STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N087039	A. BUILDING: _____ B. WING _____	06/18/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
VINTAGE PARK AT WATERFRONT LLC	900 N BAYSHORE DR WICHITA, KS 67212

(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 the licensure resurvey with attached complaint numbers 182484 and 181526, for the above named facility conducted on 06/18/24.	S 000		
S3215 SS=D	26-41-205 (h) Medication Storage (h) Storage. Licensed nurses and medication aides shall ensure that all medications and biologicals are securely and properly stored in accordance with each manufacturer ' s recommendations or those of the pharmacy provider and with federal and state laws and regulations. (1) Licensed nurses or medication aides shall store non-controlled medications and biologicals managed by the facility in a locked medication room, cabinet, or medication cart. Licensed nurses and medication aides shall store controlled medications managed by the facility in separately locked compartments within a locked medication room, cabinet, or medication cart. Only licensed nurses and medication aides shall have access to the stored medications and biologicals. (2) Each resident managing and self-administering medication shall store medications in a place that is accessible only to the resident, licensed nurses, and medication aides. (3) Any resident who self-administers medication and is unable to provide proper storage as recommended by the manufacturer or pharmacy provider may request that the medication be stored by the facility. (4) A licensed nurse or medication aide shall not administer medication beyond the manufacturer ' s or pharmacy provider ' s recommended date of expiration.	S3215		

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

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S3215	Continued From page 1 This REQUIREMENT is not met as evidenced by: K.A.R. 25-41-205 (h) (4) The facility reported a census of 28 residents. Based on observation, interview, and record review the operator failed to ensure the "Licensed Nurses'" (LN) or the "Certified Medication Aide's (CMA)'s did not administer the insulin medication beyond the manufacturers or pharmacy's recommended date of expiration for Resident (R) 1. Observation on 06/18/24 at approximately 09:30 AM with LN C, LN C unlocked the medication cart identified as "Medication Cart 1" she confirmed the cart contained all the medications for the residents on the first floor. In the third drawer down were 3 small plastic containers that contained the insulin pens and blood glucose monitoring devices for each resident. One container identified as belonging to R1 revealed a Basaglar insulin pen 100 units /milliliter labeled with R1's name. There was an attached sticker on the end of the pen which left a blank area to write the date the pen was opened, and another blank area to write the beyond use date. Review of the facility provided document titled "Preparing Insulin Pen Education for CMA" and dated 01/20/23, instructed the CMAs to Check the insulin pen for type, expiration date, appearance and dosage of the medication record. Review of the manufacturer's guidelines stated to throw the in-use pen away after twenty-eight	S3215		

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S3215	Continued From page 2 days, even if it still contained insulin. Interview on 06/18/24 at approximately 09:30 AM with LN C confirmed the insulin pens were to be dated when opened by the CMA's or LN's. The operator failed to ensure the LN or the CMAs did not administer the insulin medication beyond the manufacturers or pharmacy's recommended date of expiration for Resident 1.	S3215		
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: K.A.R.26-41-206 (d) The facility reported a census of 28 residents.	S3298		

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S3298	Continued From page 3 Based on observation, interview, and review of the "Focus on Food Safety" manual provided by the Kansas Department of Agriculture and adopted by reference in K.A.R. 26-39-105 (1), the operator failed to ensure the facility dietary staff prepared food using safe methods. - Findings included: Observation on 06/18/24 at approximately 09:10 AM of the facility kitchen revealed in the sink in the room with the stove, a small bag of meat sitting over the sink drain with the water running over it. Interview on 06/18/24 with Dietary Director B confirmed the zip lock bag in the sink contained taco meat. Interview on 06/18/24 with Operator A at approximately 05:00 PM revealed that this method was called "flash thawing." Review of the "Focus on Food Safety" manual dated 08/2017, revealed on page 17 a picture of a food item in a zip lock bag in a glass bowel being held under running water. The instructions below the picture state "Completely submerge in cold (70 degrees Fahrenheit or less) running water for two hours or less". Interview on 06/18/24 with O6/18/24 at approximately 05:15 PM with Operator A confirmed the zip lock package in the sink was not in a container for complete submersion and the temperature of the water was not confirmed to be below 70 degrees Fahrenheit or less.	S3298		

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S3299	Continued From page 4	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: K.A.R. 26-41-206 (e) The facility reported a census of 28 residents. Based on observation, interview, and review of the "Focus on Food Safety" manual provided by the Kansas Department of Agriculture and adopted by reference in K.A.R. 26-39-105 (1), the operator failed to ensure the facility dietary staff stored all food under safe conditions. - Observation on 06/18/24 at approximately 09:10 AM with Operator A of the facility kitchen revealed on the top shelf a white foam container with what appeared to be fish half eaten and a zip lock bag with an orange food substance, a zip lock bag of pork chops, and a zip lock bag of vegetables, all lacked the dates placed in the refrigerator. In the freezer was a zip lock bag of fried eggrolls, and a pie with toothpicks placed to keep the saran wrap off the top of the pie. Both items lacked dates of when they were placed in the freezer. On the top shelf of the dry food storage area was an opened container of chocolate icing. The label stated that once opened could be stored at room temperature for seven days, then it was to be placed in the refrigerator. The container lacked a date of when it was opened.	S3299		

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S3299	Continued From page 5 Review of the "Focus on Food Safety" manual dated 08/2017, revealed on page 20 the following instructions: The date must be marked if the food was prepared on site or commercially processed, after the original container was opened and held under refrigeration. Ready to eat and held for more than twenty-four hours. Under the heading titled "Mark the date by which food is to be consumed or discarded" it stated, food could be held for seven days in adequate refrigeration and the day of preparation or day commercially processed food is opened counted as "day-one". Interview on 06/18/24 with Operator A confirmed the items in the refrigerator lacked dates of when they were placed in the refrigerator, and the container of icing lacked the date of when it was opened.	S3299		