

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 525520	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/27/2024
NAME OF PROVIDER OR SUPPLIER Dove Healthcare - Lodi		STREET ADDRESS, CITY, STATE, ZIP CODE 700 Clark St Lodi, WI 53555	

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>26190</p> <p>Based on observation, interview, record review, and facility policy review, the facility staff failed to document monitoring of the temperatures for the freezers and refrigerators located in the kitchen, document monitoring of the temperature and sanitizing solution for the dish machine, date numerous spices with open dates, and maintain the tile kitchen flooring. This failure had the potential to negatively impact all 47 residents currently residing in the facility who ate food from the kitchen.</p> <p>Findings include:</p> <p>Review of the facility's policy titled, Monitoring of Cooler/Freezer Temperature, dated 06/15/23, revealed, Policy: It is the policy of this facility to maintain temperatures of coolers and freezers at the appropriate temperature to promote food safety . Policy Explanation and Compliance Guidelines:1 . a. Temperatures will be checked and logged at least twice per day by designated personnel .</p> <p>Review of the facility's policy titled, Dishwasher Temperature, dated 06/15/23, revealed, Policy: It is the policy of this facility to ensure dishes and utensils are cleaned under sanitary conditions through adequate dishwasher temperatures. Policy Explanation and Compliance Guidelines: 1. All items in the dishwasher will be washed in water that is sufficient to sanitize any and all items . 4. For low temperature dishwashers (chemical sanitizations): a. The wash temperature shall be 120 degrees Fahrenheit. B. The sanitizing solution shall be 50ppm (parts per million) hypochlorite (chlorine) on dish surface in final rinse . 6. Water temperatures shall be measured and recorded prior to each meal and/or after the dishwasher has been emptied or re-filled for cleaning purposes .</p> <p>Observation on 9/26/24 at 12:30 PM, in the kitchen, indicated the temperature logs for the two freezers and two refrigerators were not completed for the AM and PM on a daily basis. Findings were as follows for the past five months: May - 31 days of temperatures not being recorded for the AM; June - 30 days of temperatures not being recorded for the AM; July - 31 days of temperatures not being recorded in the AM; August - three days of temperatures not being recorded for the AM and PM, 28 days of temperatures not being recorded for the PM; September - three days of temperatures not being recorded for the AM and PM, nine days of temperatures not being recorded for the AM, seven days of temperatures not being recorded for the PM.</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>Observation on 9/26/24 at 12:40 PM in the kitchen indicated the temperature and chemical logs for the dish machine were not completed in the AM and PM on a daily basis. Findings were as follows for the past six months: April - five days of temperatures and chemical tests were not recorded for the AM and PM, six days of temperatures and chemical tests not being recorded for the PM; May - 16 days of temperatures and chemical tests not being recorded for the AM and PM, three days of temperatures and chemical tests not being recorded for the AM, two days of temperatures and chemical tests not being recorded for the PM; June - zero days missed; July - three days of temperatures and chemical tests not being recorded for the AM and PM; August - seven days of temperatures and chemical tests not being recorded for the AM and PM; September - four days of temperatures and chemical tests not being recorded for the AM and PM.</p> <p>Observation on 9/26/24 at 12:45 PM, in the kitchen, indicated several spices were not dated when they were opened. The 12 undated spices were: poultry, paprika, garden seasoning, smoked paprika, pumpkin spice, cinnamon and sugar, celery seed, dill weed, caraway seeds, rosemary leaves, basil leaves, and rotisserie chicken seasoning.</p> <p>Observation on 9/26/24 at 12:50 PM, in the kitchen, indicated numerous floor tiles that were cracked which did not allow for adequate cleaning: four cracked tiles near the steam table, five cracked tiles in the dish machine room, and a minimum of 15 cracked tiles in the kitchen area.</p> <p>During an interview on 9/26/24 at 12:55 PM, Cook1 was asked who was responsible for taking refrigerator/freezer temperatures. He stated, Everyone does it, and usually he did it when he came in for his shift.</p> <p>During an interview on 9/27/24 at 1:05 PM, the Dietary Manager (DM), stated she had been at the facility since May 2024. When the DM was asked why she did not throw out the undated spices, she stated the spices had always been there, and she had not noticed that some of the spices were outdated. The DM stated taking and recording the temperatures for freezers and refrigerators was the responsibility of the cooks to complete each shift, in the AM and PM. The DM stated there was a big meeting about the temperature taking/recording where the kitchen staff received training about this task. The DM stated not having steady staff had been an issue, and the three cooks who were hired over the summer were adjusting to the long-term care regulations. The DM stated the dietary aides (DAs) were responsible for recording the temperatures and chemical ratios for the dish machine, and there was usually a DA in AM and one in PM.</p> <p>During an interview on 09/27/24 at 2:20 PM with the Administrator, she stated on 7/23/24 a meeting/educational session was held with the kitchen staff where the process of taking the temperatures for the freezers, refrigerators and dish machine were reviewed. The Administrator was surprised to find this remained an issue for the kitchen staff. The Administrator stated there was a corporate plan to replace the kitchen floor in 2025. The Administrator confirmed the spices were undated and should have been removed.</p> <p>During an interview on 9/27/24 at 2:30 PM, Cook2 stated he began working for the facility on 07/02/24. Cook2 stated the DAs were the staff who usually completed the chemical testing for the dish machine, but the cook did it if the DA was not there. Cook2 stated the freezer/fridge temperatures were supposed to be done by the cooks every AM and PM.</p>		