Kansas Department on Aging

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B029001	A. BUILDING: _____ B. WING _____	R 04/25/2018

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
RL DODGE CITY I, LLC	2800 6TH STREET DODGE CITY, KS 67801

(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 the 1st revisit survey at the above named assisted living facility conducted on 4/25/18.	{S 000}		
{S5192} SS=F	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 7 residents. Based on observation, interview, and record review for all residents, the facility failed to develop a system to ensure foods were cooked and held at the proper temperature. Findings included: - Observation on 4/25/18 AT 8:15 AM a bowl of sausage links sat on the stove uncovered and no	{S5192}		

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

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{S5192}	Continued From page 1 on a heated surface. At 8:30 the sausage remained in the same position/condition on the stove. Observation on 4/25/18 at 8:39 AM certified staff A checked the temperature of the sausage and the thermometer read 108.4 Fahrenheit (F) and the scrambled eggs in the skillet read 134.6 degrees F. On 4/25/18 at 8:30 AM review of the menu used to monitor temperatures revealed cold items such as cottage cheese, tuna salad, chicken salad did not have temperature monitoring. On the following days the hot vegetable did not have a temperature noted: 4/4,5,12,13,14,15,16,18,19/2018. The following items also did not have temperature monitoring: 4/6/18, Chili; 4/7/18 sweet potato fries, fried potatoes; and on 4/22/18 bean and bacon soup. Certified staff A reported the only foods staff were supposed to monitor the temperatures on was the hot foods and not the cold foods. During an interview on 4/25/18 at 8:38 AM certified staff A reported he/she would have to heat the sausage up because it was not hot enough to serve residents. Staff A stated he/she could put it in the oven or in the microwave to heat it up. Staff A stated he/she was not sure what temperature the sausage needed to be reheated to, looked on the refrigerator and then said "anything above 180 degrees F is OK". During an interview on 4/25/18 at 8:50 AM certified staff A stated there really wasn't a guide as to what temperatures certain foods needed to be. During the same interview certified staff B stated staff took the cold foods out of the refrigerator after all of the residents are ready to	{S5192}		

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{S5192}	Continued From page 2 be served. The operator failed to ensure designated staff monitored the temperature of food to ensure foods were cooked and held at the proper serving temperatures.	{S5192}		