

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675438	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/20/2025
NAME OF PROVIDER OR SUPPLIER Lakeshore Village Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 2320 Lake Shore Dr Waco, TX 76708	

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 0557</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Honor the resident's right to be treated with respect and dignity and to retain and use personal possessions.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47172</p> <p>Based on observations, interviews, and record review the facility failed to treat residents with respect and dignity for one (Resident #11) of six residents reviewed for dignity.</p> <p>The facility failed to speak to Resident #11 in a way that promoted her dignity and self-worth.</p> <p>This failure could place resident at risk of a decline in their sense of dignity, level of satisfaction with life, and feeling of self-worth.</p> <p>The findings were:</p> <p>Review of Resident #11's quarterly MDS, dated [DATE], reflected a [AGE] year-old female originally admitted to the facility on [DATE] with a re-admitted [DATE]. Her diagnoses included high blood pressure, high cholesterol, diabetes mellitus (high blood sugar levels), depression, anxiety, senile degeneration of the brain, and hypothyroidism (when the thyroid gland does not produce enough thyroid hormone). Resident #11 had a BIMS score of 12, indicating moderate cognitive impairment. She required setup or clean-up assistance with eating.</p> <p>Review of Resident #11's care plan dated last reviewed 11/18/2024 reflected the following: Observe/document/report PRN any s/sx of dysphagia: Pocketing, Choking, Coughing, Drooling, holding food in mouth, several attempts at swallowing, refusing to eat, appears concerned during meals. Resident #11 had ADL Self Care Performance Deficit r/t impaired mobility. Will maintain current level of ADLs through the next review date. Setup or clean up assistance with: Eating.</p> <p>In an interview and observation on 02/18/2025 at 12:55 PM with Resident #11 she asked CNA C who was outside her room delivering lunch trays, what was being served for lunch. CNA C responded with, Looks like you're going to be having kitty litter today. Then sat Resident #11's tray on a table in her room and walked out. When the state surveyor asked Resident #11 how the comment made by CNA C made her feel. She stated that she did not really hear the comment, but that she would not have eaten the food if she was told that, and that the staff say way worse things to the residents when the state was not in the building. She stated she tried to not ask certain staff questions or for help because of how rude they talked to her. She stated that she would ask for help if she really needed it but only to the staff who didn't treat her like a bother and who did their jobs.</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 0557</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>In an interview on 02/19/2025 at 10:10 AM with the ADM he stated that it was not okay for a staff member to talk to a resident in the manner CNA C did to Resident #11 and he immediately went to speak with Resident #11. The ADM stated that there has not been a professional communication targeted in-service but that abuse in-servicing was routinely done and was most recently conducted earlier in the month.</p> <p>Review of facility's Resident Rights policy dated last revised February 2021 reflected,</p> <p>Employees shall treat all residents with kindness, respect, and dignity.</p> <p>2. Federal and state laws guarantee certain basic rights to all residents of this facility. These rights include the resident's right to:</p> <p>c. A dignified existence;</p> <p>d. Be treated with respect, kindness, and dignity;</p> <p>Review of facility's Identifying Types of Abuse policy dated last revised September 2022 reflected,</p> <p>As part of the abuse prevention strategy, volunteers, employees, and contractors hired by this facility are expected to be able to identify the different types of abuse that may occur against residents.</p> <p>1. Abuse of any kind against residents is strictly prohibited.</p> <p>2. Abuse prevention includes recognizing and understanding the definitions and types of abuse that can occur.</p> <p>3. It is understood by the leadership in this facility that preventing abuse requires staff education, training, and support, and a facility-wide culture of compassion and caring.</p> <p>4. Abuse is defined as the willful infliction of injury, unreasonable confinement, intimidation, or punishment with resulting physical harm, pain, or mental anguish.</p> <p>b. Instances of abuse of all residents, irrespective of any mental or physical condition, cause physical harm, pain, or mental anguish.</p> <p>2. Verbal abuse may be considered to be a type of mental abuse. Verbal abuse includes the use of verbal, written or gestured communication, or sounds, to residents within hearing distance, regardless of age, ability to comprehend, or disability.</p> <p>3. Examples of mental and verbal abuse include, but are not limited to:</p> <p>a. harassing a resident;</p> <p>b. mocking, insulting, ridiculing;</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>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** 50176</p> <p>Based on observations, interviews, and record review the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for the facility's only kitchen and two of two nourishment rooms reviewed for food and nutrition services.