DEPARTMENT OF INSPECTIONS AND APPEALS

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	S0369	A. BUILDING: _____ B. WING _____	C 01/20/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
EDENCREST AT BEAVERDALE	**3410 BEAVERDALE AVENUE DES MOINES, IA 50310**

(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
A 000	Initial Comments Assisted Living Programs for People with Dementia are defined by the population served. The census numbers were provided by the Program at the time of the on-site visit. Tenants without cognitive impairment: 26 Tenants with cognitive impairment: 22 Total census: 48 The following regulatory insufficiency was cited during the investigation of Complaint #130521-C.	A 000		
A 150	481-67.2(3) Program Policies and Procedures 67.2(3) The program shall follow the policies and procedures established by the program. This REQUIREMENT is not met as evidenced by: Based on interviews and record review the Program failed to follow established policy regarding documentation of food temperatures. Finding follows: During an interview on 1/20/26 at 3:00 p.m. Tenant #1 reported the hot food served at meals was sometimes too cool. Staff took the food back to the kitchen to warm it if requested by tenants. During an interview on 1/20/26 at 3:10 p.m. Tenant #2 indicated the hot food was sometimes served too cool. She mentioned this happened fairly regularly. During an interview on 1/20/26 at 3:20 p.m. Tenant #3 and Tenant #4 reported the hot food was sometimes too cool when served. Tenant #4	A 150		

DIVISION OF HEALTH FACILITIES - STATE OF IOWA
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE TITLE (X6) DATE

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A 150	Continued From page 1 specifically noted a problem with soup. During an interview on 1/20/26 at 3:00 p.m. the Culinary Director stated he checked the food temperatures prior to serving, but didn't document the temperatures. He indicated the Program didn't have a food temperature log. Review of the Program policy, food temperatures dated 4/03/25, indicated the cook was responsible for taking and recording the temperatures for all hot and cold foods at each meal. All temperatures should be recorded on the Food Temperature Chart. Food temperatures should be taken prior to the meal service and at the start of meal service. The Food Temperature Charts should be maintained for at least three months. During an interview on 1/20/26 at 4:40 p.m. the Executive Director confirmed the program failed to follow their food temperature policy related to documentation of food temperatures.	A 150		