STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B087167	A. BUILDING: _____ B. WING _____	R 01/29/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
GRACE COTTAGE- TYLER	968 N TYLER ROAD WICHITA, KS 67212

(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 Follow-up Revisit to the above named Home Plus Facility conducted on 01/29/24.	{S 000}		
{S5186} SS=F	26-42-206 (d) Dietary Services Menus (d) The menus shall be planned in advance and in accordance with the dietary guidelines adopted by reference in K.A.R. 26-39-105. This REQUIREMENT is not met as evidenced by: KAR 26-42-206 (d) The facility reported a census of seven residents. Based on observation, interview, and record review the operator failed to ensure the facility menus were prepared in advance and in accordance with dietary guidelines. Findings included: - Review of the menu located on the refrigerator started with Sunday and ended with Saturday. The preplanned menu did not include anything for Tuesday, Wednesday, Thursday, Friday, or Saturday. On 01/29/24 at 09:55 AM Administrative Staff B stated they posted the menu up on the refrigerator every week and they thought staff looked at the start of the "week" as being a different day other than Sunday. Surveyor reviewed the prior week's menu with Administrative Staff B, which revealed the following: 01/07/24 to 01/13/24: one out of seven did not	{S5186}		

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

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{S5186}	Continued From page 1 include breakfast menu, three out of seven did not include lunch menu and four out of seven did not include dinner menu. 01/14/24 to 01/20/24: one out of seven did not include breakfast or lunch menu, and two out of seven did not include dinner. 01/21/24 to 01/27/24: three out of seven did not have a breakfast menu. On 01/29/24 at 11:21 PM Administrative staff A confirmed that the menu had not always been getting prepared in advance. The operator failed to ensure the facility menus were prepared in advance.	{S5186}		
{S5190} SS=F	26-42-206 (d) Dietary Services (d)(1) Menu plans shall be available to each resident on at least a weekly basis. This REQUIREMENT is not met as evidenced by: KAR 26-42-206 (d)(1) The facility reported a census of seven residents. Based on observation, interview, and record review the operator failed to ensure the facility menu was available to each resident on at least a weekly basis. Findings included: - Review of the menu on the refrigerator started with Sunday and ended with Saturday. The preplanned menu did not include anything for	{S5190}		

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{S5190}	Continued From page 2 Tuesday, Wednesday, Thursday, Friday, or Saturday. On 01/29/24 at 09:55 AM Administrative Staff B acknowledged the menus were not been prepared and made available on a weekly basis. Review of the undated policy regarding menu plans revealed menus shall be available to each resident on a weekly basis. The operator failed to ensure the facility menus were available to each resident on a weekly basis.	{S5190}		
{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)	{S5192}		

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{S5192}	Continued From page 3 The facility reported a census of seven residents. Based on record review and interview, the operator failed to ensure staff prepared food using safe methods and ensured staff served foods at the proper temperature for all residents in the facility. - Review of the food temperature logs revealed the following: 01/02/24 - Lunch included Salmon and Carrots were served and the log had only one food temperature. 01/03/24 - Lunch included pineapple and cottage cheese, but the log did not have a temperature for these food items. 01/04/24- Lunch included tuna casserole, beets and cottage cheese the log had one temperature of 160.3 degrees and did not identify if that was for the tuna casserole or the beets and lacked a temperatures for the cottage cheese. 01/05/24 - Lunch meal had no foods listed and no temperatures. 01/06/24 - Lunch included a temperature for cottage cheese of 47.6 degrees Fahrenheit (F) 0 1/09/24 - Lunch included -Vegetable with a temperature of 103.1 F. 01/10//24 - Dinner included cottage cheese but lacked a temperature for it when it was served. 01/11/24 - Dinner had no temperatures of any of the foods served. 01/12/24 - Dinner had no temperatures of any foods served. 01/13/24 - Lunch included cottage cheese as being served but lacked a temperature of the food item. 01/15/24 - Lunch - included one temperature of 182.2 but did not identify if that was the temperature of hot sandwiches or beets. Dinner included tatertot casserole and yogurt - neither	{S5192}		

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{S5192}	Continued From page 4 item had food temperatures checked, 01/16/24 - Lunch did not include a temperature for the beets. 01/17/24 - Lunch included shepherds pie, cottage cheese and pineapples but not temperatures were taken for the foods served. 01/18/24 - Lunch included rice and beans with no temperature and dinner included cottage cheese with no temperature taken. 01/21/24 -Lunch included green beans and cottage cheese with no temperatures taken and had no temperatures for any of the food served for dinner. 01/22/24 - Lunch included Swiss steak over rice, veggies and bread with only one temperature taken of 197.8 but did not identify if it was the meat, the rice or the veggies. The dinner included biscuits and gravy, scrambled eggs, and sausage patty. The temperature log included on temperature of 190/2 but does not identify for what food. 01/23/24 - The food temperature log did not include any food items or temperatures for foods serviced for lunch and supper. 01/25/24 -Dinner included a cucumber salad with a temperature of 46.4 degrees F. 01/27/24 - Dinner did not include any food items or food temperatures for dinner. 01/28/24 - Lunch included cottage cheese and did not include a temperature for cottage cheese. Review of the "Focus on Food Safety" guidelines from the Kansas Department of Agriculture revised August 2017 revealed potentially hazardous foods included cooked or raw animal products such as meats, poultry, dairy, milk, and cheese. It also included cooked rice, beans, potatoes and pasta. It identified these foods required time/temperature control for safety to limit potential pathogenic microorganism growth.	{S5192}		

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{S5192}	Continued From page 5 It identified cold foods needed to have a temperature of 41 or less. Once hot foots are cooked to the proper temperatures, the minimum serving temperature is 135 degrees. Review of the undated "Food Safety" under "Checking Temperature" revealed staff were to take the food temperatures and record them on the food temperature log for each meal and each individual item must be temped and recorded separately. The operator failed to ensure staff temped foods as needed for all meals, including hot and cold foods, to ensure they were prepared and served at the proper temperatures.	{S5192}		