STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N029005	A. BUILDING: _____ B. WING _____	12/16/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
MANOR OF THE PLAINS	200 CAMPUS DRIVE DODGE CITY, KS 67801

(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 600 SS=F	28-39-158(a) DIETARY SERVICES Dietary services. The nursing facility shall provide each resident with nourishing, palatable, attractive, non-contaminated foods that meet the daily nutritional and special dietary needs of each resident. A facility that has a contract with an outside food management company shall be found to be in compliance with this regulation if the company meets the requirements of these regulations. (a) Staffing. (1) Overall supervisory responsibility for the dietetic services shall be the assigned responsibility of a full-time employee who is a licensed dietitian or a dietetic services supervisor who receives regularly scheduled onsite supervision from a licensed dietitian. The nursing facility shall provide sufficient support staff to assure adequate time for planning and supervision. (2) The nursing facility shall implement written policies and procedures for all functions of the dietetic services department. The policies and procedures shall be available for use in the department. Note: The dietetic services supervisor shall meet the requirements as stated in K.A.R. 28-39-144(r) (1) through (4) This REQUIREMENT is not met as evidenced by:	S 600		

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

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S 600	Continued From page 1 The facility census totaled 30 residents. Based on observation, interview and record review the facility failed to store food in a sanitary manner by the failure to date foods, outside of their original packaging in the dry storage room, freezers, and refrigerators. Findings included: - During the initial kitchen tour on 12/13/21 at 10:00 AM revealed numerous individually packaged food items were undated, which included frozen meats, mashed potatoes, cereal bags, chips, gravy, and ketchup. An interview with Registered Dietician (RD) K, Certified Dietary Manager (CDM) L and Executive Chef F on 12/13/21 at 10:15 AM revealed they completed an inventory of all food items in the kitchen but did not realize that some of the food were unlabeled and undated. Another interview with RD K and Executive Chef F on 12/13/21 at 01:08 PM revealed they were unable to find the order forms for the undated/unlabeled food in the kitchen purchased and could not verify dates of those items. They stated they would throw away all unlabeled and undated food. An interview with Executive Chef F and CDM L on 12/13/21 at 03:26 PM revealed they disposed of approximately 70% of the food in the kitchen, including the dry storage, the freezers and the refrigerators, that was unlabeled and/or undated. The Health Technologies "Date Marking" policy from 2011 documented that all individual food items from an opened case should be dated with the date the item was received into the facility and	S 600		

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S 600	Continued From page 2 placed in/on the proper storage unit. Once the item was opened, the food items were to be re-dated with a use by date according to the current safe food storage guidelines. The Health Technologies "Food Storage" policy from 2011 documented that all food items would be labeled with the name of the food and the date by which it was to be consumed or discarded. The facility failed to store foods in a sanitary manner, when facility staff did not date food items outside of the original packaging.	S 600		