

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  325128	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  09/23/2025
NAME OF PROVIDER OR SUPPLIER  Artesia Healthcare & Rehabilitation Center, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE  1402 West Gilchrist Ave Artesia, NM 88210	

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.  (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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  325128	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  09/23/2025
NAME OF PROVIDER OR SUPPLIER  Artesia Healthcare & Rehabilitation Center, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE  1402 West Gilchrist Ave Artesia, NM 88210	
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>Based on observation, record review and interview, the facility failed to: 1. Complete the sign-off sheet and record the measurement of the dishwasher temperatures and sanitizing solutions daily. 2. Complete the sign-off sheet and record the food temperatures daily. 3. Ensure the sanitization logs were signed with the appropriate concentrations of sanitizer and water measured the proper dilution strength after dilution [cleaning solutions are measured in parts per million, (PPM). Greater than 50 PPM is required after diluting the concentrated sanitizing liquid] were completed daily. These failures could potentially affect all 54 residents in the facility who eat food prepared in the kitchen (residents were identified by the census provided by the Administrator on 09/23/25). If the facility fails to adhere to proper sanitization and food temperature monitoring, residents could likely be exposed to foodborne illnesses (illness caused by food contaminated with bacteria, viruses, parasites, or toxins). The findings are: DISHWASHER. Record review of the facility's policy, Food Wholesomeness: Procurement, Storage, Preparation and Service Sanitary Conditions Policy, dated November 11, 2023, January 2024, revealed under Keys to Meeting this Policy, point number 9 The dish machine meets temperature and/or chemical standards. Specific temperature and chemical concentrations are not given. B. Record review of the ES-2000 Ecolab Low Temperature (ELT) Dish Machine (low temperature dish washing machines utilize chemicals for sanitation) Manufacturer's Recommendations label on the front of the machine revealed the dish machine should be operated at minimum temperatures of 120 F for washing and rinsing and minimum chlorine requirement 50 parts per million (PPM; a unit used to measure very small concentrations of a substance (solute) in a mixture or solution). C. Record review of the facility's dish washing machine temperature logs dated September 2025, revealed the following: 1. On 09/01/25, staff documented wash temperatures for dinner 119 F. 2. On 09/04/25, staff documented the following wash temperatures for dinner: none. 3. On 09/05/25, staff documented the following wash temperatures for dinner: none. 4. On 09/06/25, staff documented the following wash temperatures for dinner: none. 5. On 09/07/25, staff documented the following wash temperatures for breakfast: breakfast 115 F, dinner none. 6. On 09/08/25, staff documented the following wash temperatures for dinner: none. 7. On 09/09/25, staff documented the following wash temperatures for dinner: none. 8. On 09/10/25, staff documented the following wash temperatures for dinner: none. 9. On 09/17/25, staff documented the following wash temperatures for breakfast and lunch: none. 10. On 09/18/25, staff documented the following wash temperatures for dinner: none. 11. On 09/19/25, staff documented the following wash temperatures for dinner: none. 12. On 09/20/25, staff documented the following wash temperatures for dinner: none. 13. On 09/21/25, staff documented the following wash temperatures for breakfast and lunch: none. 14. On 09/22/25 staff documented the following wash temperatures for dinner: none. D. On 09/23/25 at 9:34 am, during an interview with the assistant dietary manager (ADM), she confirmed the daily temperature logs were just not being done daily as required and should be completed daily. E. On 09/23/25 at 10:32 AM during an observation of the dishwasher, the ADMIN (Administrator) operated the dishwasher: 1. On the first demonstration, the temperature of the water was 110 F; the PPM after the final rinse measured at 0 [sanitizing test tape is used to measure sanitizing solutions left on a surface, the indicator can range from 0-500 PPM, recommendation standards should be at least 50 PPM]. 2. On the second demonstration, the temperature of the water reached 125 F; PPM measured 0.3. On the third demonstration, the temperature of water reached 135 F; PPM measured 0. F. On 09/23/25 at 10:55 am during an interview, the ADMIN confirmed the concentration of sanitizer remaining after rinse cycle is not adequate for proper sanitization of any kitchenware and should be operated according to the manufacturing guidelines. Food Temperature Monitoring G. Record review of the facility's food temperature log dated September 2025, revealed the following: 1. On 09/04/25, staff did not document dinner temperatures. 2. On 09/05/25, staff did not document dinner temperatures. 3. On 09/06/25, staff did not document breakfast temperatures. 4. On 09/07/25, staff did not document breakfast and lunch temperatures. 5. On 09/14/25, staff did not document breakfast and lunch temperatures. 6. On 09/17/25, staff did not document breakfast and lunch temperatures. 7. On 09/18/25, staff did not document breakfast and lunch temperatures. 8. On 09/19/25, staff did not document breakfast and lunch temperatures. 9. On 09/20/25, staff did not document lunch and dinner temperatures. 10. On 09/21/25, staff did not document breakfast and lunch temperatures. 11. On 09/22/25, staff did not document breakfast and lunch temperatures. H. On 09/23/25 at 8:10 AM, during an interview with ADM, she confirmed the temperatures were not logged daily and should be filled out with every meal. I. On 09/23/25 at 8:52 am</p>		