

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  445471	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/07/2025
NAME OF PROVIDER OR SUPPLIER  Henderson Health and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  412 Juanita Drive Henderson, TN 38340	

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** 44447</b></p> <p>Based on policy review, manufacturer's guidelines review, maintenance history report review, observations, and interviews, the facility failed to ensure food was stored, prepared, and served under sanitary conditions. The facility failed to label and date food stored in the cooler and dry storage, and failed to ensure food stored for resident consumption was not expired. The facility had a census of 92 residents with 91 of those residents receiving a tray from the kitchen.</p> <p>The findings include:</p> <p>1. Review of the facility's undated policy titled, Sanitation Inspection, revealed, .policy of this facility . conduct inspections to ensure food service areas are clean, sanitary and in compliance .All food service areas shall be kept clean, sanitary .inspections to be conducted .Dry storage .Freezer .Refrigerator .Food preparation area .General dietary observations .</p> <p>The facility was unable to provide a dietary policy for food storage.</p> <p>2. Review of the manufacturer's guidelines for the facility's ice machine dated 2018, revealed, . Cleaning/Sanitizing Procedure .This procedure must be performed a minimum of once every six months .ice machine and bin must be disassembled cleaned and sanitized .</p> <p>Review of the Work History Report for maintenance revealed, .Ice Machines/Ice Bins .sanitize interior . Marked as done .on [DATE] .</p> <p>Review of the Daily and Weekly Cleaning Schedule dated [DATE]-[DATE], revealed, .Ice Machine-Wipe/Sanitize Scoop [assigned daily] . No documentation of task being completed.Mixer [assigned daily] . Documentation of task completed 2 of 24 days. No assignment daily or weekly for the plate warmer cart.</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
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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>3. Observation in the common area of ,d+[DATE] Hall and interview on [DATE] at 2:15 PM revealed a resident opened an ice storage chest and used the ice scoop to fill a water pitcher with ice then placed the scoop back in a container on top of the chest. The ice storage chest had multiple areas of green, red, black, and brown mildew/mold like substance on the outside and inside of the ice storage chest, where ice was stored for resident use. The plastic container on top of the chest storage chest had an ice scoop resting in a layer of white slimy substance on bottom. Licensed Practical Nurse (LPN) F observed the ,d+[DATE] Hall ice storage chest and stated the ice storage chest was dirty and should not be used to serve ice to the residents until cleaned. LPN F stated, .I will ask someone to come and get the cooler and clean it .I will get a new water cup for [Named Resident] .</p> <p>Observation on the ,d+[DATE] Hall, 500 Hall, 600 Hall, and interview on [DATE] beginning at 2:20 PM, revealed the ,d+[DATE] Hall ice storage chest still had the mold like substances inside and outside the chest was left unattended with the container holding the ice scoop resting on a layer of white slimy substance.</p> <p>An ice storage chest containing ice on 500 Hall had brown/black mildew/mold like substance on the outer and inside of the cover. A plastic container sitting on top of the ice storage chest held the ice scoop resting in a layer of a white slimy substance.</p> <p>An ice storage chest on the 600 Hall had brown/black mildew/mold like substance on the cover and inside the chest. A broken/cracked blue plastic container held an ice scoop resting in a layer of white slimy substance.</p> <p>The Assistant Director of Nursing (ADON) was present during the observations and confirmed the 3 ice storage chests containing ice were dirty and should not be used to deliver ice to the residents. The ADON touched the bottom of the containers holding the ice scoops and confirmed all 3 ice scoops, used to serve ice, were resting in a layer of slimy substance.</p> <p>Observation in the kitchen and interview on [DATE] at 2:30 PM, revealed the ice machine door had rust like debris on the hinges above the bin containing ice. The inside back wall had a large area of black powdery mold like substance at and below the level of ice in the bin and the inside right wall of the ice machine bin had multiple small spots of black powdery mold like substance below the level of ice in the bin. The ADON was asked to use a paper towel to wipe over the black powdery mold like substance on the inside wall and rust like substance on the hinges, and verified the substance was removable to touch. An uncovered container sitting beside the ice machine held two ice scoops resting on a layer of clear slimy substance. There were black/brown areas of dried debris in several spots on the inside wall of the ice scoop container. The ADON confirmed the ice machine used to prepare and store ice for food preparation and resident consumption, and the scoop used in the ice machine were not clean and sanitary.