STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B087242	A. BUILDING: _____ B. WING _____	R 11/05/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
GOLDEN BOOMERS 2	6900 STONEGATE ST WICHITA, KS 67206

(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 a Revisit for Correction Order 20-48	{S 000}		
{S5192} SS=E	26-42-206 (e) Food Preparation (e) 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 26-42-206 (e) The facility reported a census of 5 residents. The sample included 3 residents. Based on observation, interview and record review the operator failed to develop a system to ensure foods were cooked and held at the proper temperatures. Findings included: - Review of the food temperature logs for 10-1-20 to 11-4-20, during tour of the facility on	{S5192}		

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

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{S5192}	Continued From page 1 11-4-20 at 9:28 AM revealed 15 meals lacked evidence staff checked the temperature of the food prior to serving the meal. It also revealed staff failed to consistently check the temperatures of any cold foods such as tuna salad, chicken salad, and egg salad. The temperatures of cold foods they did take included tuna on lettuce salad 45 degrees Fahrenheit (F) and tuna sandwiches 52 degrees F, The top of the food temperature logs directed staff that poultry needed to be cooked to 170-175 degrees or higher, Steak, beef and pork to 160 degrees and higher and fish to 140 degrees or higher. The log lacked direction for staff to know what cold food temperatures needed to be. Observation on 11-4-20 at 9:26 AM certified staff A got a breakfast plate out of the microwave which had an egg/meat casserole on it and gave it to a resident without checking the temperature of the food. During an interview on 11-4-28 certified staff A reported the food temperatures are to be take with each mean and the temperatures are supposed to be at least what is written on top of the food log. When asked about taking the temperature of the breakfast casserole today staff A reported she was not able to find the thermometer. During an interview on 11-4-20 at 9:30 AM, Operator B and administrative staff C they observed while Surveyor reviewed the food temperature logs with her. Operator B reported part of their correction was to do daily reviews of the logs, she did not know that the thermometer had been missing yesterday. Administrative staff C stated they found the thermometer later yesterday and took temperatures of the rest of	{S5192}		

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{S5192}	Continued From page 2 the meals. Operator B also reported she did not realize they needed to take the temperatures of cold foods. According to the Focus on Food safety guidelines revised on 8/2017 by the Kansas Department of Agriculture revealed the following cook and reheating temperatures: poultry, stuffed meats and pastas -65 degrees F, ground beef or pork -155 degrees F, and whole muscle meat needed cooked to 145 degrees (fish). It also revealed the maximum cold holding temperature for cold foods was 41 degrees F. The operator failed to develop a system to ensure foods were cooked and served at the proper temperatures.	{S5192}		
{S5315} SS=E	26-42-205 (h) Medication Storage (h) Storage. Licensed nurses and medication aides shall ensure that all medications and biologicals are securely and properly stored in accordance with each manufacturer ' s recommendations or those of the pharmacy provider and with federal and state laws and regulations. (1) Licensed nurses or medication aides shall store non-controlled medications and biologicals managed by the home in a locked medication room, cabinet, or medication cart. Licensed nurses and medication aides shall store controlled medications managed by the home in separately locked compartments within a locked medication room, cabinet, or medication cart. Only licensed nurses and medication aides shall have access to the stored medications and biologicals. (2) Each resident managing and	{S5315}		

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{S5315}	Continued From page 3 self-administering medication shall store medications in a place that is accessible only to the resident, licensed nurses, and medication aides. (3) Any resident who self-administers medication and is unable to provide proper storage as recommended by the manufacturer or pharmacy provider may request that the medication be stored by the home. (4) A licensed nurse or medication aide shall not administer medication beyond the manufacturer ' s or pharmacy provider ' s recommended date of expiration. This REQUIREMENT is not met as evidenced by: KAR 26-42-205(h) The facility reported a census of 5 residents. The sample included 3 residents. Based on observations and interview the operator failed to ensure all medications and biologicals were securely and properly stored in accordance with federal and state laws and regulations. This failure had the potential to effect all residents in the facility. Findings included: - During initial tour of the facility on 11-4-20 at approximately 8:52 AM certified staff A stated she had already given resident #7490 his G-tube morning medications. As surveyor continued with initial tour, observation at 9:24 AM revealed a mini-fridge by the end of the kitchen cabinet that had a combination lock on top of it. The refrigerator	{S5315}		

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{S5315}	Continued From page 4 was not locked and had the following medications in it: Lantanopost eye drops, 2 cards of Pro-biotics, a container of insulin pens and a red lock box that was empty. During an interview on 11-4-20 at 10:19 AM licensed nurse D reported the mini-fridge with medications in it needed to be locked at all times. Observation at this time revealed someone had put the combination lock back on the refrigerator. The operator failed to ensure all medications and biologicals were securely and properly stored in accordance with federal and state laws and regulations. This failure had the potential to effect all residents in the facility.	{S5315}		