South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	41966	A. BUILDING: _____ B. WING _____	10/29/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
STONEYBROOK SUITES	500 16TH AVE NE WATERTOWN, SD 57201

(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	Compliance Statement A licensure survey for compliance with the Administrative Rules of South Dakota, Article 44:70, Assisted Living Centers, requirements for assisted living centers, was conducted from 10/27/25 through 10/29/25. Stoneybrook Suites was found not in compliance with the following requirements: S450	S 000		
S 450	44:70:06:01 Dietetic Services The facility shall have an organized dietetic service that meets the daily nutritional needs of residents and ensures that food is stored, prepared, distributed, and served in a manner that is safe, wholesome, and sanitary in accordance with the provisions of § 44:70:02:06. This Administrative Rule of South Dakota is not met as evidenced by: Based on observation, interview, and policy review, the provider failed to maintain a safe and sanitary food service environment in one of one kitchen related to hand hygiene and glove use by one of one dietary manager (C) during meal service preparation. Findings include: 1. Observation on 10/28/25 at 8:00 a.m. of dietary manager C in the kitchen revealed: *Dietary manager C had gloves on both hands. *With the same gloved hands she: -Took an English muffin out of the bag and put it in the toaster. -Picked up a spatula and flipped two eggs on the stove. -Set the spatula on the counter and picked up a wet dish towel. -Wiped off the counter and the front of the stove.	S 450	Assistant administrator will review and go over infection control and proper hand washing with dietary manager on11/10/25. Administrator will go over infection control, gloves use, and hand washing at the next monthly staff meeting with all staff. Audits will be done by the assistant administrator by monitoring one meal per day for the next two weeks. Then will be done 3 days a week 1 meal per day for the following week. Assistant administrator will report and document any findings to administrator. Audit checks will be added to the monthly safety checklist for the kitchen and will be reviewed monthly by the assistant administrator performing safety check and will report and document any findings to the administrator. Assistant administrator will also do random audits and will report and document any findings to administrator.	11/28/25

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE: Casey Adolphsen

TITLE: Administrator

(X6) DATE: 11/122025

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S 450	Continued From page 1 -Took two pieces of bread out of the sack and put them in the toaster. -Picked up a spatula and plated two eggs. -Used a tongs to take the English muffins out of the toaster and onto the plate with the eggs. -Used her gloved hands to hold the English muffin on the plate while she buttered it. -Picked up the plate with one hand and she picked up a glass of milk by the rim with the other hand. -Carried the plate and the milk into the dining room to serve a resident. -Came back into the kitchen removed her gloves and washed her hands. 2. Observation on 10/28/25 at 11:57 a.m. of dietary manager C in the kitchen revealed she: *Had gloves on and checked the temperature of a pan of meatloaf. *Put a pair of oven mitts over her gloves and put the meatloaf back in the oven. *Removed the oven mits and picked up a marker to hi-light writing on a sheet of paper. *Went to the refrigerator and retrieved a pale of left-over chicken. *Put two pieces of chicken on a plate with her gloved hands, removed her gloves but did not wash her hands. *Put on a new pair of gloves and put the plate of chicken in the microwave. *Put the oven mitts over the gloves and removed the pan of meatloaf from the oven and set it on the counter. *Removed the oven mitts and set them on the counter. *With the same gloved hands, she plated the meatloaf, mashed potatoes, and gravy. *Holding each plate with her thumb over the edge of the plate near the meatloaf and mashed potatoes.	S 450		

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S 450	Continued From page 2 *Spilled gravy on her right glove, removed that glove, and replaced it with a new glove without washing her hands. *Put the oven mitts back on over the gloves to get another pan of meatloaf out of the oven. *Removed the oven mitts and continued to plate the residents' meals. *Finished serving the noon meal, removed her gloves and left the kitchen without washing her hands. 3. Interview on 10/29/25 at 9:15 a.m. with dietary manager C regarding glove use and hand washing revealed: *She verified she touched food at breakfast on 10/28/25 with her gloves on after she used the dish towel and that could cause cross contamination. *She agreed she had not washed her hands after removing her gloves during meal service on 10/28/25. 4. Interview on 10/29/25 at 9:40 a.m. with assistant administrator B regarding glove use and hand washing revealed" *She was responsible for all staff education regarding hand washing and infection control. *She expected staff to practice proper hand washing when using gloves. *She agreed dietary manager C had not practiced proper glove use and hand washing. 5. Interview on 10/29/25 at 9:55 a.m. with administrator A regarding glove use and hand washing revealed: *She expected all staff to follow the infection control policy regarding glove use and proper hand washing. *She agreed dietary manager C had not followed the infection control policy.	S 450		

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S 450	Continued From page 3 6. Review of the provider's1/5/24 infection control policy revealed: *"22) Staff who will administer medications prepares or handles food and have cleaning duties will wash their hands after administering medications or cleaning and apply apron and gloves prior to handling food."	S 450		