</p> <ol style="list-style-type: none"> 1) The facility failed to close food product bags in the three-door freezer to prevent exposure to air. 2) The facility failed to label and date food items in the side-by-side refrigerator, freezer, and the two nourishment refrigerators. 3) The facility failed to ensure that one of their three-door freezers was maintained at acceptable temperatures which resulted in frozen foods thawing out and then re-freezing without being discarded. 4) The facility failed to maintain a sanitary environment for food preparation when [NAME] H was observed opening a package of food with his mouth, eating a bowl of cereal while cooking, and using his gloved hand to portion food for resident trays after touching multiple surfaces in the kitchen. 5) The facility failed to ensure proper hair restraints were worn in the kitchen. 6) The facility failed to reheat and hold food at the proper temperature when they reheated cold chili on the steam table and served it from a crockpot. 7) The facility failed to maintain the proper temperature of the refrigerator in nourishment room A. 8) The facility failed to maintain a sanitary open front refrigerator/freezer in the nourishment room A. 9) These failures could place residents at risk of cross contamination, loss of nutritional value, and foodborne illness. <p>Findings included:</p> <p>Observation of the kitchen on [DATE] at 08:46 AM of the facility's three door side by side freezer revealed two open bags of frozen beef patties that were not properly sealed, were exposed to air, not dated, and one bag had significant freezer burn and ice. Also inside the freezer was an open bag of unidentified frozen patties that were not properly sealed, were exposed to air, not dated nor labeled, a closed bag of unidentified frozen food dated [DATE], and open box of frozen boneless, skinless chicken breast with rib meat with the bag inside opened and exposed to air and not dated.</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>Observation on [DATE] at 08:53 AM of the kitchen side by side refrigerator revealed an open cardboard box dated [DATE] containing two plastic bags of thawed chicken legs and other chicken pieces. Both bags had been previously opened and were closed and neither bag was dated. There was also one large unopened tube of thawed ground beef that was not dated.</p> <p>Observation on [DATE] at 08:56 AM revealed [NAME] H wore a beard guard around his chin/beard, but not his full mustache. The beard guard was pulled down to expose his mustache.</p> <p>Observation on [DATE] at 09:02 AM revealed a cold container of chili dated ,d+[DATE] on a cart in the kitchen. At 09:10 AM it was moved to the kitchen counter and the state surveyor felt the outside of the foil container, which was cold to the touch. Then observed the DM put in in the steam table.</p> <p>Observation on [DATE] at 09:07 AM revealed the DW wore a beard guard around his chin/beard, but not his full mustache. The beard guard was pulled down to expose his mouth and mustache.</p> <p>Observation on [DATE] at 09:08 AM revealed [NAME] H used his teeth to open a plastic bag of brown gravy mix and then poured the mix into a pot on the stove and made gravy. While cooking, at 09:13 AM, [NAME] H ate two bowls of cereal as he stood at the food prepping table next to the cornbread he had just taken out of the oven, and while he walked around the kitchen.</p> <p>Observation on [DATE] at 12:04 PM in the main dining room revealed a table set up on the side with three uncovered crockpots: One contained chili, one had hotdogs, and the other was full of foil wrapped baked potatoes. The crockpot containing the chili was plugged in and the green power light was flashing, but it was not set to low, high, or warm. The crockpot containing the hot dogs had a missing knob. There was not a knob to indicate if it was off, low, high, or the warm setting. The residents in the dining room were being served chili hot dogs.</p> <p>Observation and interview on [DATE] at 12:21 PM revealed the DM unplugged two crockpots. The DM stated that they took temperatures on the steam table before moving the food to the crockpots and then kept the crock pots on low. The DM stated that one crockpot knob had broken off when it was on low and that was how she knew what temperature setting it was on. The DM stated they took temperature readings during serving. The survey team did not observe this. The DM checked the temperature of the hot dogs, by laying the thermometer in the liquid that read 140 degrees, not the hot dog. When the state surveyor asked the DM to re-measure, the DM picked up the thermometer and stuck it in the hot dogs and said, see, it's 140 degrees. The DM stated that food on the steam table needed to be held at 140 degrees Fahrenheit or higher. At 12:25 PM, the DM measured the temperature of the chili at 110 degrees Fahrenheit. The DW stated that the chili had lost heat due to sitting unplugged on the table and stated that the temperature should be at least 140 degrees Fahrenheit to avoid making residents sick due to food borne illnesses. The DM stated it was not her expectation that the crockpots be covered because it was a salad bar and salad bars are open and not covered.