STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N084007	A. BUILDING: _____ B. WING _____	07/17/2017

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HOMESTEAD OF RUSSELL	1070 E WICHITA AVENUE RUSSELL, KS 67665

(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 is the result of a Licensure Resurvey at the above named Assisted Living Facility in Russell, Kansas on 7/12/17, 7/13/17, and 7/17/17.	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 census equalled 30 the sample included three Residents. The facility identified all Residents as receiving meal services. Based on observation, interviews, and reviews of records, for three of three sampled (#189, #187, and #185), and for all non-sampled Residents, the Operator failed to ensure all food prepared and	S3298		

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

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S3298	Continued From page 1 served at the proper temperature. Findings included: - On 7/12/17 at 4:55pm, kitchen staff reported we serve supper at 5:30pm. Observations on 7/12/17 at 5:05pm, in the kitchen of facility, revealed the following: Prepared roast beef sandwiches on a plate and covered with plastic wrap sitting on the kitchen island. Container of home made cookies on island next to sandwiches. Pureed roast beef sandwich in bowl, sitting on island next to prepared sandwiches and cookies. Pureed cookie and milk on the Resident's table in the dining room. Pureed peaches on the Resident's table in the dining room. By interview on 7/12/17 at 5:05pm, Dietary staff #M stated we have not temped any foods yet... that one lady who was here and did kitchen review told us to start doing that and told us what to temp and when to temp, but we haven't done any yet... I guess we don't have the forms... By observation on 7/12/17, during the meal service, the following temperatures obtained: 5:24pm - Pureed cookie and milk - 50 degrees F. (Fahrenheit) 5:25pm - Pureed peaches - 60 degrees F. 5:27pm - Pureed roast beef sandwich - 56.4 degrees F. 5:28pm - Tater tots from oven - 178 degrees F. 5:29pm - Roast beef sandwiches - 53 degrees F. 5:33pm - Fork mashed tater tots - 109 degrees F. 5:38pm - Watermelon chunks in bowls - 62.4	S3298		

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S3298	Continued From page 2 degrees F. By interview on 7/12/17 at 6:00pm, Operator #A stated our Dietician#F is supposed to be sending us the logs for food temperatures... I think he/she mainly just talked through the process with them when completing a kitchen inspection on 6/30/17... we also plan to have all Dietary staff through the online Food Handler course Dietician #F suggested by July 30th... By interview on 7/13/17 at 10:25am, Operator #A provided a food temperature log... stated Company Dietician #F left this log... not super user friendly... Dietary Manager #G was trying to alter this one... I told him/her we will start using this one today until he/she finds one less overwhelming... By interview on 7/13/17 at 2:00pm, Dietary staff #M confirmed we do not have any food temperature logs. By interview on 7/13/17 at 2:33pm, Dietary Manager #G (with Operator #A present) stated we always take the food temps but never logged them... if not at the correct temperature we put back in oven or back on stove to raise to correct temperature. Dietary Manager #G stated our Company Dietician #F completed a kitchen inspection on 6/30/17... observed us taking temperatures of noon meal foods, but no logging... told us to start logs and where to find them on the "R" drive on computer... we had not implemented any log forms for food temperatures until today... we plan to put all Dietary staff through the online food handler course as suggested by Dietician #F... Dietary staff knows to put things back on stove if not hot enough, cover with foil, and so on... hot	S3298		

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S3298	Continued From page 3 foods like soup to 165 degrees... if food not cold enough, put back in the refrigerator... possibly even freezer briefly... aim for 38 degrees or at least below 42 degrees... Review of the 6/30/17 kitchen inspection notes included the following "Education reviewed and provided": Guidelines for Dining Services Staff: Fundamentals to Prevent Food Borne Illness Prevention of cross-contamination Appropriate cooking temperatures and holding temperatures Hand Washing Use of Pasteurized eggs Mechanically altered diets (puree) Review of a Consultant Dietitian Report completed by Health Technologies on 7/06/17 revealed the following marked "completed": Kitchen Sanitation Check Meal Service Procedures Log Complete (Meal Temps, Equipment) Accurate Diet Service Scoop Correct Pureed Texture Correct Temp Checked All Foods Menu Available Validated POS/Diet Order Match Menus Dated/Followed Work Assignment Available Tray Cards Updated/Audit Census by Diet Posted Observe Handwash/Puree/Recipe usage Review of Nutritional Recommendations Recommendation for Nutritional changes Discussion of recommendation and progress Review of Facility Policies and Procedures "The Dining Experience: Staff Roles" number 16.	S3298		

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S3298	Continued From page 4 ...ensure meals follow a planned and approved menu, are plated in an attractive manner, are palatable, served at the appropriate temperature(s), served according to safe food handling practices, and meets the Residents' individualized plan of care... Review of Facility Policy and Procedure "Serving Food and Beverages" number 2. ..."Per ServSafe and 2013 Food Code, hot foods must be held >135 degrees F (140 degrees F per Kansas regulations) and cold foods <41 degrees F. prior to service." Review of Facility "Guidelines for Dining Services Staff Fundamentals to Prevent Food Borne Illness... "Right Temperatures Cold (under 41 degrees F measured by a thermometer that is =/-3 degrees F) stops bacteria from growing, heat (over 135 degrees F measured by a thermometer that is accurate to =/-3 degrees F.) halts most bacteria. Cold foods should be kept chilled, hot foods should be kept hot. Prepared food should never be left standing at room temperature any unnecessary time. *Note, KS regulations requires hot foods to be held > 140 degrees F." For all Residents of the facility who received meal service, the Operator failed to ensure all food prepared and served at the proper temperature.	S3298		