmeasured marinara sauce, sprinkled more cheese, and repeated with another layer. Cook-A did not measure the ingredients or place in a single layer in a steam pan per the recipe. In an observation on 06/15/2026 at 11:47 AM - 12:15 PM did not reveal Cook-A added the parmesan cheese when plating and serving the chicken parmesan per the recipe. In an interview on 06/15/2026 at 1:43 PM, the Clinical Operations Director (COD) confirmed the recipes should be followed. F.A record review of the facility's undated Monitoring Food Temperature for Meal Service policy revealed prior to serving a meal, food temperatures would be taken and documented for all hot and cold foods to ensure proper serving temperature. If the serving/holding temperature of a cold food item or beverage was not at 41 degrees Fahrenheit (F) or below when checked prior to meal service, the item would be chilled or on ice or in freezer until it reaches 41 degrees F or below before service. A record review of the facility's undated Chocolate Pudding Parfait recipe revealed the critical control point (CCP) was to maintain the temperature at 41 degrees or below. An observation on 06/15/2026 at 11:47 AM - 12:15 PM did not revealed the holding temperatures were taken of the cold foods (cottage cheese or the chocolate pudding parfait) prior to being served to the residents. An observation on 06/15/2026 at 12:15 PM with the DCS revealed the DCS checked the temperature of the chocolate pudding parfait, and it was 49.4 degrees F. In an interview on 06/15/2026 at 12:16 PM, Cook-A confirmed Cook-A did not check the temp of the cottage cheese before serving it to the residents. In an interview on 06/15/2026 at 2:22 PM, the DCS confirmed the temperature of the cold foods should have been tested prior to being served to the residents.

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F 0684 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Provide appropriate treatment and care according to orders, resident?s preferences and goals. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Licensure Reference Number NAC 12-006.09(H)(iv)5 Based on record review and interview, the facility failed to ensure 1 resident (Resident 6) of 1 sampled resident received bowel care interventions for constipation (constipation - having infrequent bowel movements (fewer than three per week) or experiencing difficulty passing stool) for 4 days. The facility had a census of 39. Findings are:A record review of the facility's Bowel Management Guideline implemented 2024 revealed the following:Guideline:All residents are monitored for bowel movements daily; residents may be asked by staff who are able to manage this independently.Compliance Guidelines:Residents who have not had a bowel movement (BM) after 1 day may be offered prune juice 4-8oz as tolerated on day 2. If no BM noted after 2 days resident may be offered 30cc of Milk of Magnesia on day 3.If no BM noted after 3 days resident may be offered a Dulcolax suppository (a fast-acting stimulant laxative) on day 4.If no BM is noted after 4 days, nursing staff update Medical Director on day 5 for physician intervention to promote bowel movement.A record review of Resident 6's admission Record (a document created to record when an individual officially checks into a facility) revealed Resident 6 was admitted to the facility on [DATE].A record review of Resident 6's Minimum Data Set (MDS - a federally mandated, standardized assessment tool used in Medicare/Medicaid-certified nursing homes to evaluate a residents functional, medical, psychosocial and cognitive status), dated 4/7/2026 revealed Resident 6 had a Brief Interview for Mental Status, (BIMS - a standardized assessment used in nursing homes to assess cognitive function, specifically memory and orientation) of 00, indicating severe cognitive impairment.A record review of Resident 6's Care Plan (CP - a personalized, actionable document that outlines a patient's health needs, goals and specific interventions to manage their care) revealed the following diagnoses: Constipation Dementia (a decline in mental abilities that is severe enough to interfere with daily life), Depression (a serious mood disorder that causes persistent feelings of sadness, emptiness and a loss of interest in activities), Chronic Pain (persistent pain that lasts or recurs for more than 3 to 6 months), Adult Failure to Thrive (ongoing global decline in physical, cognitive and functional health) and Severe Protein-Calorie Malnutrition (a life-threatening medical condition caused by a severe, prolonged deficiency of both protein and total calories). A record review of Resident 6's Medication Administration Record (MAR) for the month of June 2026, revealed the following orders:Bisacodyl tablet 5milligrams (Mg - a unit of measurement) Enteric Coated (EC - a barrier applied to pills to prevent them from being dissolved in the stomach) Give 2 tablets orally as needed for constipation.Bisacodyl Suppository (a small, solid medication designed to be inserted into the rectum) 10mg - Insert 1 suppository per rectum once daily as needed for constipation.Mils of Magnesia Mint (a saline laxative (laxative - a substance or medication that promotes bowel movements and relieves constipation) - take 30ml by mouth once daily as needed for constipation.Magnesium Citrate Solution Lemon (a saline laxative) - Give 1 dose orally as needed for constipation.Fleet enema (a liquid injected directly into the rectum and lower colon to flush out the bowels and stimulate bowel movements) - use 1 enema per rectum once daily as needed for constipation.A record review of Resident 6's bowel task record (a record of residents bowel movements) between 5/18/2026 to 6/15/2026 revealed Resident 6 did not have a bowel movement on 6/10/2026, 6/11/2026, 6/12/2026 and 6/13/2026.A record review of Resident 6's MAR for June 2026, revealed Resident 6 was not given any medications or interventions to promote a bowel movement on 6/10/26, 6/11/2026, 6/12/2026 and 6/13/2026.An interview on 6/17/26 at 10:50am with Licensed Practical Nurse (LPN B) confirmed the facility had a Bowel Management Guideline with specific interventions to be administered based on how many days a resident has been without a bowel movement. An interview on 6/17/26 at 10:55AM with LPN B confirmed that based on the bowel task record for June 2026 Resident 6 did not have a bowel movement on 6/10/2026, 6/11/2026, 6/12/2026 and 6/13/2026. LPN B confirmed Resident 6's MAR for June 2026 revealed Resident 6 did (continued on next page)

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F 0684 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	not receive any bowel management interventions between 6/10/2026 and 6/13/2026. An interview on 6/17/26 at 10:59 with Clinical Operations Director (COD) confirmed that based on Resident 6's Bowel Task record for June 2026 and MAR for June 2026, Resident 6 did not receive any bowel interventions for 4 days without a bowel movement in June 2026.