STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N052007	A. BUILDING: _____ B. WING _____	04/29/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
TWIN OAKS ASSISTED LIVING	657 EISENHOWER LANSING, KS 66043

(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 citation represents the findings of a resurvey with complaint investigation 140207 at the above named assisted living facility conducted on 4-25-19 and 4-29-19.	S 000		
S3298 SS=E	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 29 residents. The sample included 3 residents. Based on record review and interview for all residents receiving dietary services, the operator failed to ensure food shall be prepared using safe methods that conserve the nutritive value, flavor and appearance and shall be served at the	S3298		

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

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S3298	Continued From page 1 proper temperature. Findings included: - Interview with dietary staff B and operator on 4-25-19 at 10:25 am during tour of satellite kitchen stated breakfast was made to order onsite for residents every morning. Lunch and supper were prepared off site in a main kitchen, transported over in a food cart then placed as appropriate on a portable steam table. - Review on 4-25-19 at 10:27 am of Food Temperature Records from 2-24-19 to 4-25-19 in the facility's satellite kitchen revealed the records lacked documentation of temperatures for the following dates/meals: 2-25-19 (supper); 2-26-19 (supper); 2-27-19 (supper); 3-3-19 (lunch); 3-4-19 (supper); 3-11-19 (lunch, supper); 3-15-19 (supper); 3-23-19 (supper); 3-28-19 (supper); 3-30-19 (breakfast, lunch); 3-31-19 (supper); 4-6-19 (supper); 4-14-19 (breakfast). On 3-13-19 Egg salad was recorded at 50.2 or 60.2 degrees F (Fahrenheit). On 3-20-19 Tuna salad was recorded at 53.4 degrees F and Ranch Pasta salad at 47.9 degrees F. Interview on 4-25-19 at 10:27 am with Dietary Staff B confirmed the above meals lacked documentation of food temperatures on the above dates. Further confirmed the egg salad, tuna salad and pasta salad lacked documentation that the temperatures were corrected according to proper procedures prior to serving. The facility policy for "Monitoring Food Temperatures for Meal Service" stated: "1. Prior	S3298		

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S3298	Continued From page 2 to serving a meal, food temperatures will be taken and documented for all hot and cold foods to ensure proper serving temperatures. Any food item not found at the correct holding/serving temperature will not be served but will undergo the appropriate corrective action listed below. 1. The temperature for each food item will be recorded on the Food Temperature Log. Foods that require a corrective action (such as reheating) will have the new temperature recorded with a circle around it next to the original temperature. 3. Proper procedures are followed to ensure that food temperatures are accurately and safely obtained according to safe food handling practices. These procedures include the following steps:...e. If serving/holding temperature of a cold food item or beverage is not at 41 degrees F or below (for less that four hours in duration) when checked prior to meal service, the item will be chilled on ice or in the freezer until it reaches 41 degrees F or less before service..." The facility failed to follow it's policy for monitoring food temperatures and serving cold foods at the proper temperature. For all residents receiving dietary services, the administrator failed to ensure food shall be prepared using safe methods that conserve the nutritive value, flavor and appearance and shall be served at the proper temperature.	S3298		