STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N046060	A. BUILDING: _____ B. WING _____	R 05/05/2016

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ROSE ESTATES ASSISTED LIVING COMMUNITY	12700 ANTIOCH ROAD OVERLAND PARK, KS 66213

(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 special revisit at the above named assisted living facility conducted on 5-4-16 and 5-5-16.	{S 000}		
{S3298} SS=E	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 87 residents. The administrator failed to ensure food shall be prepared using safe methods that conserve the nutritive value, flavor, and appearance and shall be served at the proper temperature based on record review and interview for all residents receiving dietary services.	{S3298}		

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

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{S3298}	Continued From page 1 Findings included: - During tour of kitchen on 5-4-16 at 4:00 pm with administrator, surveyor requested food temperature logs form dietary staff A. Dietary staff A provided food temperature logs for April and May 2016. Review of logs revealed temperatures for hot foods. The logs lacked documentation of temperatures for cold foods. Interview on 5-4-16 at 4:15 pm with dietary staff A stated they had just started taking cold food temperatures " today " and that the dietician told them they only had to take the temperature of one cold food. Confirmed the above dates/meals lacked documentation of temperatures for cold foods. Review of facility policy for "Monitoring Food Temperatures for Meal Service" revealed: Guideline: Food temperatures will be monitored daily to prevent food borne illness and ensure foods are served at palatable temperatures. Procedures included: Prior to serving a meal, food temperatures will be taken and documented for all hot and cold foods to ensure proper serving temperatures. Any food item not found at the correct holding/serving temperature will not be served but will undergo the appropriate corrective action listed below. The temperature for each food item will be recorded on the Food Temperature Log. Foods that required a corrective action (such as reheating); will have the new temperature recorded with a circle around it next to the original temperature. The facility failed to follow policy for monitoring	{S3298}		

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{S3298}	Continued From page 2 and recording food temperatures for cold foods as well as hot foods. For all residents, the administrator failed to ensure food was prepared using safe methods that conserved the nutritive value, flavor and appearance and was served at the proper temperatures.	{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. (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 87 residents. For all residents, the administrator failed to ensure facility staff shall store all food under safe and sanitary conditions based on observation and interview. Findings included: - Observations of kitchen and serving areas in dining room during tour on 5-4-16 at 4:00 pm revealed the following: Large plastic container of repackaged cereal with no label or date when filled; Moderate amount of food debris on floors in kitchen and dish room; Reach-in cooler with moderate amount of spillage	{S3299}		

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{S3299}	Continued From page 3	{S3299}		

and food debris and several repackaged individual scoops of margarine and two carafes of juices which lacked dates; also one gallon container of milk half full which lacked a lid;
Walk-in cooler with large plastic container of brown liquid substance which lacked label/date, identified by dietary staff A as gravy (removed by dietary staff A.);
Walk-in freezer with door partially open and interior temperature of 18 degrees Fahrenheit and large amount of white frozen substance against back wall which dietary staff A identified as a "Freon leak" and stated it was going to be repaired "tomorrow";
Upright reach in freezer with waffles open and completely uncovered (removed by dietary staff A.);
Hood/Vent above stove with greasy debris.
Convection ovens with large amount of baked on black food debris inside and greasy debris around the doors and inside;
Fryer with large amount of greasy debris on sides and darkened grease inside.
Two uncovered trash cans in food preparation and cooking areas.

Interview on 5-4-16 at 4:00 pm with dietary staff A throughout kitchen tour confirmed the above items and removed. Stated he/she had been unable to find a cleaner which would clean the fryer or ovens and confirmed the hood/vent had not been cleaned yet because it was due to be replaced.
Interview on 5-4-16 at 4:40 pm with administrator confirmed dietary staff not following facility dietary standards. Stated hood/vent had been measured for bids to replace next fiscal year which begins in August.

Facility policy for "Labeling/Dating Foods (Date

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{S3299}	Continued From page 4 Marking) stated: "All foods stored will be properly labeled according to the following guidelines. Date marking for refrigerated storage food items Unopened cases of refrigerated food items will be dated with the date the item was received into the facility and will be stored using the " first in - first out " method of rotation. Once a case is opened, the individual, refrigerated food items are dated with the date the item was received into the facility and placed in/on the proper storage location utilizing the "first in - first out" method of rotation. Once opened, all ready to eat, potentially hazardous food will be re-dated with a use by date according to current safe food storage guidelines or by the manufacturers expiration date. Date marking for freezer storage food items Unopened cases of frozen food items will be dated with the date the item was received into the facility and will be stored using the "first in - first out" method of rotation. Frozen food packages removed from the case will be dated with the date the item was received into the facility and will be stored using the "first in - first out" method of rotation. Once a package is opened, it will be re-dated with the date the item was opened and shall be used by the safe food storage guidelines or by the manufacturer's expiration date." For all residents, the administrator failed to ensure facility staff shall store all food under safe and sanitary conditions.	{S3299}		