</p> <p>Observation on [DATE] at 12:39 PM of the kitchen side by side refrigerator revealed an unlabeled open bag of what appeared to be bacon bits dated [DATE] that was not properly sealed and had no use by date. The thawed chicken pieces and ground beef were still there undated.</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>Observation on [DATE] at 12:40 PM revealed [NAME] H wore a beard guard around his chin that exposed his mustache. [NAME] H used his gloved hands to portion food for resident trays on the tray line. Without changing gloves, [NAME] H picked up pieces of ham and fried okra and put them on residents' plates, touched other clean plates, the food tray and cover, the meal cart, and the steam table surface. At 12:47 PM [NAME] H used the same gloved hand to pick up a large pan and handle frozen meat patties.</p> <p>Observation in the kitchen on [DATE] at 07:35 AM revealed [NAME] H wore a beard guard around his chin, but not covering his mustache. At 7:40 AM the side-by-side refrigerator was observed with one unlabeled sandwich in plastic baggy, a foil covered container containing lettuce/salad that was not labeled nor dated, a large tube of thawed ground beef not dated (the same tube seen as on [DATE]), and one opened tube of thawed ground beef that was not properly sealed, exposed to air, and not dated. The same box of chicken pieces dated [DATE] was there with the same thawed chicken pieces.</p> <p>Observation on [DATE] at 07:44 AM revealed that the facility's second three door freezer's exterior thermometer displayed 41.3 degrees Fahrenheit. The freezer had a temperature log on the middle door which indicated the last recorded AM temperature of 41 on [DATE] and the last PM temperature of -1.2 degrees on [DATE]. Observation revealed the last of the three doors were open because a box on the top shelf stuck out and prevented the door from closing all the way. Observation of interior contents of the freezer revealed several boxes of sealed seafood items, a bag of fish sticks, several bags of beef patties, unlabeled and undated bag of frozen food, and large brisket/roast meats. The beef patties and fish sticks were not frozen and easily broken or crumbled when the state surveyor touched them. The unlabeled bag of food had condensation inside the plastic bag and the contents were soft to the touch. All the food items that were not boxed, that the state surveyor could see, were not frozen, except for the very large brisket/roast meats.</p> <p>Observation and interview on [DATE] at 09:19 AM revealed that the facility's second three door freezer's exterior thermometer displayed 26.3 . The DM stated she was not aware of the freezer temperature until she observed the state surveyor looking at the freezer earlier that morning. The DM stated that when the freezer temperature was noticed, a corrective action should have been done, including checking for the source of the problem, and reporting it to her. The DM stated the thawed beef patties would be served at lunch. She did not do anything with the fish sticks nor other items in the freezer and stated the freezer temperature had returned to normal, so no action was needed.</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>In the same interview, the DM stated it was the facility's policy to have an open date when food was opened to ensure it was used timely. When asked about the frozen beef patties with no open date and freezer burn, the DM threw them in the trash and stated that staff had probably left them too long on the counter and they thawed and then refroze. The DM stated it was important to throw out the meat because they had reached unsafe temperatures, thawed out and it would reduce the quality of taste. The DM stated there was a poster on the wall that listed how long meat could stay in the refrigerator before it was used. Regarding the open box of thawed chicken pieces in the refrigerator, the DM stated that chicken should have been labeled and dated and put in the refrigerator or cooked the same day. It was already thawed and there was no way for her to know how long it had been in the refrigerator since it was not dated. This did not meet her expectations. The DM took the box of chicken and placed it outside to throw away. Regarding the tube of thawed ground beef, the DM stated that she thought it was thawed on Sunday, [DATE], and left it in the fridge. She stated it was it was the kitchen staff's responsibility to label and date food items taken out to thaw. The DM stated that she walked through the kitchen twice a week to audit the refrigerator and would discard food with no date. If it had no date, she had no way of knowing how old the food was and if used, could make residents sick. She had not noticed the food that was not properly labeled and dated, and this did not meet her expectations.</p> <p>In an interview on [DATE] at 09:41 AM and 10:26 AM, [NAME] H stated he checked the temperature on the freezer around 6:30 AM and it was 41 . He logged it on the temperature log. [NAME] H stated he did not notice the freezer door was open until he saw the state surveyor looking at the freezer. He did not take any action and did not notify anyone. He could not say what he should have done. He stated that he continued cooking breakfast. He did not know how long the temperature had been out of range and stated he did not know how to answer the question about if the temperature out of range concerned him. [NAME] H stated it was important for frozen foods to stay frozen because otherwise the food would thaw and go bad. Expired food or food not kept at the appropriate temperatures could make residents sick.