

Division of Public and Behavioral Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 9444	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 02/04/2026
NAME OF PROVIDER OR SUPPLIER VILLA COURT ASSISTED LIVING		STREET ADDRESS, CITY, STATE, ZIP CODE 3985 SOUTH PEARL STREET, LAS VEGAS, NEVADA ,89121-7205		
(X4) ID PREFIX TAG RFG 0001- Deficiencies SS= F	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: MARCUS PEGROSS Title: Executive Director
REPRESENTATIVE'S SIGNATURE

Date: 02/26/2026

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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 complaint investigation completed in your facility on 02/05/26, in accordance with Nevada Administrative Code (NAC), Chapter 449, Residential Facility for Groups. The census at the time of the survey was 66. The sample size was five. Five resident files were reviewed. The facility received a grade of A. There was one complaint investigated. Substantiated: 1. Complaint #NV12883 was substantiated See TAG Y0255 The investigation of the complaints included: Observation of resident and caregiver interaction, grooming and physical appearance of residents, cleanliness of the facility and kitchen areas. Interviews were conducted with residents, Wellness Director, Caregivers, Food Service Staff and Administrator. Clinical Record Review of five records, which included the resident of concern.			

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	Document review of the physician assessments, Service plans, Medication Administration Records, physician orders, and pest control service reports. The following regulatory deficiency was identified:			
Y 0255 SS= F	NAC 449.217 6. A residential facility with <u>more than 10 residents</u> must: (a) Comply with the standards prescribed in chapter 446 of NAC; and (b) Obtain the necessary permits from the Division. 7. The equipment used for cooking and storing food and for washing dishes in a residential facility with more than 10 residents must be inspected and approved by the Division and the state and local fire safety authorities. Inspector Comments: Based on observation on 02/04/2026, the facility failed to ensure the kitchen and supportive dining services complied with the standards of NAC 446. Findings include: 1. Critical Violations: a. Rodent droppings were observed in the	Y 0255	1. Corrective Action Taken for Residents Found to Be Affected by the Deficient Practice The following immediate corrective actions were taken on 02/04/2026: a. Rodent Droppings • All rodent droppings under the dish machine, near the three-compartment sink, and on the wall area were removed. • The entire kitchen was deep-cleaned and sanitized using EPA-approved disinfectants. • Emergency pest control services were dispatched; bait stations and traps were set, and entry points were identified. b. Improper Food Storage & Cross-Contamination Risks • All improperly stored proteins (raw chicken, raw beef, shell eggs, cooked items) were immediately removed and discarded. • The refrigerator and prep stations were reorganized following correct top-to-bottom storage hierarchy. • All staff were verbally re-educated	02/25/2026

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	kitchen underneath the dish machine, near the three-compartment sink and on the wall near the dish machine. b. In the reach-in refrigerator, raw chicken was stored on top of raw ground beef; and raw shell eggs were stored above pasteurized liquid egg cartons, cooked sausage links and raw bacon. A large container of raw chicken was stored on the cutting board and partially over food stored in the top portion of the deli prep refrigerator. c. There were no paper towels dispensed at the hand washing sink at the start of the inspection and there were no paper towels available at the hand washing sink in the activity area kitchen. There was an overall lack of hand washing observed by all dietary staff while performing various food service operations and in between changing of gloves. d. The potential for contamination of food, equipment and single service articles was observed by the following improper storage of poisonous or toxic materials: Silverware wraps and crackers were stored in a cabinet containing a bottle of bleach and a bottle of dish soap. Bagels and tortillas were stored in a cabinet containing Lysol disinfectant spray and employee personal belongings. Multiple loaves of bread were stored in a cabinet underneath a first aid kit and antibacterial spray. Two containers of Clorox wipes were stored next to multiple bags of cereal on the top of the countertop reach-in refrigerator in the beverage room. e. Based on the number and severity of the observed violations and food handling practices, there was a lack of food safety knowledge, training and managerial oversight of the dietary staff and food service operations.		on proper food storage the same day. A training was conducted on 2/10/26 by Dietary manager on proper food storage and cleaning. c. Lack of Handwashing Supplies and Poor Hygiene Practices • ☐ Paper towel dispensers were refilled immediately in both kitchen and activity area kitchen. • ☐ Staff were instructed to stop tasks and wash hands properly before returning to food service work. • ☐ Gloves were replaced, and staff were reminded of proper glove-change protocol. d. Toxic Materials Stored With Food Items • ☐ All food items were removed from contaminated cabinets. • ☐ All chemicals, personal belongings, first-aid items, and disinfecting supplies were relocated to a designated chemical storage area outside of food-service zones. e. Lack of Food Safety Knowledge and Oversight • ☐ Staff received emergency refresher training conducted by the Administrator on 02/05/2026 focusing on NAC 446 food safety standards. f. Major and Equipment Violations • ☐ All unlabeled and undated food items were discarded. • ☐ The reach-in refrigerator, freezer, cabinets, and floors were fully cleaned and sanitized on 2/6/26. • ☐ Maintenance closed off open penetrations using pest-resistant sealant.	

