

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 435054	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/15/2025
NAME OF PROVIDER OR SUPPLIER Avantara Redfield		STREET ADDRESS, CITY, STATE, ZIP CODE 1015 Third Street East Redfield, SD 57469	

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>45683</p> <p>Based on observation, interview, record review, and policy review, the provider failed to follow food safety standard practices to ensure resident food temperatures were monitored and recorded according to the provider's policy for all meals prepared and served in one of one kitchen. Findings include:</p> <p>1. Observation and interview on 4/14/25 at 4:45 p.m. with cook C in the kitchen revealed:</p> <ul style="list-style-type: none"> *He was checking the temperature of the food for the evening meal. *He took the temperature of each food item five to fifteen minutes before it was served. *Staff were to document food temperatures on the food temperature chart for all meals. <p>2. Interview and record review on 4/15/25 at 9:50 a.m. with dietary manager B regarding food temperatures revealed:</p> <ul style="list-style-type: none"> *Staff were instructed to take food temperatures for all meals. *The food temperatures were to be documented in the food temperature chart. *He stated it had been a struggle to get some staff to document the food temperatures. *He had implemented a new food temperature system on 4/1/25 to try to improve charting by the dietary staff. *In March 2025, there were no food temperatures documented for 23 of 31 days. <ul style="list-style-type: none"> -One day in March, only the breakfast food temperatures were documented. -Five days in March, only the breakfast and lunch food temperatures were documented. *In April 2025, there were no food temperatures documented for two of the first fourteen days. <ul style="list-style-type: none"> -Three days in April, only the breakfast and lunch food temperatures were documented. <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 - Some</p>	<p>*It was his expectation that dietary staff would document the food temperatures for all meals.</p> <p>*He agreed there was missing food temperature documentation for several meals in March and April 2025.</p> <p>3. Interview on 4/15/25 at 11:25 a.m. with administrator A regarding food temperatures revealed:</p> <p>*She knew there were issues with the dietary staff not documenting food temperatures for meals.</p> <p>*It was her expectation the dietary staff would document food temperatures on the food temperature chart for all meals.</p> <p>*She agreed the temperatures were not being taken or documented as they should be.</p> <p>4. Review of the provider's revised 3/19/2020 Food Temperature policy revealed:*Food should be served at proper temperature to insure [ensure] food safety and palatability.</p> <p>*Record reading on Food Temperature Chart (FORM 401) or Food Temperature/Sanitation Combined Record (FORM 401B) and/or Always available Food Temperature Chart (FORM 401A) or other designated form at [the] beginning of [the] trayline and end of [the] trayline. If temperatures do not meet acceptable serving temperatures, reheat the product or chill the product to the proper temperature. Take the temperature of each pan of product before serving.</p>		