</p> <p>Cook H stated he had received training in hand and kitchen hygiene, hair nets and beard guards, and other kitchen trainings. He stated he should wear a hair net and beard guard anytime he was in the kitchen due to the risk of hair getting in food, which could cause cross contamination. He stated he trimmed his mustache yesterday because it was long. When asked if he should wear his beard guard over his mustache he answered yes. [NAME] H stated that he regularly opened bags of food with his fingers or teeth because he did not have time to grab a pair of scissors. [NAME] H stated that it was not sanitary to use his teeth to open a food bag because his germs could get in the food, and it would not be sanitary. [NAME] H stated that meat was thawed and then cooked. He could not say how long thawed meat should be in the fridge before it was used. He did not know how long the thawed chicken or ground beef had been in the refrigerator and he could not say what the process was for labeling and dating.</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>Observation and interview on [DATE] at 09:59 AM, revealed the DW wore a beard guard around his beard, but not his mustache. The DW hand carried clean dishes and plate covers from the dishwasher area into the food prep area. The DW stated before starting work, he received training on hairnets, beard guards, and hand sanitation. The DW stated he knew to wear a hairnet anytime he handled food and always a beard guard when he was in the kitchen. The DW stated the beard guard should cover all his hair on his face and he acknowledged it did not cover his mustache. The DW then pulled the beard guard over his mouth and covered his mustache. The DW stated it was important to cover all his hair to avoid hair getting on plates or in the food, which would not be sanitary and could make residents sick.</p> <p>Observation on [DATE] at 11:37 AM, revealed the DW stood in the dishwasher area and wore a beard guard around his beard, but not his mustache.</p> <p>In an interview on [DATE] at 11:51 AM the DM stated using hands to serve food was not acceptable. Staff needed to use utensils for portion control and to avoid cross contamination. The DM stated all male kitchen staff should wear beard guards that cover all facial hair and not doing so could cause cross contamination and make residents sick if hair got in the food. The DM stated that using teeth to open food containers was inappropriate. She stated that if a staff could not open the container with their hands, then they should use the kitchen scissors to avoid the risk of cross contamination. The DM stated that the kitchen staff had training on these topics and know what to do and what not to do in the kitchen. Staff should not be eating in the kitchen prep areas. These behaviors were not good, and it did not meet her expectations.</p> <p>In an interview on [DATE] at 09:20 AM, the DA stated that she received training on proper hair restraints, hand hygiene, and using the correct scoop, per the recipe, when serving out residents' food trays. She stated that she would never use her hand to serve food due to the risk of cross contamination. The DA stated that all food should have three dates on them. Food was to be labeled with the date received, date it was opened, and expiration date/used by. She did not know how long food could stay in the refrigerator but thought it was , d+[DATE] days. She did not do anything with thawed food and did not know the process. She received training not to eat in the kitchen due to the risk of cross contamination. She did not check the temperatures on refrigerators or freezers and stated that was the cooks or DM's responsibility.</p> <p>In an interview on [DATE] at 09:33 AM, [NAME] I stated she received orientation training on different types of meals. How to serve plates, menu, reading the meal ticket, hair nets, glove use, hand hygiene, using scoops for serving food, and many other topics. [NAME] I stated she would never use her hands to portion food for residents' plates, even if she was wearing gloves because it was not sanitary and could make the residents sick. She stated you could not eat in the kitchen food preparation area due to the risk of cross contamination and it would not be sanitary. [NAME] I stated they have a break room staff could use. [NAME] I stated she would use scissors to open food containers and would never use her mouth to open food containers or bags due to germs and cross contamination. [NAME] I stated she thawed meat in cold running water. At night, staff might take out frozen food and put in refrigerator to thaw and it needed to have a date on it. The food must be labeled with three dates: the date received, the date opened, and date to use by. [NAME] I stated she didn't know how long thawed meat could stay in the refrigerator because she always used it the same or next day. She was able to find a piece of paper in the kitchen that showed the length of time food could remain in fridge before being used or discarded. Without a date, she wouldn't know when it had been placed in the refrigerator and would discard the food to ensure it was safe for residents and not make them sick.