

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 52A429	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/04/2025
NAME OF PROVIDER OR SUPPLIER Sky View Nursing Center		STREET ADDRESS, CITY, STATE, ZIP CODE 309 Iron St Hurley, WI 54534	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 46693</p> <p>Based on observation and interview, the facility did not always serve food to 4 out of 13 residents (R11, R13, R23, and R29) that was palatable and served at the proper temperature.</p> <p>R11, R13, R23, and R29 all had food complaints that food was not palatable.</p> <p>This is evidenced by:</p> <p>Example 1</p> <p>Federal regulation S483.60(d)(2) states, each resident receives and the facility provides food and drink that is palatable, attractive, and at a safe and appetizing temperature.</p> <p>On 03/03/25 at 11:10 AM, Surveyor observed lunch food arrived in steam table containers that were transported from a sister facility. Surveyor requested a test tray to be sent on the last cart to be delivered to the wing.</p> <p>Surveyor observed Dietary Staff (DS) C place food on steam table. Ground chicken and chopped carrots did not fit and were placed against the wall on the outer edge of the steam table. Food temperatures were checked and revealed the following:</p> <p>Chicken 166 degrees.</p> <p>Mashed potatoes 142 degrees.</p> <p>Carrots 182 degrees.</p> <p>Gravy 177 degrees.</p> <p>Minced and moist carrots 126 degrees. DS C microwaved the carrots and rechecked the temperature which then read 170 degrees.</p> <p>Ground chicken that did not fit on steam table was 167 degrees.</p> <p>Chopped carrots that did not fit on steam table were 166 degrees.</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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>At 11:24 AM, DS C started dishing food onto plates.</p> <p>At 11:42 AM, Surveyor observed DS C retrieve a plastic divider plate with a sealed lid. Surveyor asked DS C who receives it and why. DS C stated, [R23] requests it to keep the food warmer.</p> <p>Surveyor followed the last meal cart with the test tray on it. At 12:01 PM, Surveyor tested the food immediately after all trays were passed. Test tray temperatures were as follows:</p> <p>Milk 55 degrees.</p> <p>Mashed potatoes 113.</p> <p>Chicken 118.</p> <p>Carrots 104.</p> <p>Surveyor sampled the food and found it to be lukewarm and milk was warmer than desired.</p> <p>On 03/04/25 at 8:36 AM, Surveyor interviewed Nursing Home Administrator (NHA) A who was informed that multiple residents complained about receiving cold food and that a test tray confirmed it. NHA A stated they were not aware, it is not acceptable and will look into it.</p> <p>44863</p> <p>Example 2</p> <p>R13 was admitted to the facility on [DATE]. Diagnoses included mild protein-calorie malnutrition.</p> <p>R13's Minimum Data Set (MDS) assessment, completed on 12/17/24, confirmed R13 scored 12/15 during Brief Interview for Mental Status (BIMS), indicating mild cognitive impairment. R13 eats independently after set-up.</p> <p>R13's care plan included areas of concern related to nutrition and dehydration due to potential for weight loss.</p> <p>On 03/03/25 at 11:23 AM, Surveyor interviewed R13. R13 resides on the third floor of the facility. R13 stated the facility's meals are 'lousy.' Surveyor asked R13 to describe the lousy food, and R13 responded, It's just lousy, that's all I can say about it.</p> <p>Example 3</p> <p>R29 was admitted to the facility on [DATE]. Diagnoses included heart failure, atrial fibrillation, and history of chronic non-pressure ulcer of lower leg.</p> <p>R29's MDS assessment, completed on 12/04/24, confirmed R29 scored 13/15 during BIMS, indicating intact cognition. R29 eats independently after set-up.</p> <p>(continued on next page)</p>

