

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675458	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/31/2024
NAME OF PROVIDER OR SUPPLIER Parkview Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1501 S Main St Lockhart, TX 78644	

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** 49097</p> <p>The following acronyms were used:</p> <p>DC A: Dietary [NAME] A</p> <p>DC B: Dietary [NAME] B</p> <p>DM: Dietary Manager</p> <p>DON: Director of Nursing</p> <p>OM: Operations Manager</p> <p>MDS: Minimum Data Set</p> <p>CMS: Centers for Medicare and Medicaid Services</p> <p>PCC: Point Click Care</p> <p>Tag: 812 S/S= F Surveyor Name(s): Steffanie Brand</p> <p>Immediate Supervisor: [NAME] Sill</p> <p>Based on observation, interview, and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food safety service for 2 of 2 meals observed.</p> <p>The facility failed to ensure that Dietary [NAME] A and Dietary [NAME] B performed proper hand hygiene while preparing food in the kitchen.</p> <p>This failure could place residents at risk of infection or cross contamination.</p> <p>Findings included:</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 - Some</p>	<p>On 07/29/2024 at 11:10AM an observation was conducted in the kitchen of the puree process by DC A. DC A completed the chicken puree. DC A had placed the blender in the dishwashing and sanitizing compartment with gloves on. DC A took off her gloves, lifted the trash can lid up, and tossed the gloves in the trash can. DC A did not perform hand hygiene after she tossed her gloves in the trash and when she had grabbed the blender.</p> <p>On 07/29/2024 at 11:15AM an observation was conducted in the kitchen where DC A had performed hand hygiene. DC A washed her hands properly with soap and warm water then turned off the faucet with her clean hand. She then grabbed a paper towel and continued with her kitchen duties.</p> <p>On 07/30/2024 at 11:00AM an observation was conducted in the kitchen of the puree process by DC B. DC B completed the beef tips puree. DC B had placed the blender in the dishwashing and sanitizing compartment with gloves on. DC B took off his gloves, discarded them in the trash can and performed proper hand hygiene with soap and warm water then turned off the faucet with his clean hand . He then grabbed a paper towel and continued with his kitchen duties.</p> <p>On 07/30/2024 at 11:10AM an interview was conducted with DC B regarding the hand hygiene process. DC B described proper hand hygiene as always washing your hands between touching different menu items. DC B stated that a potential negative outcome of not using proper hand hygiene is cross contamination.</p> <p>On 07/30/2024 at 11:20AM an interview was conducted with DC A regarding the hand hygiene process. DC A described proper hand hygiene as 20 seconds of washing the hands under warm to hot water with soap, grab a paper towel to dry your hands, throw the towel away, grab a new paper towel and turn off the faucet . DC A stated that a potential negative outcome of not using proper hand hygiene is salmonella and potentially death.</p> <p>On 07/31/2024 at 10:47AM an interview with Dietary Manager regarding the hand hygiene process in the kitchen. DM described proper hand hygiene as they need to wash their hands with soap, rinse their hands off, and grab a paper towel to turn off the water. DM stated that staff in the kitchen should have gloves on when handling spills and raw foods. DM stated that once they remove the gloves, they should wash their hands before continuing their task. DM stated a potential negative outcome of not performing proper hand hygiene in the kitchen could result in cross contamination.</p> <p>On 07/31/2024 at 01:40 PM an interview was conducted with the DON regarding hand hygiene. DON stated that the policy on handwashing/hand hygiene is it should be performed any time your hands are soiled. DON stated that the steps of performing handwashing/hand hygiene are to turn the faucet on, lather hands with soap, rub vigorously for 20 seconds, rinse with water, grab a paper towel and use the paper towel, after drying your hands, to turn off the faucet. DON stated a potential negative outcome that could come from not performing accurate hand hygiene is infection.</p> <p>On 07/31/2024 at 01:58PM an interview was conducted with the ADM regarding hand hygiene. ADM stated that the policy on handwashing/hand hygiene is to wash your hands as much as possible, between other tasks to reduce cross contamination. ADM stated that the steps that should be taken when performing handwashing/hand hygiene are to rinse, apply soap, scrub for 30 seconds, and dry your hands. ADM stated a potential negative outcome that could occur from not performing accurate handwashing/hand hygiene is infection issues, cross contamination and someone could get 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 - Some</p>	<p>Record review of facility provided document titled Handwashing/Hand Hygiene Policy dated August 2019 stated the following:</p> <p>Washing Hands:</p> <ol style="list-style-type: none"> 1. Wet hands first with water, then apply an amount of product recommended by the manufacturer to hands. 2. Rub hands together vigorously for at least 15 seconds, covering all surfaces of the hands and fingers. 3. Rinse hands with water and dry thoroughly with a disposable towel. 4. Use towel to turn off the faucet. 5. Avoid using hot water because repeated exposure to hot water may increase the risk of dermatitis.