</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>In an interview on [DATE] at 10:13 AM, the DON stated the kitchen staff should be using measured spoons for the correct portion size and not serve food with their hands due to infection control concerns. The DON stated kitchen staff should not use their mouths to open food containers because mouths were dirty, and it was an infection control concern. The DON stated she didn't know what the policy was about eating in the food preparation area but would not do it due to cross contamination and that would not be sanitary. All kitchen staff must wear proper hair nets and beard restraints when in the kitchen to avoid cross contamination and not doing so would not meet her expectations.</p> <p>In a telephone interview on [DATE] at 11:10 AM the dietitian stated that she visited the kitchen once a month and completed a walk-through checking for sanitary conditions. She also checked the tray line for portion sizes, scoop sizes, tray accuracy, and monitoring temperatures, which have all been ongoing issues. The dietitian stated that once frozen food had thawed, it must be cooked the same day or throw it away. It should not be re-frozen as food had reached an unsafe temperature where bacteria could grow making the food hazardous to eat. She stated she provided training to kitchen staff regarding proper hair restraints, beard guards, hand sanitization, and not eating near the food preparation area. She stated that kitchen staff could use their clean gloved hands to serve food if it had not touched any other surface and they would need to change gloves after each task. Serving food after touching the counter, meal tray, plate, and other food items would not be sanitary and would not meet her expectations.</p> <p>In an interview on [DATE] at 01:14 PM, the ADM stated his expectation was for staff to wear proper hair nets and beard guards while in the kitchen, not to eat in the kitchen, and not use their teeth or mouth to open food containers because that was gross and was not sanitary conditions. The ADM was unaware of the freezer temperature conditions and could not say what to do. The ADM stated he would consult with the DM, dietitian, and review policy.</p> <p>Observation and interview on [DATE] at 03:11 PM of nourishment room A revealed a sign on the refrigerator door listed, Label and date all residents food or it will be thrown away and to fill out temperature logs. The temperature log on [DATE] at 0200 (02:00 AM) showed 40 degrees. In the refrigerator, there were three plastic bags with food inside with a date on the outside of the bag but was not labeled with a resident's name. A bag of fast food was not labeled nor dated and contained a sandwich. The fridge door shelf and inside bottom shelf was dirty with red and brown stains. Observation of the inside thermometer revealed 44 degrees Fahrenheit. The freezer shelf was dirty with brown residue stains. Three frozen food items in freezer were not labeled with resident's names nor dated. The DON stated residents do not have access to the nutrition rooms, only the nursing staff, and food should be labeled with residents' names to keep track of whose food it was.</p> <p>Observation and interview on [DATE] at 03:18 PM of nourishment room B revealed a sign on the refrigerator door, Please do not place anything in fridge without date, resident's name, and date open on milk, etc. There was a tray of snack food containing, among other items, three half sandwiches that were not labeled nor dated. An unidentified nurse staff came in and stated those were three chicken salad sandwiches. She had just put that food tray in and was about to label and date it but had to go get a pen. The DON stated nursing staff should be cleaning weekly. There was no cleaning log. The DON was not aware of any policy regarding food brought in by residents or family members, but stated the process was to label each food item with the resident's name and date. Fresh food, like the fast-food sandwich observed, would be discarded within 24 hours if not eaten.</p> <p>(continued on next page)</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675438	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/20/2025
NAME OF PROVIDER OR SUPPLIER Lakeshore Village Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 2320 Lake Shore Dr Waco, TX 76708	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
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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>Review of the kitchen in-service training dated [DATE] and [DATE] (no year listed) reflected kitchen staff had been trained on staff hygiene, including hair nets and beard guards. Training reflected All Food Handlers Are Required to wear effective hair restraints that cover all exposed body hair.</p> <p>o Include Caps, hats, nets, scarves, beard restraints, and other reasonable hair containment forms.</p> <p>Hair Nets/Beard Guards serve two purposes:</p> <p>o Keep hair from contacting exposed food, clean and sanitized equipment, utensils and linens, or unwrapped single-service articles.</p> <p>o Keep worker's hands out of their hair.</p> <p>Review of Hair restraints summary dated [DATE] was signed by [NAME] H on [DATE].</p> <p>Review of the kitchen's in-service training undated titled Monthly Review reflected:</p> <p>Make sure all items have 3 label dates. Examples are the date that we receive the item and the date we open an item.</p> <p>Make sure that hair restraints are worn thought your shift.