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>R29's nutritional assessment indicated her body mass index is slightly below healthful range for geriatric population. R29's goal for weight stabilization is gradual weight gain within a healthful range.</p> <p>On 03/03/25 at 10:59 AM, Surveyor interviewed R29. R29 resides on the third floor of the facility. R29 stated she eats meals in her room. R29 reported the facility's meals are not 'that good,' and often meals are cold or lukewarm. R29 stated food is covered, but the plates are cold, so all hot food items are cooled when placed on a cold plate.</p> <p>On 03/03/25 at 11:38 AM, Surveyor observed dietary staff prepare food carts to be served on the second and third floors. Surveyor noted the facility's kitchen is located on the first floor. Surveyor observed the second-floor food cart was a covered and insulated cart. Surveyor observed the third-floor food cart was uncovered and not insulated.</p> <p>On 03/03/25 at 11:55 AM, Surveyor observed staff passing meal trays to residents residing on the third floor, including R13 and R29.</p> <p>On 03/03/25 at 12:06 PM, Surveyor received last tray on the third-floor meal cart. Meal served was fried chicken with gravy, mashed potatoes, sliced carrots, and a dinner roll. Surveyor taste tested all food items and noted each item to be lukewarm.</p> <p>51095</p> <p>Example 4</p> <p>R23 was admitted to the facility on [DATE]. Diagnoses include type 2 insulin dependent diabetes mellitus.</p> <p>R23's Minimum Data Assessment (MDS), dated [DATE], stated R23's Brief Interview for Mental Status (BIMS) score was 13 out of 15, indicating intact cognition.</p> <p>On 3/03/25 at 10:28 AM, Surveyor interviewed R23. R23 complained the food is terrible and not nutritious.</p> <p>R23 reported the food is not good. R23 provided Surveyor with several notes taken on the daily menus. Surveyor reviewed her notes and noted several of complaints of food dislikes, cold food that should have been served warm, and meats that were dry and hard to chew.</p> <p>On 3/3/25 at 11:55 AM, Surveyor observed lunch trays being served to residents on third floor in their rooms due to COVID outbreak. R23 reported the food was not very warm and the meat was dry.</p> <p>Example 5</p> <p>R11 was admitted to the facility on [DATE]. Diagnoses include morbid (severe) obesity, weakness, and vitamin D deficiency.</p> <p>Minimum Data Set (MDS) assessment, dated 1/14/25, states R23's Brief Interview for Mental Status (BIMS) score is 15 out 15, indicating intact cognition.</p> <p>(continued on next page)</p>		

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>On 3/03/25 at 10:06 AM, Surveyor interviewed R11. R11 reported the facility food is their weak point. R11 stated the food is not always hot or very good. R11 reported the food comes from the other place so by the time it gets here, it is cold.</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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>46693</p> <p>Based on observation, interview and record review, the facility did not ensure proper sanitization and food handling practices to prevent the outbreak of foodborne illness for all 29 residents.</p> <p>-Chemical dishwasher temperature did not reach the required 120 degrees.</p> <p>-Perishable item was only good for 24 hours after thawing. Item was not labeled to ensure it was discarded timely to prevent foodborne illnesses to the residents.</p> <p>Evidenced by:</p> <p>Example 1</p> <p>According to federal regulation S483.60(i)(1)-(2), Low Temperature Dishwasher (chemical sanitization):</p> <p>Wash - 120 degrees F; and</p> <p>Final Rinse - 50 ppm (parts per million) hypochlorite (chlorine) on dish surface in final rinse.</p> <p>On 03/03/25 at 8:50 AM, Surveyor observed Dietary Staff (DS) C wash dishes in the dishwasher. DS C stated that it is a chemical sanitizing dishwasher. Surveyor asked where the thermometer is that they record the dishwasher temperatures. DS C showed Surveyor the thermometer on the lower unit of the dishwasher and began a washing cycle. Surveyor observed and confirmed with DS C that the temperatures reached a high of only 106 degrees. DS C ran the dishwasher a second time and it read 104 degrees. DS C reached out to Nursing Home Administrator (NHA) A who contacted Maintenance Director (MD) D. At 9:49 AM, MD D stated he adjusted the mixing valve and to try it again. At that time the temperature read 110 degrees. DS C then ran the dishwasher and took the temperature in the standing water immediately after a cycle and it read 104 degrees. DS C was asked if this was concerning, and DS C stated it was and it needs to be fixed.</p> <p>On 03/03/25 at 10:26 AM, Surveyor requested dishwasher manufacturer instructions. Instructions state: Operator Procedures .5. Fill machine with water using Fill Switch. If water temperature gauge has not reached 120 degrees F (49 degrees C) when the water level is just below the overflow, drain water from the machine and continue to fill until proper temperatures is attained.</p> <p>Dishwasher water did not reach the required temperatures to ensure dishes are properly sanitized.</p> <p>Example 2</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>According to federal regulation S483.60(i)(2), facilities must store, prepare, distribute and serve food in accordance with professional standards for food service safety. 2017 Recommendations of the United States Food and Drug Administration Food Code states. Food Receiving and Storage - When food, food products or beverages are delivered to the nursing home, facility staff must inspect these items for safe transport and quality upon receipt and ensure their proper storage, keeping track of when to discard perishable foods and covering, labeling, and dating all PHF/TCS foods stored in the refrigerator or freezer as indicated.</p> <p>On 03/03/25 at 9:43 AM, Surveyor was inspecting the resident refrigerator in the dry storage room located next to the kitchen. Surveyor discovered an open bag that had printing on it that read, Mini cream puffs, good for 24 hours after thawing. There was no open or discard dates on the item.</p> <p>Surveyor brought DS C to the storage room refrigerator to look at the concern. Surveyor asked DS C what was in the bag. DS C replied, Cream puffs, with no dates on them. The activity staff probably forgot to date them. DS C then discarded the cream puffs. NHA A was made aware and asked Surveyor which refrigerator the item was found in. Surveyor informed NHA A it was in the resident refrigerator in the dry storage area by the kitchen.</p>