

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: 43A072	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/20/2024
NAME OF PROVIDER OR SUPPLIER Platte Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 609 East 7th Platte, SD 57369	
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 0732 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Post nurse staffing information every day. 43844 Based on observation and interview the provider failed to ensure the posted daily staff data reflected the actual hours worked by certified nursing assistants (CNAs). Findings include: 1. Observation on 11/20/24 at 1:13 p.m. revealed: *The facility's staff hours posting form was located in the front entrance hallway on a bulletin board. -The form included the facility name, date, resident census, and hours scheduled for licensed nurses and certified nurse aides. --The hours scheduled were pre-printed on a computerized form. Interview on 11/20/24 at 1:15 p.m. with CNA E, director of nursing B, and administrator A, regarding the posting of staff hours revealed: *CNA E and another staff person were responsible for posting the staff hours. *The CNA area of the form used to post staffing hours did not include actual hours worked. *The form that was posted included only hours scheduled and was not updated to include any changes in CNA hours worked. *They stated the scheduled licensed nurse hours were always accurate to actual hours worked. *They confirmed they were not aware the staff hours posted should be actual hours worked.		

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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 51472 Based on observation, record review, interview, and policy review, the provider failed to ensure the dishwasher temperatures were monitored, recorded, and interventions were documented for temperatures out of range for one of one dishwasher used for the cleaning and sanitization of dishes and items used to prepare and serve residents' food. Findings include: 1. Observation on 11/19/24 at 11:30 a.m. of cook H revealed: *She removed the plates from the serving stack and placed them in the dishwasher. *After the dishwashing cycle was completed, she returned the plates to the serving stack. *She then served the lunch meal on the plates that she had washed. 2. Review of the provider's Dishwasher Temperature Record revealed: *The dishwasher was a high-temperature dishwasher. *The Dishwasher Temperature Record had areas for documentation of the Wash Cycle Temp and the Rinse Cycle temperatures. *There were areas for documentation labeled B [breakfast], L [lunch], and D [dinner] for each date. *There were grayed-out areas on the temperature log that coincided with the bottom of the form indicated that the temperatures were in degrees Fahrenheit (F) and that the Wash Temps needed to be [between] 150-165 [degrees F] and Final Rinse Temps need to be 180 [degrees F] or> [greater]. *There was an area on the form that indicated, If not in appropriate range, put date here and what was done to fix the issue:. *There were multiple areas on the form where there were no documented temperatures. *There was documentation of the Wash Cycle Temp being out of range. -On 11/3 the dinner temperature was documented as 148 degrees F. -On 11/10 the lunch temperature was documented as 149 degrees F. -On 11/13 the dinner temperature was documented as 149 degrees F. *There was no documentation in the interventions temperatures that were out of range. 3. Record review on 11/20/24 of the provider's 2024 September, October, and November dishwasher temperature logs revealed: (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	*The September log indicated there were: -Eighteen missed opportunities for temperature documentation. -Three days that had no temperature documentation for all three mealtimes (9/11, 9/12, 9/22). -Five times when the wash cycle temperature was documented as having been out of range. -Thirteen times when the rinse cycle temperature was documented as having been out of range. -No documented interventions for when those temperatures were out of range. *The October log indicated there were: -Thirty-four missed opportunities for temperature documentation. -Two days had no temperature documentation for all three mealtimes (10/30 and 10/31). -One time when the wash cycle temperature was documented out of range. -Seven times when the rinse cycle temperature was documented out of range. -No documented interventions for when those temperatures were out of range. *November's log indicated there were: -Eighteen missed opportunities for temperature documentation. -Two days had no temperature documentation for all three mealtimes (11/1 and 11/2). -Three times when the wash cycle temperature was documented out of range. -No documented interventions for when those temperatures were out of range. 4. Interview on 11/20/24 at 10:03 a.m. with dishwasher I regarding the dishwasher temperatures indicated: *Temperatures were to be recorded after every meal. *The temperatures were read from a digital display that indicated if it was a wash or rinse cycle and the temperature. *She recorded the temperatures from the last wash cycle of each meal service on the Dishwasher Temperature Form. *She identified the gray areas on the form indicated the acceptable range for the wash and rinse temperatures. (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	*She stated if the temperatures were out of range, she would notify her supervisor. 5. Interview on 11/20/24 at 11:10 a.m. with dietary manager G regarding the high-temperature dishwasher revealed: *She had been in her position for one month. *She would expect the dishwasher temperature to be read and documented by staff twice daily. *She had not reviewed the dishwasher policy or the dishwasher temperature documentation. *If the dishwasher temperature was out of range, she would expect staff to notify maintenance and she would notify administrator A. *She stated that she would expect that staff would not continue to wash dishes if the dishwasher temperature was not in the appropriate range. 6. Interview on 11/20/24 at 11:52 a.m. with administrator A regarding the high-temperature dishwasher revealed: *He expected the temperatures would be checked by staff three times daily with meals. *He agreed the temperatures were not being taken as often as he expected and there was no documentation of interventions for the out-of-range temperatures. *He indicated the temperatures in the kitchen were being followed in QAPI (quality assurance and performance improvement) and there was a PIP (performance improvement plan) that had been developed but had not been implemented. *He expected staff to notify maintenance if the temperatures were out of range. *Maintenance verified the accuracy of the gauges on the high-temperature dishwasher monthly. 7. Review of the provider's 10/2024 Sanitation, Safety, Equipment---Machine Dishwashing policy revealed that Temperature/appropriate sanitation levels are checked & recorded daily.		