

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  355101	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  05/30/2024
NAME OF PROVIDER OR SUPPLIER  Dakota Alpha		STREET ADDRESS, CITY, STATE, ZIP CODE  1303 27th Street NW Mandan, ND 58554	

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 - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>40488</p> <p>Based on observation, review of facility policy, and staff interview, the facility failed to ensure food is prepared and stored in a clean and sanitary manner in 1 of 1 kitchen and 1 of 1 kitchenette (Resident Kitchen). Failure to ensure cleanliness of the kitchen, dishware, and food storage areas, to properly store raw and ready-to-eat foods and discard outdated food items has the potential to result in foodborne illness to residents, visitors, and staff.</p> <p>Findings include:</p> <p>Review of the facility policy titled Food Safety Requirements occurred on 05/29/24. This policy, revised 01/31/23, stated, . Food safety practices shall be followed throughout the facility's entire food handling process. Elements of the process include the following: . Storage of food in a manner that helps prevent deterioration or contamination of the food . Preparation of food, including thawing . Equipment used in the handling of food, including dishes, utensils, mixers, grinders, and other equipment that comes in contact with the food. Practices to maintain safe refrigerated storage include: . storing raw meats on shelves below . ready-to-eat foods so that meat juices do not drip onto these foods . Keeping foods covered or in air tight containers. All equipment used in the handling of food shall be cleaned and sanitized, and handled in a manner to prevent contamination. Staff shall follow facility procedures for . cleaning fixed cooking equipment. additional strategies to prevent foodborne illness include . Preventing cross-contamination of foods.</p> <p>Review of the facility policy titled Use and Storage of Food Brought in by Family or Visitors occurred on 05/29/24. This policy, revised 04/16/24, stated, . All food items that are already prepared by the family or visitor brought in must be labeled with the content and dated. The facility may refrigerate labeled and dated prepared items in the nourishment refrigerator. The prepared food must be consumed by the resident within 3 days. If not consumed within 3 days, food will be thrown away by facility staff.</p> <p>Review of the facility policy titled Dishwashing &amp; [and] Kitchen Sanitation Procedure occurred on 05/29/24. This policy, revised 01/31/23, stated, . All cookware, dishes and eating utensils will be cleaned &amp; sanitized according to regulatory guidelines. Dishwasher Usage &amp; Maintenance . Exterior of dishwasher should be wiped down at a minimum of daily with spot-cleaning throughout the work day [sic]. Assigned staff will descale dishwasher on a weekly basis .</p> <p>Observations on 05/28/24 at 9:05 a.m. showed the following:</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:  Facility ID: 355101	If continuation sheet Page 1 of 3

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p><b>MAIN KITCHEN COOLER</b></p> <p>* A covered plate of breakfast food with water on top of the plate cover. The water dripped down onto the plate cover from thawing food containers located on a shelf above. The plate cover had an approximate one-inch diameter opening on its top, which would allow water to drip onto the food. A dietary staff member (#4) stated staff saved the plate in the cooler for resident consumption later.</p> <p>* A large baking sheet with two large rolls of thawing ground beef, a sealed package of sliced, ready-to-eat Canadian bacon, and a zip-lock bag of diced, ready-to-eat ham.</p> <p><b>CLEANLINESS</b></p> <p>* A silverware divider located inside a drawer contained dried food substances on the side of the teaspoon divider.</p> <p>* The base of a mini blender sticky with loose food particles on it.</p> <p>* A recently washed container for the mini blender placed upside down on the counter adjacent to the blender base. Part of the container set on top of a sticky dried substance on the counter.</p> <p>* A sticky substance on the controls on the coffee machine.</p> <p>* Burnt, loose, debris under all the grates of the gas cooking stove.</p> <p>* A cupboard containing spices and cooking oils with a layer of dust and spice particles, and random areas with a sticky substance throughout the shelves of the cupboard.</p> <p>* Loose lime-scale debris on top of the dishwasher.</p> <p><b>RESIDENT KITCHEN</b></p> <p>* A large clear plastic container of outdated cut pineapple located in the bottom drawer of the refrigerator, labeled with a resident's name, and dated 05/11/24.</p> <p>During an interview on 05/28/24 at 4:11 p.m. a dietary manager (#3) confirmed potential for contamination of the stored breakfast plate with the dripping water, and the thawing raw meat and ready-to-eat meats should be stored separately. The manager (#3) stated the cleanliness of the kitchen is on her list to get the staff to do, and confirmed the pineapple in the kitchenette as outdated and discarded it.</p>		

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<p>F 0880</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide and implement an infection prevention and control program.</p> <p>31725</p> <p>Based on observation, review of facility policy, and staff interview, the facility failed to follow standards of infection control for 1 of 2 sampled residents (Resident #11) observed during a dressing change. Failure to place a barrier and establish an area for soiled products has the potential to spread infection throughout the facility.</p> <p>Findings include:</p> <p>Review of the facility policy titled Clean Dressing Change occurred on 05/30/24. This policy, dated 02/09/23, stated, . Set up clean field with needed supplies for wound cleansing and dressing application: a.) If a table is available, wipe clean before use. b.) Place a disposable cloth or linen saver on the overbed table or available surface. Establish area for soiled products to be placed (Chux [disposable pad] or plastic bag).</p> <p>Observation on 05/29/24 at 11:00 a.m. showed a nurse (#2) placed supplies for a dressing change on Resident #11's bedside table. The nurse donned gloves, removed the dressing from the resident's infected toe, removed her gloves, performed hand hygiene, donned gloves, and used gauze and a wound cleanser to cleanse the infected area. The nurse (#2) placed the soiled gauze on the floor and continued with the dressing change. The nurse failed to clean and place a barrier on the bedside table and establish an area for the soiled products.</p> <p>During an interview on 05/30/24 at 10:35 a.m., an administrative nurse (#1) stated she expected staff to use a barrier on the bedside table for supplies and not place soiled gauze on the floor.</p>