STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N078016	A. BUILDING: _____ B. WING _____	12/27/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WALDRON PLACE	1700 E 23RD HUTCHINSON, KS 67502

(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 resurvey with attached complaints (#171800, #169619, #167621, #163325) at the above named facility conducted on 12/27/22.	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 census equaled 49 residents. The sample included 3 residents, 1 focused review resident and 4 closed record review residents. Based on record review, observation, and interview for all residents living in the facility and receiving meal	S3298		

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

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S3298	Continued From page 1 services Operator/ Licensed Nurse (LN) A failed to ensure the facility staff served food at the proper temperature. Findings included: - During the initial tour on 12/27/22 at 10:37 AM, facility food temperature monitoring logs were requested in assisted living kitchen, and Dietary Staff D failed to provide food temperature monitoring logs for December 2022. On 12/27/22 at 11:02 AM, facility food temperature monitoring logs were requested in the memory care unit kitchen, Dietary Staff E provided food temperature monitoring logs for December 2022. Record lacked breakfast, lunch, and supper food temperatures for the following dates: 12/01/22, 12/02/22, 12/03/22, 12/04/22, 12/05/22, 12/06/22, 12/07/22, 12/08/22, 12/09/22, 12/10/22, 12/11/22, 12/12/22, 12/13/22, 12/14/22, 12/15/22, 12/16/22, 12/17/22, 12/25/22. Record lacked supper food temperatures for the following dates: 12/18/22, 12/19/22, 12/20/22, 12/21/22, 12/22/22, 12/23/22, 12/24/22, Interview on 12/27/22 at 11:02 AM with Administrative Staff B confirmed the temperature monitoring logs in the memory care unit kitchen were missing dates for December 2022. Interview on 12/27/22 at 11:30 AM with LN F confirmed all residents eat at facility.	S3298		

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S3298	Continued From page 2 Interview on 12/27/22 at 04:07 PM with Operator/LN A confirmed unable to locate food temperature monitoring logs for assisted living kitchen for December 2022. 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. Facility's "Kitchen Services" dated 05/07 recorded, "8 ...Hot food is served from the kitchen 140 degrees or slightly above; cold food is served at or below 40 degrees. Perishable food should not remain out longer than 30 minutes." 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 (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)	S3299		

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S3299	Continued From page 3	S3299		

The census equaled 49 residents. The sample included 3 residents, 1 focused review resident and 4 closed record review residents. Based on record review, interview, and observation 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.

Findings included:

- Observation during the initial tour with Administrative Staff B on 12/27/22 at 10:37 AM revealed the assisted living kitchen.

Observation of the refrigerator/freezers in the kitchen revealed the following foods, which were not sealed or dated: one bag of shredded cheese, one bag of frozen beef burgers and one bag of frozen egg noodles.

Observation of the refrigerator in the kitchen revealed the following food, which was not sealed: one pan of green bean casserole.

Observation of the pantry in the kitchen revealed the following foods, which was not sealed, dated or labeled: one unidentifiable bag of chocolate powder.

Observation of the pantry in the kitchen revealed a measuring cup inside the container of sugar.

Interview on 12/27/22 with Administrative Staff B confirmed the food in the assisted living kitchen was not sealed, dated and labeled correctly.

Observation on 12/27/22 at 10:56 AM with

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S3299	Continued From page 4 Administrative Staff B revealed the memory care unit kitchen. Observation of the freezer revealed the following foods, which were not sealed or dated: one bag of frozen chicken fried steaks and one bag of frozen waffles. Interview on 12/27/22 with Administrative Staff B confirmed the food in the memory care unit kitchen was not sealed and dated correctly. Interview on 12/27/22 at 11:30 AM with LN F confirmed all residents eat at facility. Facility's "Kitchen Services" dated 05/07 recorded, "Foods should be prepared to maintain nutritional value, good color, and consistency and meet the portions recommended on the standardized recipe. Successful kitchen practices shall include requirements for cleanliness, food storage, food handling, and sanitation ... 6. Will maintain proper storage of food, dry and refrigerated. Dry food items will be separate from food items. Leftovers will include proper storage containers, labeling and dating. For all residents of the facility, Operator/LN A failed to ensure the facility staff stored all food under safe and sanitary conditions.	S3299		