STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N028005	A. BUILDING: _____ B. WING _____	05/24/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
RANCH HOUSE SENIOR LIVING LLC	2900 CAMPUS DRIVE GARDEN CITY, KS 67846

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
S 000	INITIAL COMMENTS The following citations represent the findings of the licensure resurvey for the above named facility conducted on 05/23/22 and 05/24/22.	S 000		
S3298 SS=F	26-41-206 (d) Food Preparation (d) Food preparation. Food shall be prepared using safe methods that conserve the nutritive value, flavor, and appearance and shall be served at the proper temperature. (1) Food used by facility staff to serve to the residents, including donated food, shall meet all applicable federal, state, and local laws and regulations. (2) Food in cans that have significant defects, including swelling, leakage, punctures, holes, fractures, pitted rust, or denting severe enough to prevent normal stacking or opening with a manual, wheel-type can opener, shall not be used. (3) Food provided by a resident ' s family or friends for individual residents shall not be required to meet federal, state, and local laws and regulations. This REQUIREMENT is not met as evidenced by: KAR 26-41-206 (d) The census equaled 6 residents. Based on record review and interview for all residents living in the facility and receiving meal services, Operator A failed to ensure facility staff served food at the proper temperature. Findings included:	S3298		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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S3298	Continued From page 1 - During the initial tour on 05/23/22 at 10:20 AM the surveyor requested facility food temperature monitoring logs for May 2022 and the facility failed to provide any food temperature logs. Interview on 05/23/22 at 12:23 PM with Resident 780 and 800 stated facility food was cold at each meal. Interview on 05/23/22 at 12:25 PM with Certified Medication Aide C stated cold food was a common complaint of residents. Interview on 05/23/22 at 12:40 PM with Resident 780 stated she ate eggs each morning for breakfast for the protein and the eggs are cold every morning. On 05/24/22 at 08:44 AM during an electronic interview, Licensed Nurse (LN) B confirmed no food temperature logs found. On 05/24/22 at 12:44 PM during an electronic interview, LN B confirmed all residents ate at facility. "Kansas Department of Agriculture Food Safety Guidelines" records hot food must be maintained at a temperature of 135 degrees Fahrenheit or above, cold foods at 41 degrees Fahrenheit or below. Facility "Dining Services Guideline and Procedure Manual 2020" policy dated 04/06/20 recorded, "Cooking and Cooling: Procedure: 2.) A properly calibrated thermometer should be inserted into the thicker part of the food, and at least two readings should be taken in different places to ensure the proper temperature has been reached. 3.) Food temperatures shall be taken	S3298		

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S3298	Continued From page 2 again prior to meal service with a properly calibrated thermometer and recorded on the Food Temperature Log to ensure foods are held at appropriate temperatures for food safety. Temperatures should be repeated every 30 minutes to ensure food temperatures are appropriate. Monitoring Food Temperatures for Meal Services: Procedure: 1.) Prior to serving a meal, food temperatures will be taken and documented for all hot and cold foods to ensure proper serving temperatures. Any food item not found at the correct holding/ serving temperature will not be served but will undergo the appropriate corrective action listed below. 2.) The temperature of each food item will be recorded on the Food Temperature Log." For all residents of the facility, Operator A failed to ensure facility staff served food at the proper temperature.	S3298		