STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N089030	A. BUILDING: _____ B. WING _____	C 09/16/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ATRIA HEARTHSTONE WEST	3515 SW 6TH AVENUE TOPEKA, KS 66606

(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 resurvey with attached complaints at the above named assisted living facility conducted on 9/15/20 and 9/16/20.	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 facility reported a census of 33 residents. The sample included 3 residents, 1 closed record review and 6 non-sampled residents. Based on observation, record review and interview for all residents living in the facility and receiving meal services, the operator failed to ensure food was	S3298		

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

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S3298	Continued From page 1	S3298		

served at a safe and proper temperature.

Findings included:

- On 9/15/20 at 8:55am observed main facility kitchen which prepared food for assisted living residents.

In heated food wells: oatmeal, scrambled eggs, sausage patties, hash brown patties and pancakes. Temperature of oatmeal in heated well using department thermometer was 150 degrees F (Fahrenheit) Temperature of scrambled eggs in heated well using department thermometer read 148.6 degrees F.

Observation on 9/15/20 revealed certified staff #G,#H #I served food in reusable serving boxes to residents' apartments.

Temperature of food in boxes was as follows:

Resident (#918) temperature of Ham/Bean soup at 11:25am is 143F.

Resident (#921) temperature of Taco Meat at 11:34am is 102F.

Resident (#916) temperature of Hot Dog at 11:34am is 89.4F.

Sample meal served to surveyor at 12:10pm: temperature of Ham/Bean soup is 155.3F and Taco Meat is 170.2F.

Observation on 9/16/20 revealed temperatures of food in boxes, as meal was served by certified staff #G and #H, was as follows:

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S3298	Continued From page 2	S3298		

Resident (#922) temperature of scrambled eggs at 7:37am is 148.7F.

Resident (#923) temperature of fried egg at 7:50am is 94.7F and temperature of scrambled egg at 7:50am is 104F.

Resident (#919) temperature of sausage patty at 7:55am is 90.1F.

Temperature of fruit cup on cart at 7:55am is 50.5F.

Resident (#920) temperature of scrambled eggs at 8:06am is 104.9F.

Observation on 9/16/20 at 8:05am; meal in reusable serving box on the table in apartment of resident (#916), resident in bed asleep.

At 8:40am observed Certified Medication aide (CMA)(#C) administer medication to resident and then informed resident that meal was on table and stated she would heat meal for resident. CMA heated meal in microwave for resident.

Interview on 9/16/20 at 8:05am with CMA(#C) confirmed meals are left in resident apartment on table if resident is not awake and staff reheats the meal for resident when they wake up.

Interview on 9/16/20 at 8:30am with dietary supervisor (#D) confirmed facility dietary staff do not pre-heat reusable serving boxes/hot boxes before serving meal and staff does not check the temperature of food immediately prior to serving to residents.

Interview on 9/15/20 at 11:00am with dietary staff (#F) confirmed dietary staff prepared reusable

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S3298	Continued From page 3 food boxes with the meal and stated "Nurses serve to the rooms". The Kansas Department of Agriculture guidelines titled Focus on Food Safety, reads: Cold foods must be maintained at an internal temperature of 41 degrees or below. Hot foods must be maintained at an internal temperature of 135 degrees or higher. All residents are currently receiving most meals in their rooms due to COVID 19 precautions. . COVID 19 precautions began on 3/18/20 For all residents living in the facility and receiving meal services, the operator failed to ensure food was served at the safe and proper temperature. .	S3298		