

NAME OF FACILITY	FACILITY ADDRESS	DATE OF SURVEY
SHOWBOAT RETIREMENT CENTER	150 WYOMING STREET LANDER, WYOMING 82520	2/4/09
SUMMARY OF DEFICIENCY	FACILITY PLAN OF CORRECTION	FACILITY COMPLETION DATE
WYOMING DEPARTMENT OF HEALTH AGING DIVISION RULES FOR PROGRAM ADMINISTRATION OF ASSISTED LIVING FACILITIES CHAPTER 12 Section 7. Assisted Living Facility (ALF) Core Services (j) Food Service and Nutrition. (i) Assisted Living Facilities that choose to admit residents who need therapeutic or mechanically modified diets must employ or contract with a Registered Dietitian who shall approve written menus and dietary modifications, approve special diet needs, plan individual diets, and provide guidance to dietary staff in areas of preparation, service, and monitoring. The frequency of the visits is determined by the residents' needs and the competency of the dietary staff but must include at least a monthly onsite review of dietary services. This REQUIREMENT was not met as evidenced by: Based on record review, menu review, and staff interview, the facility failed to ensure a registered dietitian approved special diet needs, planned individual diets, and provided guidance to dietary staff in the areas of preparation, service, and monitoring for two (#4 and #7) of three sample residents who had a physician prescribed therapeutic diet order. The findings were: Review of the facility menus showed that in addition to the regular menu, the registered dietitian had approved menus for a renal diet. The following problems were noted: Record review for resident #4 showed a "Physician's Consent and Medical Information" form dated 9/12/08. The form was signed by the physician and included diagnoses of chronic obstructive pulmonary disease, high blood pressure, and hyperlipidemia. In	Section 7 (j) Food Service & Nutrition The facility will ensure the registered dietitian will approve special diet needs, planned individual diets, and provide preparation, service, and monitoring on a routine basis. - The registered dietitian and dietary manager updated resident #4's current diet. Her physician has ordered a regular diet for her. Her chart and the resident diet Q.A. monitor form has been updated to include the above information. - The registered dietitian and Dietary manager updated resident #7's current diet. Her physician has ordered a regular diet for her. Her chart and the resident diet Q.A. monitor form has been updated to include the above information.	2/26/09

SHOWBOAT RETIREMENT CENTER	150 WYOMING STREET LANDER, WYOMING 82520	SURVEY
addition, the form included an order for a "low salt low cholesterol" diet. 2. Record review for resident #7 revealed a "Physician's Consent and Medical Information" form dated 7/7/08. The form was signed by the physician and included a primary diagnosis of hypertension. In addition, the form included an order for a 2 gram sodium diet. 3. Interview with the owner, dietary manager, and registered dietitian on 2/4/09 at 10:40 AM revealed they were unaware that resident #4 and resident #7 had physician prescribed therapeutic diet orders. Section 7. Assisted Living Facility (ALF) Core Services (j) Food Service and Nutrition (iii) Food Service and Supervision (A) Day to day responsibilities for food production and management of the dietary services shall be assigned to a person with nutrition and food service management experience equivalent to that of a Certified Dietary Manager. This REQUIREMENT was not met as evidenced by: Based on staff interview, the facility failed to employ a food service supervisor with nutrition and food service management equivalent to that of a certified dietary manager. The findings were: Interview on 2/3/09 at 11:40 AM with the manager, who was also the dietary manager, revealed that in order to meet the requirements for the dietary manager position, she was enrolled in the Certified Dietary Managers' Course through the University of North Dakota. Further interview at that time revealed the dietary manager had not completed the course work, and she was currently working on the second unit. Section 7. Assisted Living Facility (ALF) Core Services (j) Food Service and Nutrition (iv) (A) Menus shall be planned based on recognized national dietary standards recommended by a Registered Dietitian. Menus shall be prepared at least two weeks in advance and posted in the kitchen. Reasonable substitutions of similar nutritive	3. The Administrator, Registered Dietitian, and Dietary Manager will review and monitor all diets monthly. The Dietary Manager will upgrade the Q.A. diet monitor form with any diet changes and upon new admissions. 4. The Q.A. Diet Monitor Forms will be reviewed monthly by the Registered Dietitian and the Administrator. 5. The Dietary Manager will be Responsible for updated the Q.A. Monitoring form and presenting the information to the Registered Dietitian and the Administrator. <i>Please see attached new Q.A. monitor resident Diet forms.</i> Section 7 (j) Food Service and Nutrition The facility will ensure the Dietary Manager will continue in her schooling and obtain a Certified Dietary Managers' certificate from the University of North Dakota by October of 2009. The Dietary Manager will send progress Reports from her course work to the State Dept. of Health on a monthly basis.	2/4/09 <i>2/26/09</i> <i>10/09</i>

