

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 355096		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 01/28/2026	
NAME OF PROVIDER OR SUPPLIER ANETA PARKVIEW HEALTH CTR				STREET ADDRESS, CITY, STATE, ZIP CODE 113 5TH ST S , ANETA, North Dakota, 58212			
(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) COMPLETION DATE
F0000	INITIAL COMMENTS The standard Medicare/Medicaid recertification, facility reported incidence and complaint survey started on 01/25/26 and concluded 01/28/26.			F0000			
F0812 SS = E	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is NOT MET as evidenced by: Based on observation, review of professional reference, review of facility policy, and staff interview, the facility failed to store food and maintain kitchen equipment in a sanitary manner for 1 of 1 kitchen. Failure to properly store food, clean the ice machine, and maintain good repair of kitchen equipment may result in contamination of food and foodborne illness. Findings Include:			F0812	1) New shelving will be purchased prior to completion date. Items placed in the refrigerator or freezer will be placed into a sealed bag with a label and date. Kitchen equipment will be observed for any rust or deterioration and replaced as needed. Ice machine parts will be placed on a cleaning schedule and completed weekly. 2)Failure to maintain good repair of the kitchen, ice machine, and properly store food may result in the contamination of food and food borne illness. All residents have the potential to be affected. 3) Policies and procedures have been reviewed by dietary staff to further educate the proper storage of food under sanitary conditions, observe for rust and to maintain a sanitary storage area and shelving units. Ice machine parts will be placed on a cleaning schedule. Policies have been updated. Dietary staff will read up-dated policies at a staff meeting on the proper way to maintain, store, distribute, and serve food in accordance with professional standards for food safety prior to completion date. 4) QA on rust on shelves/shelving will be completed weekly X4, monthly X3, and quarterly X3. Food storage QA will be completed weekly X4, monthly X3, and quarterly X3. Ice machine QA will be completed weekly X4, monthly X3, and quarterly X3. First QA will be completed prior to completion date. All QA will be completed by dietary staff and reviewed by QA Coordinator.		03/04/2026

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See reverse for further instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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F0812 SS = E	Continued from page 1 The 2022 Food and Drug Administration (FDA) Food Code, reviewed 01/28/26, Chapter 3 Food, page 16 , Section 3-305 Preventing Contamination From the Premises, Section 3-305.11 stated, "A. . . . Food shall be protected from contamination by storing the food: . . . 2) Where it is not exposed to . . . dust, or other contamination. . . ." Review of the facility policy "Sanitation and Safety Perishable Food Storage" occurred on 01/28/26. This policy, revised in 1994, stated, "4. Refrigerator shelving will not be covered with . . . foil or other material because it interferes with air circulation. . . ." Observations on 01/25/26 and 01/27/26 showed the following in the main kitchen: * The ice machine chute covered in calcium build up. * The upright refrigeration unit had rusted and corroded shelving racks and the two lower racks were covered with tin foil. * The walk-in cooler unit had rusted and corroded free standing shelving units. * The upright freezer contained one unlabeled, undated, and open to air package of chicken patties. During an interview on 01/28/26 at 10:43 a.m., an administrative staff member (#1) confirmed shelving should be free of rust and corrosion and food should be stored properly.	F0812				03/04/2026	