STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N089036	A. BUILDING: _____ B. WING _____	02/08/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ROLLING HILLS ASSISTED LIVING APARTMENTS	2410 SW URISH ROAD TOPEKA, KS 66614

(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 with complaints #175307 and 177089 at the above named Assisted Living conducted on 02/07/24 and 02/08/24.	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 facility had a census of 29 residents. All 29 residents ate food prepared in the same kitchen. The operator failed to ensure food items were served at the proper temperature.	S3298		

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

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S3298	Continued From page 1 Findings included: - On 02/07/23 at 11:00 AM review of the "Point of Service Temperature Audit Forms" revealed: The January 2024 "Point of Service Temperature Audit Forms" had numerous days where food temperature logs were not completed for each meal. The February 2024 "Point of Service Temperature Audit Forms" revealed food temperature logs were not completed: 02/01/24- Lunch and Dinner 02/02/24- Dinner 02/03/24- Breakfast, Lunch, Dinner 02/04/24- Lunch, Dinner 02/05/24- Lunch, Dinner 02/06/24- Breakfast A policy concerning food storage was requested on 02/07/24 but no policy was provided. According to the Kansas Department of Agriculture "Focus on Food Safety" revised August 2017 documented, "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.	S3298		
S3299 SS=F	26-41-206 (e) (1) Facility Food Storage (e) Food storage. Facility staff shall store all food under safe and sanitary conditions.	S3299		

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S3299	Continued From page 2 (1) Containers of poisonous compounds and cleaning supplies shall not be stored in the areas used for food storage, preparation, or serving. This REQUIREMENT is not met as evidenced by: KAR 26-41-206 (e) The facility had a census of 29 residents. All 29 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 document temperatures of food items stored in the refrigerator/freezer were at acceptable temperatures according to food safety guidelines. Findings included: - Observation on 02/07/24 at 11:00 AM revealed lacking documentation of refrigerator/freezer temperatures documented by staff. Review of the January 2024 "Freezer Temperature Log" revealed: The evening (PM) freezer temperature was missing for 01/01/24. Both morning (AM) and PM freezer temperatures were missing from 01/02 through 01/17 and PM freezer temperatures were missing from 01/23 through 01/31. Review of the January 2024 "Refrigerator Temperature Log" revealed: Both AM and PM refrigerator temperatures were	S3299		

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S3299	Continued From page 3 missing from 01/02 through 01/17. PM refrigerator temperatures were missing from 01/23 through 01/31. A policy concerning food storage temperatures was requested on 02/07/24 but no policy was provided. The Kansas Department of Agriculture "Focus on Food Safety" revised August 2017, p. 19 documented, "Proper holding temperatures must be maintained during display, storage and transportation. 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.	S3299		
S3305 SS=F	26-41-207 (a) (b) Infection Control (a) The administrator or operator of each assisted living facility or residential health care facility shall ensure the provision of a safe, sanitary, and comfortable environment for residents. (b) Each administrator or operator shall ensure the development of policies and implementation of procedures to prevent the spread of infections. These policies and procedures shall include the following requirements: (1) Using universal precautions to prevent the spread of blood-borne pathogens; (2) techniques to ensure that hand hygiene meets professional health care standards; (3) techniques to ensure that the laundering and handling of soiled and clean linens meet professional health care standards; (4) providing sanitary conditions for food service;	S3305		

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S3305	Continued From page 4 (5) prohibiting any employee with a communicable disease or any infected skin lesions from coming in direct contact with any resident, any resident ' s food, or resident care equipment until the condition is no longer infectious; (6) providing orientation to new employees and employee in-service education at least annually on the control of infections in a health care setting; and (7) transferring a resident with an infectious disease to an appropriate health care facility if the administrator or operator is unable to provide the isolation precautions necessary to protect the health of other residents. This REQUIREMENT is not met as evidenced by: KAR 26-41-207(b)(4) The facility had a census of 29 residents. All 29 residents ate food prepared in the same kitchen. The operator failed to ensure sanitary conditions for food service by not ensuring hot water temperature and/or chemical strength levels were obtained and documented. Findings included: - Observation of the kitchen on 02/07/24 at 11:00 AM revealed missing documentation of hot water temperatures and/or chemical strength for the dishwasher.	S3305		

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S3305	Continued From page 5 On 02/07/24 at 11:15 AM Administrative Staff A stated she thought dishwasher hot water temperatures were completed by maintenance staff monthly. The 01/22/24 "Food Service" policy documented, "It is policy that each community establish and maintain an infection control program designed to provide a safe, sanitary, and comfortable environment and to help prevent the development and transmission of disease and infection." The operator failed to ensure sanitary conditions in the kitchen by failing to ensure documentation of hot water and/or chemical sanitizer strength were completed.	S3305		