| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: | (X2) MULTIPLE CONSTRUCTION | (X3) DATE SURVEY COMPLETED |
|---|---|---|---|
| | N005005 | A. BUILDING: _____ B. WING _____ | 04/22/2025 |

| NAME OF PROVIDER OR SUPPLIER | STREET ADDRESS, CITY, STATE, ZIP CODE |
|---|---|
| BROOKDALE GREAT BEND | 1206 PATTON ROAD GREAT BEND, KS 67530 |

| (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<br><br>The following citations represent the findings of the licensure resurvey with an attached complaint (190999) at the above named facility conducted on 04/22/25. | S 000 | | |
| S3298 SS=E | 26-41-206 (d) Food Preparation<br><br>(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.<br>(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.<br>(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.<br>(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.<br><br>This REQUIREMENT is not met as evidenced by:<br>KAR 26-41-206 (d)<br><br>The census equaled 29 residents. Based on record review 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 | S3298 | | |

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

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| S3298 | Continued From page 1<br>temperature.<br><br>Findings included:<br><br>- During the initial tour on 04/22/25 at 10:10 AM, facility food temperature monitoring logs were requested from Dietary Staff.<br><br>Interview on 04/22/25 at approximately 10:10 AM with Dietary Staff C confirmed unable to locate food temperature monitoring logs since 03/02/25 and further confirmed she did not obtain and record food temperatures for breakfast served to residents the morning of 04/22/25.<br><br>Electronic interview on 04/23/25 at 10:02 AM with Regional Nurse E confirmed all residents eat meals at the facility.<br><br>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.<br><br>Facility's "Food and Beverage Temperature Control" policy dated 12/24 recorded, "2. Food and beverage temperatures during meal services should be taken at the beginning of the meal service and once 30 minutes into service, if applicable."<br><br>For all residents of the facility, Operator/LN A failed to ensure facility staff served food at the proper temperature. | S3298 | | |
| S3299 SS=F | 26-41-206 (e) (1) Facility Food Storage | S3299 | | |

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| S3299 | Continued From page 2<br>(e) Food storage. Facility staff shall store all food under safe and sanitary conditions.<br>(1) Containers of poisonous compounds and cleaning supplies shall not be stored in the areas used for food storage, preparation, or serving.<br><br>This REQUIREMENT is not met as evidenced by:<br>KAR 26-41-206 (e)<br><br>The census equaled 29 residents. Based on record review and interview 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.<br><br>Findings included:<br><br>- Observation during the initial tour on 04/22/25 at 09:50 AM with Administrative Staff D revealed a laundry room with three refrigerators/ freezers containing food and beverages for resident use. Observation of the facility kitchen at approximately 10:10 AM revealed 1 freezer and 1 refrigerator containing food and beverages for resident use. Observation of the freezer in the kitchen revealed the following items were not sealed; two plastic bags containing biscuits, one plastic bag containing sausage patties and one plastic bag containing cinnamon rolls.<br><br>Interview on 04/22/25 at approximately 10:10 AM with Dietary Staff C confirmed the above listed food was not sealed. | S3299 | | |

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| S3299 | Continued From page 3<br><br>Refrigerator/ freezer temperature monitoring logs were requested on 04/22/25 at approximately 10:10 AM, and facility failed to provide documentation that the refrigerator and freezer temperatures were being monitored.<br><br>Interview on 04/22/25 at approximately 10:10 AM with Dietary Staff C confirmed unable to locate refrigerator/ freezer temperature monitoring logs for the refrigerators and freezers in the facility.<br><br>Electronic interview on 04/23/25 at 10:02 AM with Regional Nurse E confirmed all residents eat meals at the facility.<br><br>Facility "Food Storage" policy dated 06/24 recorded, "All foods must be stored in a manner that maximizes nutrient retention, quality, and food safety ...Thermometers should be placed in all refrigerators, freezers and dry storage rooms so the temperature can be monitored and recorded."<br><br>For all residents of the facility, Operator/ LN A failed to ensure the facility staff stored all food under safe and sanitary conditions. | S3299 | | |