

Division of Public and Behavioral Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 4126	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/23/2025
NAME OF PROVIDER OR SUPPLIER PLEASANT CARE GROUP HOME		STREET ADDRESS, CITY, STATE, ZIP CODE 639 K STREET, SPARKS, NEVADA ,89431		
(X4) ID PREFIX TAG RFG 0001- Deficiencies	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG RFG 0001- Deficiencies	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
	The Statement of Deficiencies was generated as a result of a state licensure survey conducted in your facility, in accordance with Nevada administrative code, chapter 449, and Nevada revised statutes chapter 449- Residential Facility for Groups (RFG), medical facilities and other related entities. The findings and conclusions of any investigation by the Division of Health Care Purchasing and Compliance shall not be construed as prohibiting any criminal civil investigation, actions or other claims for reliefs that may be available to any party under applicable federal, state or local law. Based on an inspection conducted, the items marked below identify the violation in operation of the RFG which must be corrected by the revisit/compliance date specified in writing by the health authority. Failure to comply with this notice and immediately correct the identified deficiencies may result in the suspension or termination of your provider agreement, funding, or future authorization as a provider authorized by the State			

If deficiencies are cited, an approved plan of correction must be returned within 10 days after receipt of this statement of deficiencies.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER Name: FREDIA CASTRO Title: Administrator
REPRESENTATIVE'S SIGNATURE

Date: 02/05/2026

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	of Nevada pursuant to NAC 433.384, and other applicable local and state laws. Inspector Comments: This Statement of Deficiencies was generated as a result of a mandatory re-grading survey completed at your facility on 10/23/2025. The facility is licensed for five Residential Facility for Group beds for elderly and disabled persons, Category II residents. The census at the time of the survey was five. Five resident files and three employee files were reviewed. The facility received a grade of A.			
Y 0172 SS= D	NAC 449.209 2. Containers used to store garbage outside of the facility must be kept reasonably clean and must be covered in such a manner that rodents are unable to get inside the containers. At least once each week, the containers must be emptied, and the contents of the containers must be removed from the premises of the facility. 3. Containers used to store garbage in the kitchen and laundry room of the facility must be covered with a lid unless the containers are kept in an enclosed cupboard that is clean and prevents infestation by rodents or insects. Containers used to store garbage in bedrooms and bathrooms are not required to be covered unless they are used for food, bodily waste or medical waste.	Y 0172	Tag Y 0172 The Administrator of the facility will ensure that the premises are clean and the exterior, interior and landscaping of the facility is clean and well maintained. The Administrator will make sure the interior of the facility, especially the underneath the sink is clean. The administrator had removed the white bin and cleaned the bottom of the kitchen sink immediately post findings. The bin containing the water was removed and disposed. The bottom of the cabinet that was wet was immediately cleaned. The water pipe under the sink was inspected and evaluated for leakage and fixed immediately. No more wet leakage was observed. The administrator of the facility will monitor and frequently check the bottom of the sink weekly for any water leakage or wetness of the bottom of the cabinet. The Administrator of the facility had instructed the caregiver to frequently check the bottom of the sink for cleanliness or if any wetness, dampness on the bottom of the cabinet daily. The Administrator had instructed the caregiver to clean any wetness on the bottom of	02/05/2026

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	4. To the extent practicable, the premises of the facility must be kept free from: (a) Offensive odors; (b) Hazards, including obstacles that impede the free movement of residents within and outside the facility; (c) Insects and rodents; and (d) Accumulations of dirt, garbage and other refuse. 5. The administrator of a residential facility shall ensure that the premises are clean and that the interior, exterior and landscaping of the facility are well maintained. Inspector Comments: Based on observation and interview, the Administrator failed to ensure the premises were clean and maintained. Findings include: On 10/23/2025 at 09:49 AM, during an inspection of the facility's kitchen, a white bin was in the cabinet under the sink. The bin contained water and dirt and the wood at the bottom of the cabinet was wet. There was half a fingertip length of water at the bottom of the cabinet. On 10/23/2025 at 09:49 AM, the Caregiver confirmed the observations and verbalized the Caregiver had been unaware of the water in the bin and the cabinet. Severity: 2 Scope: 1		cabinet and report to the administrator immediately to fix any leakage issues. Please see the attachment tag Y 0172	

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Y 0250 SS= D	NAC 449.217 1. The equipment in a kitchen of a residential facility and the size of the kitchen must be adequate for the number of residents in the facility. The kitchen and the equipment must be clean and must allow for the sanitary preparation of food. The equipment must be in good working condition. 2. Perishable foods must be refrigerated at a temperature of 40 degrees Fahrenheit or less. Frozen foods must be kept at a temperature of 0 degrees Fahrenheit or less. 3. Sufficient storage must be available for all food and equipment used for cooking and storing food. Food that is stored must be appropriately packaged. 4. The administrator of a residential facility shall ensure that there is at least a 2-day supply of fresh food and at least a 1-week supply of canned food in the facility at all times. 5. Pesticides and other toxic substances must not be stored in any area in which food, kitchen equipment, utensils or paper products are stored. Soaps, detergents, cleaning compounds and similar substances must not be stored in any area in which food is stored. Inspector Comments: Based on observation and interview, the facility failed to ensure expired items were removed from cabinets in the kitchen. Findings include: On 10/23/2025 at 09:58 AM, during an inspection of the facility's kitchen, the following items were found in three upper cabinets on the left side of the oven: -One package of Top Ramen soup. The expiration date printed on the package was	Y 0250	Tag 0250 Perishable foods must be kept in the refrigerated at a temperature of 40 degrees Fahrenheit or less. Frozen foods must be kept on zero Fahrenheit. Sufficient storage must be available for all foods and equipment use for cooking and storing food. The facility should have at least 2 days' supply of fresh food and a one-week supply of canned food in the facility. The facility had more than one week supply of dry goods so the administrator will buy less dry goods food storage for easy monitoring of expiration of food supply and stock of dry goods and food items in the pantry, to prevent supply dry goods from expiration dates. The expired one package of top ramen soup and one box 454 grams of cornstarch was removed immediately from the left side top cabinet after the findings. The Administrator will check and monitor the packages of stored food including frozen and refrigerated food for the expiration dates regularly and weekly during administrator rounds of the facility. The administrator had educated the caregiver about proper storage of stock items that are near expiration dates and should be rotated to the front and label the items with a marking pen with the expiration dates. The caregiver was instructed to frequently monitor daily and check all refrigerated food items and dry goods for expiration dates and disposal of expired items. Please see attachments.	02/05/2026

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	09/29/2024. -One box of cornstarch 454 grams. The expiration date printed on the box was 09/06/2025. On 10/23/2025 at 09:58 AM, a Caregiver explained expired food should never be stored in the kitchen because the taste of the food could be altered and could cause sickness. The Caregiver confirmed the expiration dates printed on the items noted above had passed. Severity: 2 Scope: 1			