STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B087243	A. BUILDING: _____ B. WING _____	09/01/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ROSEWOOD HOUSE	5516 POLO DR WICHITA, KS 67208

(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 represent the findings of a resurvey for the above named Home Plus facility conducted on 08/31/22 and 09/01/22.	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: 5192 KAR 26-42-206 (e) The facility had a census of five residents. All five residents ate food prepared in the same kitchen. The operator failed to ensure food items were served at the proper temperature. Findings included: - On 08/31/22 at approximately 09:00 AM an	S5192		

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

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	B087243	A. BUILDING: _____ B. WING _____	09/01/2022

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S5192	Continued From page 1 observation of the kitchen revealed there was no documentation food temperatures were monitored prior to serving to the facility residents. On 08/31/22 at 09:15 AM, Certified Nurse Aide (CNA) B stated she took food temperatures but did not document it anywhere. On 08/31/22 at 09:37 AM Administrative Staff A stated staff were expected to log food temperatures for each meal. The 08/31/22 "Policy: Safely Serve Hot and Cold Foods" documented, " ...all foods will be held, maintained, and served at a safe temperature ...All cold foods must be held and served at an internal temperature of 41*Fahrenheit or below. Hot foods must be maintained and served at an internal temperature of 135* or higher ...All staff will take food temperatures prior to serving residents to ensure that it is within safety compliance." According to the Kansas Department of Agriculture "Focus on Food Safety" revised August 2017, hot foods must be maintained at an internal temperature of 135 Fahrenheit (F) or higher and cold foods must be maintained at an internal temperature of 41 F or below. The operator failed to ensure food items were served at the proper temperature.	S5192		
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,	S5195		

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	B087243	A. BUILDING: _____ B. WING _____	09/01/2022

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S5195	Continued From page 2	S5195		

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:
5195
KAR 26-42-206 (f)

The facility had a census of five residents. All five residents ate food prepared in the same kitchen. The operator failed to ensure food items were stored under safe and sanitary conditions by the failure to ensure foods stored in the refrigerators were kept at 41 degrees Fahrenheit (F) or lower according to Food Safety Guidelines.

Findings included:

- On 08/31/22 at approximately 09:00 AM an observation of the refrigerator/freezer located in the kitchen revealed there were no thermometers located in the unit and no temperature log was found showing that temperatures were documented.

On 08/31/22 at 09:15 AM, Certified Nurse Aide (CNA) B stated she did not log refrigerator/freezer temperatures.

On 08/31/22 at 09:37 AM Administrative Staff A stated there should be thermometers in both the freezer and refrigerator compartments of the refrigerator/freezer unit to measure temperatures. Administrative Staff A stated staff did not logged refrigerator/freezer temperatures.

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S5195	Continued From page 3 The 08/31/22 "Policy: Safely Hold Hot and Cold Foods" documented, "All cold foods must be held at an internal temperature of 41* Fahrenheit or below." According to the Kansas Department of Agriculture "Focus on Food Safety" revised August 2017, "Cold foods must be maintained at an internal temperature of 41F or below." The operator failed to ensure food items were stored under safe and sanitary conditions by failing to document refrigerator/freezer temperatures.	S5195		