

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 04/27/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 175472	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 04/26/2021
NAME OF PROVIDER OR SUPPLIER HILLSIDE VILLAGE OF DE SOTO			STREET ADDRESS, CITY, STATE, ZIP CODE 33600 WEST 85TH STREET DE SOTO, KS 66018		
(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) COMPLETION DATE
F 000	INITIAL COMMENTS The following citations represent the findings of a Health Resurvey and Complaint Investigation #161392. The 2567 was electronically sent to the facility on 04/27/21.	F 000			
F 812 SS=E	Food Procurement, Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: The facility had a census of 41 residents. Based on observation and interview, the facility failed to store food in a safe and sanitary manner for the 41 residents, that resided in the facility, and received food from the facility kitchen. Findings Included: - On 04/19/21 at 08:30 AM, during initial kitchen	F 812			

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

04/27/2021

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.

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F 812	Continued From page 1 tour, observation of the silver double door refrigerator in the kitchen revealed no documentation of daily temperature logs for April 1-19, 2021. Further observation revealed no documentation of daily temperature logs for this refrigerator since April 2020. Observation of the refrigerator revealed storage of condiments, 4 gallons of milk, eggs, yogurt cups, and prepared chili mix to be served on 04/20/21. On 04/19/21 at 08:35 AM, Dietary Staff (DS) BB verified the refrigerator temperature had not been documented, and stated the facility use to have a sheet on the front of the door, but it was currently not there. DS BB verified the lack of temperature log documentation for the last year. On 04/26/21 at 03:15 PM, Administrative Staff A verified staff should document the refrigerator and freezer temperatures twice daily and keep a record of the temperatures for at least three months. Administrative Staff A verified the lack of temperature log documentation for the last year. The undated facility "Refrigerator and Freezer Temperature" policy, documented dining services would be responsible for taking temperatures on all kitchen and nourishment room refrigerators and freezers, and recording temperatures on temperature report logs daily, during each shift. The facility failed to log daily refrigerator temperatures, and store food in a safe and sanitary manner for the residents that resided in the facility, placing the residents at risk for food borne illness.	F 812			