STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B023016	A. BUILDING: _____ B. WING _____	R 06/27/2017

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BRIDGE HAVEN VILLAGE	1701 RESEARCH PARK DRIVE LAWRENCE, KS 66049

(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 are the result of a licensure re-visit conducted on 6/26/17 and 6/27/17 at the above named home plus facility in Lawrence, KS.	{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 11 residents. Based on observation, record review and interview for all residents living in the facility and receiving meal services, the operator failed to ensure facility staff prepared and maintained food using safe methods when food was not maintained and serviced at the proper temperature.	{S5192}		

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

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{S5192}	Continued From page 1 Findings included: - On 6/26/17 at12:15pm observed staff #D and #E in the facility open concept kitchen preparing lunch. Pots of mashed potatoes, vegetables and gravy were located on the stove top. A pan of sugar cookies, a 9x13 pan of meatloaf and a pan of dinner rolls were located on the center island on the opposite end from the cooking stove. All 3 were uncovered. Temperature of the meatloaf (center piece of meatloaf) was 136 degrees F (Fahrenheit). A pan of mashed potatoes was located on the stove top, burner off, potato temperature at 129.7F. Observed certified staff #E place mixed vegetables from pot on the stovetop (154.5F) and meatloaf on 8 plates on the center island. Plates sat until potatoes were reheated by certified staff #D (12:25pm). 7 residents were seated in the dining room area. 2 residents were seated in the men's lounge. Certified staff #D and #E were not wearing gloves or hair nets. Interview on 6/26/17 at 12:13pm with certified staff #D stated he/she had cooked the meatloaf to 160 degrees and it was currently "right at 140 degrees", he/she left the meatloaf on the cold countertop uncovered and returned to the stove area. At 12:25 licensed nurse #B was notified by this surveyor that food was at unsafe food temperatures and could not be served without reheating. Meatloaf temperature was now 110.6F on plated food. Each plate was reheated	{S5192}		

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{S5192}	Continued From page 2	{S5192}		

individually by licensed nurse in the microwave, mashed potatoes added from a pot on the stove and gravy from a pot on the stovetop was placed on the potatoes. 5 plates are served to residents.

At 12:40pm this surveyor noted gravy was on a cold stovetop and requested temperature to be checked. Gravy temperature checked by licensed nurse #B, (112.2F). Gravy was then reheated to 148 degrees prior to serving to the remainder of the residents.

At 12:44pm observed a visitor enter the kitchen by the uncovered plates of food, get a spoon out of a drawer and then replace the spoon in the drawer. Observed another visitor enter the kitchen, stand over the uncovered meatloaf , whistling, go to plate of strawberries by the plated food, slice them and take them to the men's lounge, minutes later he/she returned, walked around the center island twice by uncovered food, said goodbye and left the kitchen. Immediately after, resident #1626 entered the kitchen from the men's lounge, handed dirty dishes to certified staff #D, walked past the uncovered meatloaf, coughing, and returned to the men's lounge.

Unused meatloaf remained uncovered on the island until 12:57pm when facility staff #C placed meatloaf in a labeled zip bag and left the bag on the countertop until 1:25pm.

On 6/26/17 at 12:55pm requested facility food temperature monitoring logs. Received food temperature log for June 2017 with food temperatures recorded for days 1-25 for "hot food temperature log" breakfast, lunch and dinner, cooked and served. Note at top reads: "*cooked to 160F, served at 140F" and "cold food temperature log", note at top reads "*chilled to

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{S5192}	Continued From page 3 41F or less, served at 41F or less" with food temperatures recorded for days 1-24. Log lacked record of cold food monitoring for breakfast and lunch on day 25(menu recorded breakfast cold entrée as juice, cereal and milk and lunch: cream pie) and lacked hot and cold food monitoring for breakfast on day 26. (menu recorded as: assorted juice, choice of hot or cold cereal, scrambled eggs, breakfast ham slice, toast, margarine/jelly and milk/beverage). Kansas Department of Agriculture Food Safety guidelines records hot food must be maintained at a temperature of 135F or above, cold foods at 41F or below. Review of facility policy titled "food preparation and storage policy", recorded: "Hot food should be cooked to 160 degrees F when in the pan or pot and served at 140 degrees F when on the plate. If hot food is not at correct temperatures food will be reheated until it is and check yes in food log." "Cold food will be served at 41 degrees F or less, if cold food is not at correct temperature, chill to 41 degrees F and check yes in food log." Interview on 6/26/17 at 1:17pm with facility staff #C stated the house managers were educated on food service one on one and were to pass it along to their staff. For all residents living in the facility and receiving meal services, the operator failed to ensure facility staff prepared and maintained food using safe methods when food was not maintained and serviced at the proper temperature.	{S5192}		