SHOWBOAT RETIREMENT CENTER	150 WYOMING STREET LANDER, WYOMING 82520	SURVEY 2/4/09
value must be available to residents who refuse or/are unable to eat the food served. The daily menus shall be corrected to show the food actually served, and the corrected copy kept on file and available for inspection for one (1) year. A current diet manual shall be approved by the Registered Dietitian, and sufficient copies of the approved manual must be available to dietary and nursing staff in the assisted living facility. This REQUIREMENT was not met as evidenced by: Based on observation, medical record and menu review, and resident and staff interview, the facility failed to follow the menu guidelines for one (#3) of one resident with a physician prescribed renal diet. In addition, the facility failed to ensure the daily menu was corrected to show the food actually served. The findings were: 1. Observation on 2/3/09 at 11:55 AM revealed chicken and dumplings were served for lunch. Interview with resident #3 at 12:12 PM revealed the resident was served potatoes in the chicken and dumplings. The resident did not eat the potatoes and commented, the potatoes "were too high in potassium." The following concerns were noted: a. Medical record review for the resident showed a "Physician's Consent and Medical Information" form dated 1/21/09. The form was signed by the physician and included a primary diagnosis of end stage renal disease and documented the resident was receiving dialysis three times per week. In addition, the form included an order for a renal diet. b. Review of the hemodialysis diet guidelines that were in the kitchen revealed potatoes should not be served to the resident due to the high potassium content. c. Interview with the registered dietitian on 2/4/09 at 10:40 AM revealed the resident recently had a critically high potassium level and potatoes should not be served to the resident. 2. Review of the menu for lunch on 2/3/09 revealed swedish meatballs, potatoes, carrots and a fresh roll were the planned menu items. However, observation on 2/3/09 at 11:55 AM showed chicken and dumplings were served rather than the	The facility will ensure it follows the menu guidelines for resident #3 and all resident diets as the physician has ordered. Resident #3 is on a prescribed renal diet. a. The Registered Dietitian met with the Dietary Manager and the cooks to enforce the menu guidelines for the renal diet. The inservice was on Feb. 18th. b. Additional Renal Diet information from our new menus, American Dietetic Association, was reviewed with the dietary manager and the cooks. This information is posted in the kitchen for constant review and is also attached with this plan of correction. c. The Administrator will meet monthly with the Registered Dietitian and Dietary Manager to monitor the Q. A. results as to ensure the renal diet on the menu is followed exactly.	2/22/09

		SURVEY
SHOWBOAT RETIREMENT CENTER planned menu. Interview with the cook on 2/3/09 at 12:30 PM revealed swedish meatballs were served on the previous Sunday (2/1/09), so the dietary manager approved the menu change to chicken and dumplings. The following concerns were noted: a. Review of the daily menu for the previous Sunday (2/1/09) showed a pork roast was served for lunch and cheese burgers were served in the evening. b. Interview with the registered dietitian and dietary manager on 2/4/09 at 10:40 AM confirmed the 2/1/09 menu should have been changed to reflect the swedish meatballs and other food items that were actually served.	150 WYOMING STREET LANDER, WYOMING 82520 2. The facility will ensure the daily menus are corrected to reflect the food actually served on that day. a. The daily menu of Sunday (2/1/09) was corrected to show what was served on that day. (please see attached menu) b. The daily menu Tuesday (2/3/09) was Corrected to show what was served on That day. (please see attached menu) c. The Administrator and Dietary Manager reviewed the Food Service and Nutrition policies and procedures with the cooks. These policies are also posted in the kitchen. (please see attached copy) d. The Dietary Manager will observe the menu's and ensure the menu's are corrected to reflect the actual food served on each day. e. The menu's will be reviewed monthly with the Registered Dietitian and Administrator at the monthly Quality Assurance Management meetings.	2/4/09 <i>2/22/09</i>