STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	535046	A. BUILDING 01 - MAIN BUILDING 01 B. WING _____	07/29/2009

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ST JOHN'S NURSING HOME	P O BOX 428 JACKSON, WY 83001

(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) COMPLETION DATE
K 000	INITIAL COMMENTS 42 CFR 483.70(a) K3 BUILDING: 0101 K6 PLAN APPROVAL: 1992 K7 SURVEY UNDER: 2000 EXISTING K8 SNF Type of Structure: Type III (211), one story protected ordinary construction consisting of masonry exterior load bearing walls with framed wood roof truss systems above a continuous gypsumboard membrane ceiling structure. The building also had a below grade basement level. No resident rooms are in the basement level. The building was equipped throughout with a complete (wet) automatic sprinkler system in the habitable areas and a complete (dry) automatic sprinkler system in the attic areas. The facility had five smoke compartments. A Comparative Federal Monitoring Survey was conducted on 07/28/09 following a State Agency Survey on 06/22/09, in accordance with 42 Code of Federal Regulations, Part 483: Requirements for Long Term Care Facilities. At this Comparative Federal Monitoring Survey, St. John's Nursing Home was found not in substantial compliance with the Requirements for Participation for Medicare and Medicaid. The findings that follow demonstrate noncompliance with Title 42, Code of Federal Regulations, 483.70 (a) et seq (Life Safety from Fire).	K 000		
K 069 SS=E	NFPA 101 LIFE SAFETY CODE STANDARD Cooking facilities are protected in accordance with 9.2.3. 19.3.2.6, NFPA 96	K 069	X	X

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

x Patricia Wilson RN NHA x Administrator x 8-21-09

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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K 069	Continued From page 1 This STANDARD is not met as evidenced by: Based on observation and interview the facility failed to maintain a kitchen hood fire suppression system with proper appliance placement. This condition affected one of five smoke compartments that included the kitchen area and facility personnel. The facility has the capacity for 60 nursing beds with a census of 40 the day of survey. Findings Include: Observation on 07/28/09 at 10:25 a.m., revealed that the facility had a deep fat fryer located approximately four inches to an open flame range appliance. Interview on 07/28/09 at 10:25 a.m., with the Maintenance Supervisor revealed that he was not aware of the code requirement for separation of a deep fat fryer and open flame appliances. The census of 40 was verified by the Administrator on 07/28/09. The finding was acknowledged by the Administrator and verified by the Maintenance Supervisor at the exit interview on 07/28/09. Actual NFPA Standard: NFPA 96, 9.1.2.3. All deep fat fryers shall be installed with at least a 16-in. (406.4-mm) space between the fryer and surface flames from adjacent cooking equipment. Exception: Where a steel or tempered glass baffle plate is installed at a minimum 8 in. (203 mm) in height between the fryer and surface flames of the adjacent appliance.	K 069	Cooking facilities are protected in accordance with 9.2.3. 19.3.2.6, NFPA 96 The facility will maintain a kitchen hood fire suppression system with proper appliance placement. This will be accomplished by: 1. An eight inch height steel baffle plate (eight inches in height) has been installed between the deep fat fryer and the surface flames of the adjacent appliance. 2. The Director of Food Services will ensure that this steel plate is intact and will provide the required barriers needed during regular safety rounds.	8-5-09