

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 355096	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/28/2026
NAME OF PROVIDER OR SUPPLIER Aneta Parkview Health Ctr		STREET ADDRESS, CITY, STATE, ZIP CODE 113 5th St S Aneta, ND 58212	
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 - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, review of professional reference, review of facility policy, and staff interview, the facility failed to store food and maintain kitchen equipment in a sanitary manner for 1 of 1 kitchen. Failure to properly store food, clean the ice machine, and maintain good repair of kitchen equipment may result in contamination of food and foodborne illness. Findings Include: The 2022 Food and Drug Administration (FDA) Food Code, reviewed 01/28/26, Chapter 3 Food, page 16, Section 3-305 Preventing Contamination From the Premises, Section 3-305.11 stated, A. Food shall be protected from contamination by storing the food: . 2) Where it is not exposed to . dust, or other contamination. Review of the facility policy Sanitation and Safety Perishable Food Storage occurred on 01/28/26. This policy, revised in 1994, stated, 4. Refrigerator shelving will not be covered with . foil or other material because it interferes with air circulation. Observations on 01/25/26 and 01/27/26 showed the following in the main kitchen: * The ice machine chute covered in calcium build up. * The upright refrigeration unit had rusted and corroded shelving racks and the two lower racks were covered with tin foil. * The walk-in cooler unit had rusted and corroded free standing shelving units. * The upright freezer contained one unlabeled, undated, and open to air package of chicken patties. During an interview on 01/28/26 at 10:43 a.m., an administrative staff member (#1) confirmed shelving should be free of rust and corrosion and food should be stored properly.		

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