</p> <p>Observation in the dining room and interview on [DATE] at 2:38 PM, revealed 4 tray carts used to transport meal trays to residents. All 4 tray carts had dried brown, white, beige debris scattered in multiple areas and on the tray rails. The Dietary Manager (DM) stated the carts were held in the dining room and had been cleaned after use today. The DM stated the dried areas were rust spots and would not come off with cleaning. The DM was then asked to scrape some of the dried debris off. The DM was able to successfully scrape off two areas chosen for demonstration. The ADON confirmed the tray carts were used to transport meal trays and should be clean and free from debris.</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>During an interview on [DATE] at 2:48 PM, the DM verified there was a cleaning schedule for daily and weekly cleaning tasks. The DM provided the cleaning schedule for [DATE] and February 2025 and confirmed the ice machine cleaning task had not been documented as completed for January and February 2025.</p> <p>4. Observation in the kitchen and interview on [DATE] at 3:30 PM, revealed the DM confirmed the following observations:</p> <p>The water cups/pitchers with open lids, to be distributed to residents by nursing staff, were stored on a table with dust and dried debris present.</p> <p>A chest type cooler contained Fourteen (14) 8-ounce (oz) glasses with an unidentified liquid that was unlabeled and undated, 1 opened and undated 46 oz carton of Apple juice, 1 opened and undated carton of nectar thick dairy milk, One (1) 8 oz Styrofoam cup of buttermilk undated, a 1 gallon (gal.) plastic pitcher of undated lemonade. There was a large area of an orange substance spilled on the bottom of the cooler.</p> <p>Walk-in cooler contained an opened jar of ready-made pizza sauce with a dried black substance around the mouth of the jar, dated [DATE], 1 partially used bottle of steak house type, honey mustard salad dressing, no open date, 1 partially used open bag of chocolate chips, no open date, 1 undated 10-pound (lbs.) box of uncooked sausage patties, 1- partially used container of Italian salad dressing, expiration date [DATE], 1 undated 4 oz plastic container of beets. Loose and dried debris behind moveable shelves on both sides of cooler.</p> <p>The Dry storage area contained, 1 expired 16 oz bottle of ground [NAME] seasoning, open date [DATE], 1 expired 16 oz. bottle of ground Cloves, open date [DATE], 1 expired 15 oz. bottle of ground Cumin, open date [DATE], 1 expired 16 oz. bottle of mild Chili powder, open date [DATE], 1 expired 32 oz container of Celery Salt, open date [DATE], 1expired 1 oz container of chopped Chives, open date [DATE], 1 undated 6 oz. opened bottle of rubbed Sage, 1 expired 5 oz. bottle of Dillweed, open date [DATE], 1 expired 21 oz. package (pkg) of [NAME] Gravy mix, open date [DATE], 1 expired 14 oz. bottle of Coriander, open date [DATE], 1 expired 4 oz. bottle of leaf Tarragon, open date [DATE], 1 expired pkg of Bay Leaves, open date [DATE], 1 open bag of Coconut Flakes, expired [DATE], 1 open bottle of pancake syrup, expired [DATE], 1 expired 11 oz. bottle of Parsley Flakes, open date [DATE], 1 expired bottle of Onion powder, open date [DATE], 1 gal. bottle of open Soy Sauce-refrigerate after opening, 1 expired container of Cocoa, open date [DATE], 1 undated 11 lb. bag of Grits, open tear in plastic bag, 1 undated bag of rolls, 1 undated 40 quart (qt) plastic container of Ziti pasta with brown dried debris on the lid, 1 undated 20 qt. plastic container of elbow pasta, expired corn flakes cereal in plastic container, dated [DATE], expired Cheerios cereal in 6 qt plastic container, dated [DATE], expired Raisin Bran cereal in plastic container, dated [DATE], and expired [NAME] Crispies cereal in plastic container, dated [DATE], and an uncovered container of cooking utensils and a plastic mixing bowl on a shelf with loose and dried debris on them.</p> <p>The Floor Mixer had a black grease like substance oozing out of control knob located over the mixing bowl. The Mixer stand and table had dried brown/beige debris scattered in multiple areas. The Plate warmer case had dried brown debris over the outside case.</p> <p>(continued on next page)</p>		

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