STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N043004	A. BUILDING: _____ B. WING _____	08/14/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
VINTAGE PARK AT HOLTON	410 JUNIPER DRIVE HOLTON, KS 66436

(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 resurvey with review of facility report # 196749 conducted on 08/12/25, 08/13/25, and 08/14/25 at the above-named assisted living facility resulted in a finding of the following citations:	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 reported a census of 42 residents. The facility had a main kitchen where food was stored, prepared, and served for all residents. Based on interview and record review, the	S3298		

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

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S3298	Continued From page 1 Operator failed to ensure dietary staff served food at the proper temperature. Findings included: - Review of the facility's: Food Temperature Log" revealed the last date dietary staff documented a food temperature was on 08/31/24. Dietary staff failed to document food temperatures for the remaining 345 days, which was approximately 1,035 meals. On 08/13/25 at approximately 12:15 PM Administrative Staff A confirmed the food temperature log lacked evidence of documentation of food temperature logs from 09/01/24 to present. The facility's "Food Safety" policy, revision date 07/15/21, documented that the Dining Services Director was responsible for providing safe foods for all individuals and that all associates always follow safe and sanitary practices. The facility's "Food Temperature Log" documented that minimal internal food temperatures for beef, pork, veal, ham, fish and shellfish were 145 degrees Fahrenheit; fully cooked ham was 140 degrees Fahrenheit; hot holding was 135 degrees Fahrenheit; ground meat and eggs was 160 degrees Fahrenheit; and poultry, leftovers, and casseroles were 165 degrees Fahrenheit. The Operator failed to ensure dietary staff served food at the proper temperature.	S3298		

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S3299	Continued From page 2	S3299		
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. (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 reported a census of 42 residents. The facility had a kitchen where dietary staff stored and served food for all residents. Based on observation and interview the administer failed to ensure designated staff stored food items under safe conditions. Findings included: - Observation of the kitchen on 08/12/25 at approximately 02:17 PM revealed cabinetry which contained the following unlabeled items: One opened gallon container of Whirl butter flavored oil, undated. One opened 24-ounce Progresso breadcrumbs, undated. One opened 16-ounce container of Domino powdered sugar, undated. -Observation on 08/12/25 at approximately 2:51 PM revealed a True brand double refrigerator	S3299		

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S3299	Continued From page 3 which contained the following unlabeled food items: One opened 46-ounce container of Motts applesauce, undated. One opened 60-ounce container Ocean Spray cranberry juice cocktail, undated. One opened 138-ounce container of Pace picante sauce, undated. One opened 80-ounce container of The Garlic Company peeled garlic, undated. On 08/12/25 PM at approximately 02:58 PM Administrative Staff A verified foods in refrigerator and cabinetry were unlabeled for date opened. On 08/13/25 at approximately 12:12 PM the Operator provided the facility's undated "Proper Food Labeling" policy which documents "4.) Use By-write down the date in which the products should be discarded. 5.) Use By-write down the time in which the product should be discarded." The Operator failed to ensure designated staff stored food items under safe 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	S3305		

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S3305	Continued From page 4 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; (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 reported a census of 42 residents. The facility had a main kitchen where dietary staff cleaned/sanitized dishware for all residents in a low-temperature dishwasher. Based on observation and interview the administrator failed	S3305		

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S3305	Continued From page 5	S3305		

to provide sanitary conditions for food services by ensuring dietary staff kept water temperature and chemical testing records for the low-temperature dishwasher.

Findings included:

-Observation of the kitchen on 08/12/25 at approximately 02:08 PM revealed a low-temperature dishwasher but no updated temperature logs and no chemical testing result logs.

On 08/12/25 at 02:11 PM an observation of the posted "Equipment Temperature Log" revealed that it had been completed through 07/22/25. Dietary staff failed to document dishwasher temperatures for 21 days, or 63 meals.

On 08/12/25 at approximately 02:26 PM Administrative Staff A confirmed there was no chemical testing result logs and that the temperature logs had not been filled out properly to the current date for the dishwasher.

On 08/13/25 at approximately 10:26 AM a "Dish Machine Temperature Log" policy, revision date 07/21/15, was provided upon request and documented, "associates will be trained to record dish machine temperatures for the wash and rinse cycles at each meal," and "the Dining Service Director will spot check this log to assure temperatures are appropriate and associates are monitoring dish machine temperatures."

On 08/13/25 at approximately 10:26 AM an undated "Equipment Temperature Record" was provided upon request and documented the

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S3305	Continued From page 6 instruction to "test the thermal strip on a tray or plate after running through machine, record required details indicated below, and initial." The Operator failed to provide sanitary conditions for food service by ensuring dietary staff kept water temperature and chemical testing results for the low-temperature dishwasher.	S3305		