STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B005002	A. BUILDING: _____ B. WING _____	09/01/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
CREDO MEMORY CARE OF HOISINGTON	520 NORTH VINE STREET HOISINGTON, KS 67544

(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 a resurvey at the above named home plus facility conducted on 09/01/22.	S 000		
S5192 SS=E	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 census equaled 4 residents. Based on record review, observation, and interview for all residents living in the facility and receiving meal services, Operator/Licensed Nurse (LN) A failed to ensure the facility staff served food at the proper temperature. Findings included:	S5192		

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

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S5192	Continued From page 1 - During the initial tour on 09/01/22 at 09:22 AM, facility food temperature monitoring logs were requested and facility provided logs for "August 2022." Record lacked breakfast and dinner food temperatures for the following dates: 08/03/22, 08/06/22, 08/07/22, 08/10/22, 08/12/22, 08/16/22, 08/17/22, 08/20/22, 08/21/22, 08/24/22, 08/25/22, 08/26/22, 08/27/22, 08/28/22, 08/29/22, 08/30/22, 08/31/22. Record lacked supper food temperatures for the following dates: 08/03/22, 08/06/22, 08/07/22, 08/09/22, 08/10/22, 08/12/22, 08/15/22, 08/16/22, 08/17/22, 08/20/22, 08/21/22, 08/24/22, 08/25/22, 08/26/22, 08/27/22, 08/28/22, 08/29/22, 08/30/22, 08/31/22. Observation on 09/01/22 at 11:40 AM revealed facility staff served the lunchtime meal to all residents living in the facility. Interview on 09/01/22 at 12:50 PM with Assistant Director/Certified Nurse Aide (CNA) B confirmed food temperatures are to be taken and recorded at each meal and further confirmed the dates missing from the "August 2022" food temperature log. Kansas Department of Agriculture Food Safety guidelines records hot food must be maintained at a temperature of 135 degrees Fahrenheit or above, cold foods at 41 degrees Fahrenheit or below. Facility's "Food Services" policy dated 2007	S5192		

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S5192	Continued From page 2 recorded, "6 ...Foods are prepared using safe methods that conserve the nutritional value, flavor and appearance, and shall be served attractively with each food at the proper temperature ...11. The kitchen staff will be responsible for maintaining the kitchen logs." For all residents of the facility, Operator/ LN A failed to ensure facility staff served food at the proper temperature.	S5192		
S5195 SS=E	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 census equaled 4 residents. The sample included 3 residents. Based on interview and observation for all residents receiving meal services, Operator/Licensed Nurse (LN) A failed to ensure the facility staff stored all food under safe and sanitary conditions. Findings included: - Observation during the initial tour on 09/01/22 at 09:22 AM revealed a kitchen containing	S5195		

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S5195	Continued From page 3 food/drinks. Observation of a kitchen cabinet revealed the following food, which was not sealed: one bag of pretzels. Observation of the refrigerator/freezer revealed the following food, which was not sealed: one block of butter. The refrigerator/freezer revealed the following food, which were not dated or labeled: one plastic Ziplock bag containing cheese slices, one squeeze bottle containing salad dressing, one squeeze bottle containing mayonnaise. Interview on 09/01/22 at 12:50 PM with Assistant Director/Certified Nurse Aide (CNA) B confirmed all food items are to be sealed, labeled and dated. Facility's "Food Services" policy dated 2007 recorded, "10. All perishable food stored in the refrigerator is to be covered, dated in containers and discarded within seventy-two (72) hours after opening. It is to be marked with the date to be consumed by or discarded by." For all residents of the facility, Operator/LN A failed to ensure the facility staff stored all food under safe and sanitary conditions.	S5195		