STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	175301	A. BUILDING _____ B. WING _____	01/30/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WICHITA PRESBYTERIAN MANOR	4700 W 13TH STREET NORTH WICHITA, KS 67212

(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 #KS00147721.	F 000		
F 812 SS=F	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 census totaled 41 residents. Based on observation, interview, and record review the facility failed to ensure proper glove use, proper documentation of sanitizer logs, and appropriate food storage which included outdated and improperly stored food. This failure had the ability to affect all residents in the facility. Findings included:	F 812		

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

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 - Observation of the walk-in fridge on 01/27/20 at 08:00 AM revealed defrosted raw pork, beef patties, and fish sitting on top of raw onions, sour kraut, lettuce, tomatoes, and other vegetables. Observation revealed cooked shell pasta leftovers dated 01/21/20, undated open mixed vegetables, undated half eaten apple pie leftovers, undated cooked turkey/poultry leftovers, and a undated big container of bread and butter pickles with the lid not secured. There were carts with undated leftovers including red beans and rice, quinoa, beef stew, and a white gravy looking substance. Observation of kitchen on 01/27/20 at 08:00 AM revealed the facility used "Dual Q" sanitizer and with no documentation of daily sanitzer checks for the sanitizer bucket noted. Observation of Dietary Aide B on 01/28/20 at 11:17 AM revealed she touched her face/glasses and then proceeded to touch the inside of bowls, in which she placed food. The scoops were set on the table and then placed back in the food. She touched her face again and after pureeing meat in the food processor, proceeded to lay the lid bottom side down on the counter and then placed the lid back on the food processor to finish pureeing the food. Interview with Certified Dietary Manager (CDM) A on 01/27/20 at 08:00 AM revealed all leftovers should be dated and thrown out after 5 days. CDM A said if the staff used utensils they did not need to use gloves. CDM A said if the staff touched food they were expected to wear gloves, and if the staff touched anything else, they were expected to change the gloves.	F 812		

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F 812	Continued From page 2	F 812		

Interview with Dietary Staff C on 01/28/20 at 10:40 AM revealed the facility had not logged testing of the sanitizer buckets used to disinfect the tables and preparation stations, but stated the staff tested the sanitizer buckets with the strips every time staff poured some for use.

Review of 2011 "Guidelines for Dining Servers Fundamentals to Prevent Food Borne Illness" revealed dirty gloves spread germs/bacteria...the hands must be gloved during all times of food preparation and changed according to proper procedures. Gloves are used only one time...and are changed anytime they become soiled and between tasks...and are changed if they come in contact with an unclean surface, door or piece of equipment.

Review of 2011 "Glove and Handwashing Procedures" revealed employees will wash hands ...after touching any part of the uniform, face, or hair. Staff should be reminded that gloves become contaminated just as hands do and should be changed often. When in doubt, remove gloves and wash hands again.

The facility did not have a policy regarding Quaternary sanitizing solution (a surfactant cleaning chemical that is typically used in hospitals and food processing plants) testing when requested on 01/30/20.

Review of 03/07/19 "Food Storage" policy revealed the staff should store fresh produce in the designated refrigerator ...thawed and thawing meat and poultry should be stored on the lowest possible shelves in the designated refrigerator ...maximum length of storage would adhere to the guideline established. The facility did not provide

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F 812	Continued From page 3 a policy regarding Food Production: Leftovers. The facility failed to ensure proper glove useage, proper documentation of sanitizer logs, and failed to ensure staff stored and served food in a sanitary manner. The failiures had the ability to affect the entire resident population.	F 812		