</p> <p>Review of the kitchen in-service training dated [DATE] revealed kitchen staff had been trained on food handling, including no eating in the food preparation areas and how to open food items.</p> <p>Review of the facility policy titled Employee Sanitation date approved [DATE] reflected, Policy: The Nutrition & Foodservice employees of the facility will practice good sanitation practices in accordance with the state and US Food Codes in order to minimize the risk of infection and food borne illness.</p> <p>Procedure:</p> <p>3. Employee Cleanliness Requirements</p> <p>b. All employees must wear clean outer clothing. Hairnets, headbands, caps, beard coverings or other effective hair restraints must be worn to keep hair from food and food-contact surfaces .</p> <p>e. Employees will not eat or drink in food storage and preparation areas, or in areas containing exposed food or unwrapped utensils, or where utensils arc cleaned or stored.</p> <p>6. Use of Gloves</p> <p>a. Gloves are not a substitute for thorough and frequent hand washing. When using gloves, always wash hands before touching or putting on new gloves.</p> <p>c. Use single use gloves for one task.</p> <p>d . Change gloves:</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>i. Between each food preparation task.</p> <p>ii. After touching items, utensils, or equipment not related to task.</p> <p>iii. After touching hair, face, or any other source of contamination.</p> <p>iv. When leaving food preparation area for any reason.</p> <p>vi. Every hour for all tasks taking longer than one hour.</p> <p>Review of the facility policy titled Food Storage revised [DATE] reflected:</p> <p>Policy: To ensure that all food served by the facility is of good quality and safe for consumption, all food will be stored according to the state, federal and US Food Codes and HACCP guidelines.</p> <p>Procedure:</p> <p>2. Refrigerators</p> <p>a. Keep fresh meat, poultry, seafood, dairy products, and most fresh fruit and vegetables in the refrigerator at an internal temperature of 41 For less .</p> <p>d. Date, label, and tightly seal all refrigerated foods using clean, nonabsorbent, covered containers that are approved for food storage.</p> <p>e. Use all leftovers within 72 hours. Discard items that are over 72 hours old.</p> <p>3. Freezers</p> <p>a. Store all frozen meats, poultry, seafood, fruits and vegetables, and some dairy products, such as ice cream, in the freezer at a temperature that maintains the frozen state of the foods .</p> <p>e. Store frozen foods in moisture-proof wrap or containers that are labeled and dated .</p> <p>h. Place a thermometer inside freezers near the door where the temperature is warmest. Check the temperature of all freezers using the internal thermometer to make sure the temperature stays at 0 F or below. Temperatures should be checked each morning and again on the PM shift. Record the temperatures on a log that is kept near the freezer.</p> <p>i. Once frozen food has been thawed, it must be maintained at 41 F or less prior to cooking.</p> <p>Review of the facility policy titled Food Holding and Service date approved [DATE] reflected:</p> <p>Policy: The consultant dietitian will monitor the holding and service of food to ensure that all food served by the facility is of good quality and safe for consumption. All food will be held and served according to the state and Federal Food Codes. See Section 6 for Quality Assurance Monitor forms and schedule. The following guidelines should be followed.</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>Guidelines:</p> <ol style="list-style-type: none"> All hot foods are served at a temperature of ? 140 F and all cold food at ? 40 F. The temperature is adjusted to account for the time the food will be held prior to service on the steam table and on the tray carts. Foods are held prior to service for less than one hour, maintaining the temperatures noted above. Foods are covered to maintain temperatures except for foods that will be served crispy. Food is placed on the steam table no more than 30 minutes prior to meal service. If hot foods drop below 140 F, it is reheated to 165 F for a minimum of 15 seconds. Temperatures of all hot foods and cold foods are taken at the beginning, middle, and end of tray service. <p>Review of the facility's undated policy titled Foods Brought by Family/Visitors reflected:</p> <p>Policy Statement</p> <p>Food brought to the facility by visitors and family is permitted. Facility staff will strive to balance resident choice and a homelike environment with the nutritional and safety needs of residents.</p> <p>Policy Interpretation and Implementation</p> <ol style="list-style-type: none"> Family members and visitors are asked to inform nursing staff when foods are brought for a resident. Foods brought by family/visitors for individual residents are not shared with or distributed to other residents. Food brought by family/visitors that is left with the resident to consume later is labeled and stored in a manner that it is clearly distinguishable from facility-prepared food. <ol style="list-style-type: none"> Non-perishable foods are stored in re-scalable containers with tight-fitting lids. Intact fresh fruit may be stored without a lid. Perishable foods are stored in re-scalable containers with tightly fitting lids in a refrigerator. Containers are labeled with the resident's name, the item and the use by date. The nursing staff will discard perishable foods on or before the use by date. 		