

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  43A073	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  07/11/2024
NAME OF PROVIDER OR SUPPLIER  Sanford Chamberlain Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE  300 S Byron Blvd Chamberlain, SD 57325	

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 - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 42558</b></p> <p>Based on observation, interview, record review, and policy review, the provider failed to ensure necessary food safety guidelines were followed for two of two kitchenettes located in the 100 and 200 hallways which included:</p> <p>*The appropriate storage and labeling of food items.</p> <p>*The cleaning and safe maintenance of kitchen surfaces and appliances.</p> <p>Findings include:</p> <p>1. Observation on [DATE] at 5:32 p.m. of the 200-hallway open-concept kitchenette revealed:</p> <p>*The exterior of the refrigerator had a build-up of dried grayish colored sticky material on and around the door handle.</p> <p>*The interior of the refrigerator contained multiple food items that were opened and not dated or labeled including:</p> <ul style="list-style-type: none"> <li>-One half-can of vanilla frosting with no opened date.</li> <li>-One partially empty package of blueberry bagels with no opened date.</li> <li>-Two plastic cling-wrapped packages of sliced cheeses with no identifying labels or opened dates.</li> <li>-Two large plastic squeeze bottles of salad dressing substances with no identifying labels or opened dates.</li> <li>-One half-empty bottle of barbeque sauce with no opened date.</li> <li>-One partially empty bottle of cocktail sauce with no opened date.</li> <li>-One partially empty container of parmesan cheese with no opened date.</li> </ul> <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 - Many</p>	<p>*All the refrigerator shelves and pull-out drawers contained multiple scattered un-identified dried food particles and food stains.</p> <p>*The bottom pull-out freezer contained:</p> <ul style="list-style-type: none"> <li>-Multiple clear plastic wrapped packages of pre-cooked pancakes that had no identifying labels or expiration dates.</li> <li>-Laying on top of those pancakes was a large, partially used, unsealed plastic package of unlabeled and undated exposed microwave bacon.</li> </ul> <p>*The water dispenser and ice machine had a buildup of splattered dried lime scale on the exterior surface and a yellow colored slime layer in the catch tray. The machine was dripping water. The water supply lines were coated with a dried, white scaly substance.</p> <p>*The following items were under the kitchen sink next to the dishwasher:</p> <ul style="list-style-type: none"> <li>-Two one-gallon jugs of [NAME]-Chlor chlorinated dish sanitizer. One of those jugs had a plastic tube inserted into an unsealed lid which led to the dishwasher. The plastic tube had a dried, unidentified, white substance buildup extending the length of the tube.</li> <li>-Two half-empty gallon jugs of Detergent II Sanitizing dish cleaner.</li> <li>-One half-empty gallon jug of pot and pan detergent.</li> <li>-Four various brands of spray-on kitchen surface cleaner.</li> <li>-One can of spray-on oven cleaner.</li> <li>-The bottom shelf was soiled with spilled cleaning supplies.</li> </ul> <p>*The toaster had dried breadcrumbs around and under the toaster.</p> <p>*The exterior of the microwave was sticky to the touch with multiple splatters of unidentified substances.</p> <p>*The surfaces of the flat-top stove and oven had multiple dried grease-type splatters. The oven's glass door was difficult to see through due to the amount of burnt particles. The inside of the oven had burnt-on dried food residue on the bottom shelf.</p> <p>*Multiple clean utensil drawers had drawer handles that were sticky to the touch and dried food particles were located underneath the clean utensils.</p> <p>Interview on [DATE] at 10:01 a.m. with environmental services supervisor (EVS) D regarding kitchenette cleanliness and maintenance revealed:</p> <p>*The EVS staff were responsible for the cleaning of the floors in the kitchenette.</p> <p>(continued on next page)</p>

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>*The dietary department and dietary aides were responsible for all other cleaning and maintenance of the kitchenettes.</p> <p>-The dietary department and dietary aides were employed by the adjacent hospital.</p> <p>*He stated the hospital's dietary department were responsible all other cleaning and maintenance of the ice and water machines.</p> <p>Observation on [DATE] at 9:26 a.m. of the 200-hallway kitchenette revealed the above mentioned items remained unchanged. The refrigerator then contained another opened, undated gallon of milk, and opened, undated, packages of grapes and oranges.</p> <p>Interview and observation of the 200-hallway kitchenette on [DATE] at 9:47 a.m. with director of nursing (DON) B revealed:</p> <p>*He stated all food items were supplied by the hospital and the hospital's dietary department aides should have cleaned the kitchenettes and ensured the opened food items were labeled and dated.</p> <p>*He was not aware of the cleaning chemicals located under the kitchenette's sink and agreed they should not be within easy access of the residents.</p> <p>*He confirmed the kitchenette and food supplies were not maintained in a clean, safe manner and many opened food items were not labeled or dated with an opened date.</p> <p>Interview on [DATE] at 11:14 a.m. with infection control (IC) nurse L regarding the condition of the kitchenettes and the undated, unlabeled opened food items revealed:</p> <p>*She was the IC nurse for both the hospital and the nursing home.</p> <p>*She was not aware of the condition of the kitchenettes and had not audited the kitchenettes for IC standards.</p> <p>-She stated every department was responsible for auditing their department and reporting the results during quality assurance meetings.</p> <p>*She agreed that poor cleaning methods and unlabeled and undated perishable food items could place the residents at an increased risk for food born illnesses.</p> <p>-She stated there had not been any food born illnesses that she was aware of.</p> <p>47780</p> <p>2. Observation on [DATE] at 5:40 p.m. in the 100-hallway open-concept kitchenette revealed:</p> <p>*The interior of the refrigerator contained multiple food items that were opened and not dated or labeled including:</p> <p>(continued on next page)</p>		

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