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	2. Major Violations: a. Multiple items in the reach-in refrigerator and freezer were not labeled or dated, such as: an uncovered pan of Jell-O, cooked chicken, soup, frozen waffles, frozen scrambled eggs and frozen meat. b. The inside of cabinets, reach-in units and handles of reach-in units were soiled with debris, spillage and grime build-up. c. The floors throughout the kitchen were soiled with food, debris and rodent droppings underneath tables and equipment. 3. Equipment and Maintenance Violations: a. Casters/wheels were not installed on the left side of the reach-in refrigerator, and the refrigerator was propped up by stacks of floor tiles. b. The front left leg of the range was not installed, and the range was propped up by a brick. c. There were open penetrations in the walls and ceiling near the dish machine which may have led to rodent access into the kitchen. Severity: 2 Scope: 3		2. How Other Residents with the Potential to Be Affected Were Identified • A full inspection of all food storage areas, prep areas, dish-washing stations, and satellite kitchens was conducted to ensure no additional contamination or safety concerns. • All residents receiving food service, which includes the full census of 66 residents, were deemed potentially affected due to shared risk. • No reports of illness or symptoms were identified among residents. 3. Systemic Changes Implemented to Prevent Recurrence a. Pest Control Program Enhancements • A contracted pest control vendor has moved to weekly service for the next 90 days. • A pest-entry prevention plan has been developed, including sealing penetrations, inspection logs, and monthly facility walk-throughs. b. Food Storage & Food Safety Policy Overhaul • A written Food Storage Standard Operating Procedure (SOP) was implemented outlining proper storage hierarchy, covering food, dating/labeling requirements, and contamination prevention. c. Handwashing & Hygiene Compliance Improvements • Paper towel and soap level checks added to every shift-change checklist.	

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			• ☐ ☐ ☐ ☐ ☐ Dietary manager will perform random observation of handwashing and glove use three times weekly. d. Chemical Storage Controls • ☐ ☐ ☐ ☐ ☐ A labeling and storage policy was implemented to ensure chemicals are never stored near or above food. e. Kitchen Cleaning Program • ☐ ☐ ☐ ☐ ☐ A new deep-cleaning schedule was implemented (daily, weekly, and monthly tasks). • ☐ ☐ ☐ ☐ ☐ Responsibilities are assigned by position, and documentation is required at completion. f. Equipment & Maintenance Standards • ☐ ☐ ☐ ☐ ☐ Repairs to the reach-in refrigerator casters/wheels and the range's missing leg were scheduled with a licensed vendor. • ☐ ☐ ☐ ☐ ☐ A new Kitchen Preventative Maintenance Checklist was implemented. • ☐ ☐ ☐ ☐ ☐ Facility maintenance will inspect for wall and ceiling penetrations monthly. g. Food Safety Training & Oversight • ☐ ☐ ☐ ☐ ☐ All cook staff will be enrolled in ServSafe Food Handler training to be completed within 30 days. • ☐ ☐ ☐ ☐ ☐ The Dietary Manager is required to obtain ServSafe Manager Certification within 30 days. • ☐ ☐ ☐ ☐ ☐ A Food Service Oversight Committee was established, meeting weekly for 90 days and monthly thereafter. 4. Completion Date	

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			March 4, 2026 All immediate corrective actions completed.		