STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	535023	A. BUILDING _____ B. WING _____	C 04/25/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WESTON COUNTY HEALTH SERVICES	**1124 WASHINGTON BLVD NEWCASTLE, WY 82701**

(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
F 000	INITIAL COMMENTS A recertification survey was conducted by the Office of Healthcare Licensing and Surveys on 4/22/19 through 4/25/19. Also reviewed in the course of the survey were complaint intakes WY00002812 and WY00002815.	F 000		
F 812 SS=F	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation, staff interview, and review of monitoring logs, the facility failed to ensure 1 of 1 dish machines was in working order to effectively sanitize. The findings were: 1. Review of the April 2019 monitoring log for the sanitizing dish machine showed from 4/11/19 to 4/22/19 the machine was "broken" with no	F 812	Corrective action: Dish machine was fixed and running properly on 4-23-19. Identification of Others: No other dish machine in the facility. Systemic Changes:	5/13/19

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

Electronically Signed | 05/13/2019

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F 812	Continued From page 1 indication of corrective measures on these days. The following concerns were identified: a. Interview on 4/22/19 at 4:10 PM with cook #1 revealed the computer reading on the machine showed a temperature probe error, and he was not able to verify the temperature. He confirmed the machine continued to be used. b. Observation on 4/22/19 at 5:59 PM with cook #1 showed the temperature test strip that was placed on a plate did not turn black. The change to black would indicate 160 degrees F at the plate surface, the temperature required to sanitize. On 2 runs through the dish machine the temperature strip failed to change color. The cook notified the manager and the machine was put out of service. c. Observation on 4/23/19 at 8:48 AM with the certified dietary manager (CDM) and the maintenance staff showed 2 different temperature test strips did not indicate minimum temperatures were met in the rinse cycle. At that time a service call was made to repair the machine. d. Interview with the CDM on 4/23/19 at 8:48 AM revealed the log showed a problem, but documentation failed to showed corrective actions. She further stated the expectation was for an alternative system to be used until the temperatures were known to be correct. e. Review of the infection control logs/listings for April 2019 showed no evidence of signs or symptoms related to possible food borne illnesses. 2. According to Food Code 2017, U.S. Public Health Service: 4-501.112 "(A) Except as specified in (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90C (194oF) or less than:	F 812	Dietary Manager will conduct an in-service to educate all staff (to be completed by 5/18/2019) on steps to take when equipment breaks, possible harm that could have arisen from improperly sanitized dishes, how to properly put in work orders to maintenance department and how to properly set up 3 compartment sink. If machine digital reading shows an unsafe temperature or is malfunctioning, machine will be put out of order and 3 compartments sink will be utilized. Monitoring: Log sheet will be completed three times daily as well as new temperature stickers will be run once daily. Dietary manager will check log sheet weekly to ensure log is up to date and being completed. Dietary Manager will also review log sheet monthly and report to QAPI monthly meeting for review starting June 2019.	

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F 812	Continued From page 2 (1) For a stationary rack, single temperature machine, 74C (165oF): or (2) For all other machines, 82C (180oF).	F 812		