

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 505202	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/09/2025
NAME OF PROVIDER OR SUPPLIER Valley View Skilled Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 4430 Talbot Road South Renton, WA 98055	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interview, and record review, the facility failed to prepare and serve food under sanitary conditions for 1 of 4 nursing units (West One Unit) observed during mealtime. Failure to cover food items, secure lids of the dirty wash rag bin, ensure staff distributed and served food under sanitary conditions, and maintained a clean/sanitary meal cart placed residents at risk of acquiring food-borne illnesses and a diminished quality of life.</p> <p>Findings included .</p> <p>&lt;Facility Policy&gt;</p> <p>According to the facility policy titled, Food Preparation and Service, revised April 2019, the food and nutrition services employees would prepare and serve food in a manner that complied with safe food handling practices. The policy showed appropriate measures were used to prevent food contamination and that both the food and nutrition services staff and the nursing services personnel would adhere to proper hygiene and sanitary practices to prevent the spread of food-borne illness including washing their hands before serving food to residents and when handling food trays.</p> <p>&lt;Uncovered Food and Bin&gt;</p> <p>Observation of the meal preparation in the kitchen on 05/09/2025 at 11:33 AM for lunch service showed the plated ready-to-eat green salad and desserts for [NAME] One Unit were left uncovered when they were placed on resident meal trays for distribution. There were small, black insects observed flying around the kitchen area next to the uncovered food.</p> <p>In an interview on 05/09/2025 at 11:34 AM, Staff H (Clinical Dietician) stated the facility was experiencing infestation issues of small, flying insects and had ongoing services from a pest control company.</p> <p>On 05/09/2025 at 11:45 AM, a bin of wet, dirty wash rags was observed sitting next to the hand washing sink without a lid/cover. There were small, black insects observed flying around the uncovered bin.</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 505202
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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>In an interview on 05/09/2025 at 11:46 AM, Staff D (Dietary Manager) stated the facility was dealing with fruit flies [a small fly or insect] issues. Staff D stated it was important to ensure wet and dirty bins had lids and remained covered because fruit flies love wet and dirty stuff and could cause food-borne illnesses. Staff D stated the kitchen staff should have, but did not cover the dirty bin.</p> <p>Observation on 05/09/2025 at 12:29 PM showed Staff E (Certified Nursing Assistant - CNA) parked the meal tray cart between room [ROOM NUMBER] and the soiled linen room in [NAME] One Unit, took a meal tray out, and walked down the hallway to room [ROOM NUMBER] with the salad bowl and dessert plate left uncovered. There were several rooms on isolation (Transmission-Based Precautions) along the hallway passed over by Staff E with the food left uncovered.</p> <p>In a joint interview on 05/09/2025 at 12:31 PM with Staff's E, F, and G (CNAs), Staff G stated the salads and desserts usually came uncovered from the kitchen to the nursing units for meal service. Staff F stated the observation noted was not the first time it [uncovered food] happened.</p> <p>&lt;Hand Hygiene&gt;</p> <p>Observation and interview on 05/09/2025 at 12:26 PM showed Staff E brought a meal tray to room [ROOM NUMBER]-B, set the tray on the overbed table, touched the bed controller, assisted the resident to sit up and position in bed to eat, came out of the room, took another tray out from the meal cart, and brought it to room [ROOM NUMBER] without performing hand hygiene between residents.</p> <p>In an interview on 05/09/2025 at 12:28 PM, Staff E stated hand hygiene was important to prevent cross-contamination during meal service and to avoid the spread of infection from room to room. Staff E stated they should perform proper hand hygiene while serving the meal trays in between residents but they forgot.</p> <p>&lt;Meal Tray Cart&gt;</p> <p>Observation on 05/09/2025 at 12:12 PM showed the meal cart used for lunch service was parked by room [ROOM NUMBER]; the cart was dirty with dried up liquid spills and brownish sediments that lined the bottom of the cart.</p> <p>In an interview on 05/09/2025 at 12:37 PM, Staff A (Administrator) confirmed that the meal cart was dirty. Staff A stated they expected the dietary staff to keep the meal cart clean and sanitary for food safety.</p> <p>REFERENCE: WAC 388-97-1100(3), -2980.</p>