Kansas Department on Aging

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N040008	A. BUILDING: _____ B. WING _____	C 05/29/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
THE HOMESTEAD OF HALSTEAD	715 W 6TH ST HALSTEAD, KS 67056

(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 a complaint (#141002) at the above named assisted living facility conducted on 5/23,29/2019	S 000		
S3299 SS=F	26-41-206 (e) (1) Facility Food Storage (e) Food storage. Facility staff shall store all food under safe and sanitary conditions. (1) Containers of poisonous compounds and cleaning supplies shall not be stored in the areas used for food storage, preparation, or serving. This REQUIREMENT is not met as evidenced by: KAR26-41-206(e) The facility reported a census of 17 residents. Based on observations and interviews the operator failed to ensure designated dietary staff stored all food under safe and sanitary conditions. Findings included: - During initial tour on 5-23-19 at 9:20 AM observation revealed a package of pulled pork in the sink with cold water and a package of alfredo sauce. A large container of sugar had a styrofoam cup in the container used for a scoop. The refrigerator contained 69 milk shake containers which state to use within 14 days of thawing. The containers did not have any date to identify when they were put in the refrigerator. During an interview on 5-23-19 at 9:29 AM dietary staff A reported he/she thought it was OK to thaw	S3299		

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

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S3299	Continued From page 1 meat out in the sink of cold water and did not realize the scoop could not be in the sugar container. Staff A also stated the shakes had been put in the refrigerator about 3 weeks ago and did not realize they needed to be used within 14 days of thawing. The operator failed to ensure designated staff stored foods under safe and sanitary conditions by the failure to ensure dating and labeling of foods and improper technique of thawing frozen meats.	S3299		