

SL 6/12/14

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WY Dept of Health
JUN 3 2014
Healthcare Licensing
and Surveys

PRINTED: 05/13/2014
FORM APPROVED

Healthcare Licensing and Surveys		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY COMPLETED
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALF005	A. BUILDING: B. WING:	C 04/29/2014	
NAME OF PROVIDER OR SUPPLIER PRIMROSE RETIREMENT COMMUNITY OF CA		STREET ADDRESS, CITY, STATE, ZIP CODE 1865 SO BEVERLY STREET CASPER, WY 82609		
(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
S5076	Ch 12 Sec 7 (j)(v) Assisted Living Facility (ALF) Core Services (j) Food Service and Nutrition. (v) Individuals with food preparation responsibilities shall be in good health and shall practice safe food handling techniques in accordance with the current edition of the Food Code published by the U.S. Public Health Service, Food and Drug Administration. This State Rule and Regulation is not met as evidenced by: Based on observation, staff interview and review of educational materials, the facility failed to ensure safe food handling techniques. The findings were: Observation on 4/29/14 at 11:42 AM and 11:45 AM showed cook #1 was involved in the tasks of serving resident food and loading dirty dishes into the dish machine. The cook wore disposable gloves, and after loading the dish machine, she failed to dispose of the gloves, instead she washed her gloved hands at the hand washing sink and returned to serving resident food wearing the disposable gloves. Interview with cook #1 on 4/29/14 at 11:53 AM revealed she was unaware the gloves could not be cleaned and re-used. Review of educational materials showed the last hand washing inservice training was on 5/13/13. According to Food Code 2013, U.S. Public Health Service, 3-304.15 Gloves, Use Limitation. "(A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation."	S5076	Policy: Gloves shall be used for one task (single use) such as working with ready to eat food or with raw animal food. They will then be discarded when damaged, soiled, or interrupted by another use. Who: The CDM will monitor this at all times. How: Primrose staff will follow the above policy and will be educated in an in-service. QA: Executive Director and Dietary Manager will complete an in-service on hand-washing and proper use of gloves for all individuals that utilize the kitchen.	

Wyoming Dept of Health, Aging Division, Healthcare Licensing and Surveys
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE
STATE FORM 6899
DIRECTOR 5/23/14
DIRECTOR 6/9/14
Accepted by Lader 6/13/14
TITLE
BVDU11
(X6) DATE
If continuation sheet 1 of 3

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NAME OF PROVIDER OR SUPPLIER
PRIMROSE RETIREMENT COMMUNITY OF CA:

STREET ADDRESS, CITY, STATE, ZIP CODE
1865 SO BEVERLY STREET
CASPER, WY 82609

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S5076	Ch 12 Sec 7 (j)(v) Assisted Living Facility (ALF) Core Services (j) Food Service and Nutrition. (v) Individuals with food preparation responsibilities shall be in good health and shall practice safe food handling techniques in accordance with the current edition of the Food Code published by the U.S. Public Health Service, Food and Drug Administration. This State Rule and Regulation is not met as evidenced by: Based on observation, staff interview and review of educational materials, the facility failed to ensure safe food handling techniques. The findings were: Observation on 4/29/14 at 11:42 AM and 11:45 AM showed cook #1 was involved in the tasks of serving resident food and loading dirty dishes into the dish machine. The cook wore disposable gloves, and after loading the dish machine, she failed to dispose of the gloves, instead she washed her gloved hands at the hand washing sink and returned to serving resident food wearing the disposable gloves. Interview with cook #1 on 4/29/14 at 11:53 AM revealed she was unaware the gloves could not be cleaned and re-used. Review of educational materials showed the last hand washing inservice training was on 5/13/13. According to Food Code 2013, U.S. Public Health Service, 3-304.15 Gloves, Use Limitation. "(A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation."	S5076	Policy: Gloves shall be used for one task (single use) such as working with ready to eat food or with raw animal food. They will then be discarded when damaged, soiled, or interrupted by another use. Who: The CDM will monitor this at all times. How: Primrose staff will follow the above policy and will be educated in an in-service. QA: Executive Director and Dietary Manager will complete an in-service on hand-washing and proper use of gloves for all individuals that utilize the kitchen.	6/4/14

Wyoming Dept of Health, Aging Division, Healthcare Licensing and Surveys
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

STATE FORM

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If continuation sheet 1 of 3

4/29/14

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S5076	Continued From page 1 Observation on 4/29/14 at 11:15 AM showed packaged food items in a sink filled with water. The water was not running and the food appeared to be thawing. The items were two packages of ready-to eat cold cuts, and one package of raw frozen beef. Interview with cook #1 on 4/29/14 at 11:53 AM revealed this was the usual method used to thaw items. She was unaware the water needed to be running and further, was unaware the ready-to eat foods (cold cuts) should be separated from raw potentially hazardous foods (the raw beef). According to Food Code 2013, U.S. Public Health Service, 3-501.13 Thawing. "Except as specified in ¶ (D) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed: (A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or (B) Completely submerged under running water: (1) At a water temperature of 21oC (70oF) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow..." Interview with the ED on 4/29/14 at 3:50 PM verified there were many new kitchen employees and more education related to food safety was needed.	S5076	Policy: All ready to eat meat items will be separated from raw, potentially hazardous foods when being thawed and at all times. When meat is being thawed, it will either be refrigerated or submerged under running water. Who: The CDM will monitor this at all times and dietary employees will obey the policy. How: Primrose staff will follow the above policy and will be educated in an in-service. QA: Executive Director and Dietary Manager will complete an in-service on proper thawing methods. All kitchen employees will also attend a Serve Safe class as soon as possible.	<i>Pending class offering</i> <i>but in-service 6/4/14</i>
S5077	Ch 12 Sec 7 (j)(vi) Assisted Living Facility (ALF) Core Services (j) Food Service and Nutrition. (vi) The kitchen and dining area shall be kept clean and sanitary in accordance with standards established in the current edition of FDA Food	S5077		

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S5077	Continued From page 2 Code. The dining area shall provide suitable furniture and adequate space to comfortably seat all residents. This State Rule and Regulation is not met as evidenced by: Based on observation, and staff interview, the facility failed to ensure the kitchen was kept clean and sanitary. The findings were: The following items were identified as needing more frequent cleaning: a. The hood vents located above the range and convection oven had an accumulation of grease and dust. b. The exterior of the convection oven including the handle and operation dials, and the side of the refrigerator/freezer unit located next to the convection oven had accumulated dried food and grease deposits. c. Two electric roasting pans with lids were noted to be in an un-cleanable condition. More than 50% of the interior side of the lids were pitted and coated with what appeared to be rust. d. An air cooling unit was located in the food preparation area. The cooling unit was noted to have deposits/build-up on the vents of a whitish yellow substance. According to Food Code 2013, U.S. Public Health Service 4-602.13 Nonfood-Contact Surfaces. "NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues." Interview with the ED on 4/29/14 at 3:50 PM verified these items needed to be cleaned.	S5077	Policy: A revised copy of a cleaning schedule will be placed in a visible location and all kitchen employees will complete assigned chores. Any cooking devices in poor condition will be discarded. Who: The CDM will monitor this at all times and dietary employees will obey the policy. How: Primrose staff will follow the above policy and will be educated in an in-service. QA: Executive Director and Dietary Manager will complete an in-service on proper cleaning techniques. New roaster ovens have been purchased and the old ovens discarded. The air cooling unit has been cleaned and new filters installed.	06/24/14