

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555309	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/18/2024
NAME OF PROVIDER OR SUPPLIER Sundance Creek Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 5800 West Wilson Street Banning, CA 92220	

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 0801</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, including a qualified dietician.</p> <p>37536</p> <p>Based on observation and interviews, the facility failed to provide a dedicated dietary manager (DM) to safely and effectively, carry out the functions of the food and nutritional services.</p> <p>This failure had the potential to result in a lack of oversight, leading to poor food safety practices including improper food storage.</p> <p>Findings:</p> <p>On July 18, 2024, at 8:10 a.m., an unannounced visit was made to the facility for a quality-of-care issue.</p> <p>On July 18, 2024, at 8:35 a.m., an interview was conducted with the Director of Staff Development (DSD). The DSD stated, the facility did not have a dedicated DM. The DSD further stated, the Dietary Corporate Consultant (DCC) and Registered Dietitian (RD), helped cover the duties of DM by filling in for the DM throughout the week.</p> <p>On July 18, 2024, at 8:55 a.m., an interview was conducted with the DCC, who confirmed, the facility does not have a dedicated DM. The DCC stated, she covers the DM duties for two days per week, the RD covers the duties for two days per week, and a DM from a sister facility covers the DM duties for the remaining days of the week.</p> <p>On July 18, 2024, at 9:00 a.m., a concurrent observation of the kitchen and interview with DCC were conducted. The DCC stated, the Italian dressing was missing a use-by date. The DCC stated all food items in the refrigerator should have received, open, and use-by dates. The DCC stated, the egg salad in the refrigerator, dated July 18, 2024, was missing an expiration date. The DCC stated, the dietary staff (DS) who prepared the egg salad, should have written the expiration date on the food container.</p> <p>On July 18, 2024, at 11:35 a.m., an interview was conducted with the DCC, who stated, it is the duty of the DM to check the expiration dates on all foods in the kitchen, including the refrigerator. The DCC stated since there was no DM right now checking, the expiration dates were not done. The DCC further stated, she had just come to work and had not yet had the chance to check expiration dates.</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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NAME OF PROVIDER OR SUPPLIER Sundance Creek Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 5800 West Wilson Street Banning, CA 92220	
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<p>F 0801</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>On July 18, 2024, at 12:55 p.m., an interview was conducted with the MRD, who stated, the facility currently does not have a dedicated DM. The MRD stated, she is helping out, with the DM duties by completing the dietary staff schedules, and ordering foods and supplies.</p> <p>On July 18, 2024, at 1:35 p.m., an interview was conducted with DS 2, who stated, her job has been negatively affected, due to the absence of a DS, noting we run out of supplies.</p> <p>On July 18, 2024, an interview was conducted with the Administrator (Admin), who stated, the facility does not have a dedicated DM.</p>		

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(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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>37536</p> <p>Based on observation, interview, and record review, the facility failed to ensure food items were stored in accordance with the professional standards for food service safety when foods within the refrigerator were missing the use by dates or expiration dates.</p> <p>This failure had the potential that food may be consumed past its safe consumption, leading to foodborne illnesses due to spoilage or contamination.</p> <p>Findings:</p> <p>On July 18, 2024, at 9:00 a.m., a concurrent observation of the kitchen and interview with DCC were conducted. The DCC stated, the Italian dressing was missing a use-by date. The DCC stated all food items in the refrigerator should have received, open, and use-by dates. The DCC stated, the egg salad in the refrigerator, dated July 18, 2024, was missing an expiration date. The DCC stated, the dietary staff (DS) who prepared the egg salad, should have written the expiration date on the food container.</p> <p>On July 18, 2024, at 9:25 a.m., an interview was conducted with DS 1, who stated, she had prepared the egg salad that morning, and did not put an expiration date on the food. DS 1 further stated, she should have written the expiration date on the egg salad container. DS 1 stated, she forgot.</p> <p>On July 18, 2024, at 11:35 a.m., an interview was conducted with DCC, who stated, it is the duty of the DM to check the expiration dates on all foods in the kitchen, including the refrigerator. The DCC stated, it did not get done since there was no DM. The DCC further stated, she had just come to work and had not yet had the chance to check expiration dates.</p> <p>A facility Policy and Procedure, titled, Labeling and Dating of Foods, dated 2023, indicated, .Policy: All food items in the storeroom, refrigerator, and freezer need to be labeled and dated . Procedure: Newly opened food items will need to be closed and labeled with an open date and used by date . All prepared foods need to be covered, labeled, and dated. Items can be dated individually or in bulk stored on a tray with masking tape if going to be used for meal service (i.e., salads, drinks, and other miscellaneous items for tray line) .</p>