

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

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 435099	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/25/2026
NAME OF PROVIDER OR SUPPLIER Estelline Nursing and Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 205 Fjerestad Avenue East Estelline, SD 57234	
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 - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interview, and policy review, the provider failed to follow standard food safety practices for one of one cook (D) who did not submerge a cutting board into the hot water sanitation sink for the required amount of time to achieve proper sanitation, for one of one cook (C) who wiped food off her hand with an anti-slip mat and did not perform hand hygiene before continuing to serve food, and for one of one cook (D) who did not perform hand hygiene after putting soiled trash into the trash can. Findings include: 1. Observation on 6/25/26 at 11:06 a.m. in the kitchen revealed cook D was handwashing a cutting board in the three-compartment sink. After she washed and rinsed the cutting board, she submerged one end of the cutting board into the hot water sanitation sink for less than one second, turned the cutting board around and submerged the other end of it into the hot water sanitation sink for less than one second. She then placed the cutting board behind the water faucet and leaned it up against the wall behind the hot water sanitation sink to air dry. 2. Observation on 6/25/26 from 11:09 a.m. to 11:24 a.m. in the kitchen revealed cook C was plating resident's food for lunch. The menu was barbeque ribs, a baked potato with sour cream, lettuce salad, and mint chip ice cream. There were two green anti-slip mats on the serving line that cook C would place the plates on. Several times throughout the observation, cook C would grab the small plastic serving cups of sour cream to place on the plates, and she would get sour cream on her fingers. Rather than washing her hands, she would wipe the sour cream onto the green anti-slip mat. There were several times throughout the observation when bits of baked potato fell off a plate, and she used her bare hands to grab them and place them back in the serving bin of baked potatoes. 3. Interview on 6/25/26 at 12:14 p.m. with cook C revealed that if her hands were soiled, she was supposed to wash her hands in the handwashing sink. She confirmed that she caught herself using the green anti-slip mat to wipe off the sour cream and other food items from her hands, and she should have washed her hands instead. 4. Observation on 6/25/26 at 12:18 p.m. in the kitchen revealed cook D washed her hands in the handwashing sink and used paper towels to dry her hands. She placed the paper towels in the trash can and pushed the paper towels down a bit into the trash can. Her hands came into contact with other items in the trash can. She did not perform hand hygiene after that. She proceeded to the clean dish area and started to put away clean dishes. 5. Interview on 6/25/26 at 12:20 p.m. with cook D revealed that she confirmed she pushed the paper towels down into the trash can, did not perform hand hygiene, and then handled clean plates with her potentially soiled hands. When asked about her process for handwashing dishes in the three-compartment sink, she explained that she first scraped excess food off the dish or food prep equipment, washed it with warm soapy water, rinsed it under running water, and placed it in the hot water sanitation sink. The hot water in the third compartment needed to be at 180 degrees Fahrenheit, and the dishes were supposed to be submerged under the hot water for at least 30 seconds. She confirmed she did not submerge the cutting board in the hot water sanitation sink for at least 30 seconds, and she had already put the cutting board away with the other clean cutting boards. 6. Interview on 6/25/26 at 12:30 p.m. with dietary supervisor B revealed that the dietary staff should know what to do in regard to washing dishes in the three-compartment sink as she had trained the dietary staff several times on the proper procedures. There was a clock on the (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 - Few	wall above the three-compartment sink so staff could time how long the dishes were submerged in the hot water sanitation sink. The dishes were supposed to be submerged for at least 30 seconds.7. Review of the provider's July 2025 Hand Hygiene policy revealed that it was more specific to healthcare personnel rather than food service workers. The policy read, All personnel will follow the handwashing/hand hygiene procedures to help prevent the spread of infections to other personnel, residents, and visitors. The policy described when to use soap and water for hand hygiene, particularly when hands are visibly dirty or contaminated.8. Review of the provider's August 2022 Using the Three Compartment Sink for All Dishes When Dishwasher is Out of Order policy revealed that dishes were to be sanitized in the third sink for 30 seconds. The hot water was to be between 171 to 180 degrees Fahrenheit.9. Review of the provider's December 2023 What To Do if Dishwasher is Out of Order policy revealed that All pots, pans, silverware or any non-disposable ware will be washed, rinsed, and sanitized in 3-compartment sink at 171 degrees [Fahrenheit] for 30 seconds.		