Kansas Department on Aging

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	B087273	A. BUILDING: _____ B. WING _____	06/18/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
COMFORTCARE HOMES WEST 3	8649 W 29TH STREET N WICHITA, KS 67205

(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 citation represents the findings of a Re-Licensure survey for the above named Home Plus Facility conducted on 06/18/24.	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 12 residents. Based on observation, interview and record review, 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. - Observation during on 06/18/24 at 08:30 AM revealed a cookie sheet sat on top of the stove that had an eggs and ham mixture in it as a thin	S5192		

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

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S5192	Continued From page 1	S5192		

casserole dish.
At 08:33 AM Certified Nurse Aide (CNA) B put a cup of water in the microwave to heat up and pulled out a plate of pancakes.
At 08:36 AM CNA B prepared a cup of hot chocolate and then put the pancakes back into the microwave. She then proceeded to fix two residents a bowl of cereal, passed out orange juice and fruit cups.
At 08:39 surveyor requested for CNA B to check the temperature of the eggs and it read 114 degrees Fahrenheit (F). She then checked the pancakes which read 113.0 degrees F. Certified Medication Aide C turned the oven to 180 degrees and put the eggs in the oven.
At 08:43 PM CNA B prepared a plate with pancakes and eggs and reheated it in the microwave. She checked the temperature and it read 189 degrees F.

- Review of the food temperature log revealed the following:
April 2024 - had no breakfast temperatures for five out of thirty days, no lunch temperatures for five out of thirty days, and no supper temperatures for nineteen out of 30 days.
MAY 2024 had no breakfast temperatures for five out of thirty-one days, no lunch temperatures for five out of thirty-one days and no supper temperatures for fourteen out of thirty-one days.
June 2024 - had no breakfast temperatures for five out of seventeen days, no lunch temperatures for six out of seventeen days, and no supper temperatures for nine out of seventeen days.

On 06/18/24 at 02:30 PM Licensed Nurse D reported the staff know they are supposed to check and write down the temperatures of the food as well as keeping it in the oven to keep it

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S5192	Continued From page 2 hot. Review of the "Focus on Food Safety" guide Revised August 2017 provided the following directions for monitoring potentially hazardous food temperatures revealed the inimum hot holding temperature for food is 135 degrees. The operator failed to ensure designated staff monitored food temperatures to ensure they were prepared to a safe temperature and served at proper temperatures.	S5192		