PRINTED: 10/20/2016
FORM APPROVED

Healthcare Licensing and Surveys

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	WY0016	A. BUILDING: ______ B. WING ______	10/06/2016

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
DOUGLAS CARE CENTER LLC	1108 BIRCH STREET DOUGLAS, WY 82633

(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
S2924	Ch 11 Sec 6 (a)(iv) Physical Environment (a) The building(s) of the Nursing Care Facility shall be constructed, arranged and maintained to ensure the health and welfare of all residents. (iv) Shower/bath and resident lavatories shall be set to provide water of a temperature not to exceed 110 degrees Fahrenheit. This State Rule and Regulation is not met as evidenced by: Based on observation, staff interview, and review of facility logs, the facility failed to ensure hot water temperatures in resident bathrooms did not exceed 110 degrees Fahrenheit (F) in 3 of 5 resident areas (100 Hall, 200 Hall, Dining Room). The findings were: 1. Observation of the 200 Hall on 10/5/16 between 3:01 PM and 3:48 PM showed the hot water temperature at the resident's sink in room 209 measured 112.6 degrees F. 2. Observation of the sink in the small dining area/soda room off the main dining room area on 10/5/16 between 2:48 PM and 3:01 PM showed the hot water temperature at the resident accessible sink in the small dining area/soda room measured 114.3 degrees F 3. Review of the water temperature logs confirm hot water temperatures exceeding 110 degrees F in resident rooms on 21 of 21 days when water temperatures were checked in September, and 2 of 3 days when water temperatures were checked in October. The highest temperature recorded from 9/1/16 to 10/5/16 was 120.2 degrees F on 9/19/16 at 4 PM in room #106. 4. Interview with the maintenance manager on	S2924	S2924 The facility will ensure hot water temperatures in resident bathrooms do no exceed 110 degrees Fahrenheit. a) Room 209, the sink in the café, room106 will not exceed 110 degrees Fahrenheit. b) All resident areas will be checked to ensure that they do not exceed 110 degrees Fahrenheit. All resident areas will have mixing valves placed on the sinks to ensure that they do not exceed 110 degrees Fahrenheit. b) The Maintenance supervisor and Maintenance assistant will be educated on the need of all water temperatures in resident areas to not exceed 110 degrees Fahrenheit. c) PIPS leader or designee will monitor to ensure that all water temperatures in resident areas do not exceed 110 degrees Fahrenheit. e) The monitoring results will be brought to QAPI on a monthly basis until resolved.	11/18/16

Wyoming Dept of Health, Aging Division, Healthcare Licensing and Surveys
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE [signature] TITLE NHA (X6) DATE 10/26/16

STATE FORM OM3Y11 If continuation sheet 1 of 3

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WY Dept of Health
OCT 31 2016
Healthcare Licensing and Surveys

Changes per call with Kate Koffe, NHA on 11/8/16 @ 1:37pm. POC accepted. Janele [signature] 11/8/16

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S2824	Continued From page 1 10/6/2016 at 8:15 AM revealed he was aware of the fluctuations in the hot water temperature of the building, and has had to adjust the main water valve thermostat to try to control water temperatures.	S2824		
S3001	Ch 11 Sec 11 (a)(i) Dietetic Services The facility shall provide dietetic services that meet the nutritional needs of residents according to the science of nutrition. The dietetic service shall operate with safe food handling practices from receipt through service in accordance with the most current edition of the FOOD CODE from the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration. (a) Dietary Supervision. Overall supervisory responsibility for the dietetic service shall be assigned to a full-time qualified dietetic supervisor. (i) If the qualified supervisor is not a Registered Dietitian, she/he shall be a graduate of a dietetic technician program approved by the American Dietetic Association or a dietary managers' educational program approved by the Certifying Board of Dietary Managers. Training and experience in food service supervision and nutrition equivalent in content to the approved educational programs are acceptable. This State Rule and Regulation is not met as evidenced by: Based on staff interview, the facility failed to	S3001		

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S3001	Continued From page 2 ensure the dietary supervisor was a certified dietary manager, or the equivalent. The findings were: During an interview on 10/4/16 at 10:50 AM the dietary manager stated she had been in that position for about 4 months. She stated she was not a certified dietary manager and was not enrolled in a course to meet that qualification.	S3001	S3001 The facility will ensure the dietary supervisor is a certified dietary manger. a) The current dietary supervisor will sign up and enroll to become a certified dietary manager with UND. b) The current dietary supervisor will finish two lessons per month until class is completed. c) The dietary supervisor will be educated on the requirement to become a certified dietary manger. d) The current dietary supervisor will bring results of lessons and/or tests to QAPI until current dietary supervisor has tested and passed to become a certified dietary manager.	~~11/18/16~~ 1/1/18 jc