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{S5195} SS=F	26-42-206 (f) (g) Facility Food Storage (f) Staff shall store all food under safe and sanitary conditions. Containers of poisonous compounds and cleaning supplies shall not be stored in the areas used for food storage, preparation, or serving. (g) Each home shall maintain at least a three-day supply of food to meet the requirements of the planned menus. This REQUIREMENT is not met as evidenced by: KAR 26-42-206(f) The facility census equaled 11. Based on observation, record review and interview the operator failed to ensure the facility staff stored all food under safe and sanitary conditions. Findings included: - Observation on 6/26/17 at 1:00pm revealed 3 refrigerators containing food, and 6 freezers containing food. Observation on 6/26/17 at 1:00pm of facility kitchen refrigerator/freezer with facility operator #A, revealed sharp American cheese slices (approximately 2 pounds) in a torn factory cellophane wrapper, cheese exposed to air, no date. Thermometer in refrigerator was broken. Cheese slices lacked closed container and date package opened. Review of facility refrigerator/freezer temperature check-list recorded temperature monitoring for 3 food refrigerators and 5 freezers. Records	{S5195}		

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{S5195}	Continued From page 5 included temperature monitoring for the following (temperatures in Fahrenheit): "Costco Deepfreeze": 23 degrees on 6/12; 23 degrees on 6/16; 23 degrees on 6/19 and 22 degrees on 6/23. "Costco Pantry": 35 degrees on 6/12; 34 degrees on 6/16; 35 degrees on 6/19 and 35 degrees on 6/23. Record lacked temperature monitoring for the upright freezer (labeled #9) in the small pantry (containing beef tips, pot roast, pies, turkey breasts and prepackaged sauces. Interview on 6/26/17 at 1:51pm with facility staff # C, confirmed "Costco deep freeze" is the right side chest freezer in the large pantry (containing tater tots and pies) and "Costco Pantry" is the left side chest freezer (containing tubes of ground beef, hickory smoked turkey breasts and steak fillets) in the large pantry. He/she confirmed the document lacked record of temperature monitoring for the upright freezer (#9) in the small pantry. Interview on 6/26/17 at1:50pm with licensed nurse #B confirmed all residents eat meals at the facility. Facility policy titled "food preparation and storage policy" lacked parameters for monitoring of food storage temperatures in refrigerators and freezers. Kansas department of agriculture focus on food safety recorded freezer temperatures should be kept at zero degrees Fahrenheit or below for food safety. Food must be date marked if it is prepared on site or commercially processed after	{S5195}		

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{S5195}	Continued From page 6 the original container is opened and held under refrigeration. For all residents of the facility, the operator failed to ensure the facility staff stored all food under safe and sanitary conditions.	{S5195}		
{S5258} SS=F	26-42-102 (d) Staff Qualifications Employee Records (d) The employee records and agency staff records shall contain the following information: (1) Evidence of licensure, registration, certification, or a certificate of successful completion of a training course for each employee performing a function that requires specialized education or training; (2) supporting documentation for criminal background checks of facility staff and contract staff, excluding any staff licensed or registered by a state agency, pursuant to K.S.A. 39-970 and amendments thereto; (3) supporting documentation from the Kansas nurse aide registry that the individual does not have a finding of having abused, neglected, or exploited a resident in an adult carehome; and (4) supporting documentation that the individual does not have a finding of having abused, neglected, or exploited any resident in an adult care home, from the nurse aide registry in each state in which the individual has been known to work as a certified nurse aide. This REQUIREMENT is not met as evidenced by: KAR 26-42-102 (d)	{S5258}		

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{S5258}	Continued From page 7 The facility reported a census of 11 home plus residents. Based on record review and interview for 1 certified staff (#F), the operator failed to provide supporting documentation for criminal background checks at the time of hire, and failed to obtain supporting documentation for evidence of certification at the time of hire. Findings included: - Review of personnel hired since the last survey recorded Certified staff #F as the only staff hired since the resurvey. On 6/26/17 personnel record review for certified staff #F, hire date 6/6/17, revealed applications for Kansas Bureau of Investigations (KBI) check not completed until 6/21/17. Further review of personnel record for certified staff # F reveals record lacked date the Kansas registry check was completed. Interview on 6/26/17 at 2:00pm with licensed nurse #B, confirmed certified staff #F works in this facility, Kansas registry check lacked date requested and confirmed KBI receipt is printed on the day they are done. For 1 certified staff, the operator failed to provide supporting documentation for criminal background check and supporting documentation for evidence of certification at the time of hire.	{S5258}		