STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	355066	A. BUILDING _____ B. WING _____	01/12/2017

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WISHEK LIVING CENTER	400 S 4TH ST WISHEK, ND 58495

(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
F 000	INITIAL COMMENTS For the standard Medicare/Medicaid recertification survey started on January 9, 2017 and completed on January 12, 2017, the sample included four (4) residents for complete review, nine (9) residents for focused review, and two (2) closed records for review.	F 000		
F 371 SS=D	483.60(i)(1)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY (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. (i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. (i)(3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption. This REQUIREMENT is not met as evidenced by: Based on observation, review of the Material	F 371	Wishek Living Center strives to maintain	1/24/17

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

Electronically Signed | 01/24/2017

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F 371	Continued From page 1 Safety Data Sheet (MSDS), review of facility policy, review of professional literature, review of manufacturer's recommendations, and staff interview, the facility failed to properly store chemicals separately from food in 1 of 2 food storage areas (basement). Failure to store chemicals separate from food storage areas has the potential to place residents/staff at increased risk for consumption of chemical contaminants that could lead to illness or death. Findings include: The 2013 Food and Drug Administration (FDA) Food Code, page 77, stated, " . . . Food Storage, Prohibited Areas. . . . in mechanical rooms . . ." page 191, stated, ". . . Poisonous or Toxic materials shall be: Used according to . . . Manufacturer's use directions included in labeling . . ." Review of the MSDS titled "Final Step Sanitizer" occurred on 01/12/17. This document, dated 11/20/09, stated, ". . . Harmful or fatal if swallowed. . . . " Review of manufacturer label directions titled "Diversey Final Step Sanitizer" occurred on 01/12/17. This undated label, stated, ". . . store pesticides away from food . . ." Review of the facility's policy titled "Food Storage" occurred on 01/12/17. This policy, dated 1999, stated, ". . . Cleaning supplies are to be stored separately from food items. . . ." A tour of the dietary food storage areas occurred on 01/11/16 at 10:30 a.m. with a dietary	F 371	a safe living environment for our residents which includes safe handling and proper storage of all food items and chemicals. All residents have the potential to be affected by this deficient practice. In order to protect our entire resident population, and insure that this problem does not recur in the future we have implemented the following measures 1. The area for temporary placement of items to be returned to vendors will be clearly marked with signage including verbage that at no time can any food products be placed there regardless of their intended use. This area is away from our normal food storage area. 2. Signage will be placed clearly marking areas where food products are to be stored and with clear instructions in regards to chemicals. 3. Dietary and maintenance staff, who are responsible for storing products, will be in serviced in regards to this deficient practice and given clear instructions as to product storage as well as the potential harmful effects of improperly storing chemicals and food in the same area. 4. QA nurse will randomly monitor the storage areas weekly x 8 weeks, monthly x 10 months to assure compliance. Results will be reported to the administrator and QA committee.	

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F 371	Continued From page 2 supervisor (#1). Observation of the basement food storage area showed a mechanical room pallet with one partially used 2.5 liter container of Diversey Final Step Sanitizer next to five 42 ounce cardboard containers of oatmeal. During an interview on the morning of 01/12/17, a dietary supervisor (#1) and facility manager (#2) confirmed chemicals and food should not be stored together.	F 371		