STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	535039	A. BUILDING _____ B. WING _____	C 11/02/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WESTVIEW HEALTH CARE CENTER	**1990 WEST LOUCKS STREET SHERIDAN, WY 82801**

(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 Healthcare Licensing and Surveys from 10/30/23 through 11/2/23. Also reviewed in the course of the survey was complaint intake WY00003637.	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, review of the kitchen training manual, and the 2022 FDA Food Code, the facility failed to ensure a sanitary environment in 1 of 1 food preparation area. The census was 61. The findings were: 1. Observation on 11/1/23 at 9:19 AM showed cook #1 was starting the food preparation tasks for the noon meal. The following concerns were	F 812	Preparation and execution of this response and plan of correction does not constitute an admission or agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and/or executed solely because it is required by the provisions of the state and federal law.	12/13/23

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

Electronically Signed | 11/21/2023

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F 812	Continued From page 1 identified: a. At 9:45 AM the cook washed her hands and donned gloves to place frozen breaded shrimp into hot oil to fry. After placing the shrimp into the oil the cook removed her gloves and without washing her hands proceeded to put away clean dishes. At 9:54 AM the cook washed her hands and donned gloves to place the second batch of shrimp into the oil; removed her gloves; transferred the first batch of shrimp into a pan to keep warm in the oven; and then began preparing the rice and the broccoli for the noon meal. Observation at 10:33 AM showed the cook washed her hands; donned gloves, and transferred frozen hamburger patties with her gloved hands to a prepared baking pan. The cook doffed her gloves and without washing her hands returned the box of frozen hamburger patties back to the freezer, and continued to tend to the shrimp. This pattern of washing her hands; donning gloves to perform a task; doffing her gloves; and starting a new task without washing her hands, was repeated several times throughout the food preparation process. 2. Observation on 11/1/23 at 10:15 AM showed dietary aide #1 donned gloves; scratched his armpit; entered the dietary manager's office; obtained supplies from the walk-in refrigerator and various utensils and food items from different areas of the kitchen. The aide was observed draining a can of pineapple over a colander in the sink which resulted in the pineapple juice soiling his gloves. Without changing his gloves the dietary aide entered the dry storage room and obtained a bag of marshmallows; poured the drained pineapple into a large container; checked the mixer; entered the walk-in refrigerator to obtain a jar of maraschino cherries; and opened a	F 812	For the purposes of any allegation that the facility is not in substantial compliance with federal requirements of participation, this response and plan of correction constitutes the facilities allegation of compliance in accordance with the State Operations Manual 1. No adverse effects were received by the facility failing to ensure a sanitary environment in the food preparation area. 2. All residents are at risk of the facility failing to ensure a sanitary environment is provided in the food preparation area. 3. Dietary Manager will educate all dietary staff on the importance of following the policies and procedures for glove use. Including washing hands prior to putting gloves on, after removal of gloves and changing gloves when they become soiled or contaminated and before changing tasks. Dietary manager will also educate all dietary staff on the importance of utilizing the 3 compartment sink when hand washing knives to ensure they are properly sanitized after each use. 4. Dietary manager will randomly audit glove use daily for 1 week then weekly for 3 weeks and monthly thereafter to ensure all staff are following the policy and procedures for glove use. Dietary manager will also randomly audit the cleaning/sanitation of all knives that are unable to be placed in the dishwasher daily for 1 week then weekly for 3 weeks and monthly thereafter to ensure the staff are using the proper procedure for sanitizing knives in the 3-compartment sink. 5. Results of this audit will be reviewed	

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F 812	Continued From page 2 can of peaches over a colander in the sink with the juice once again soiling his gloves. With the same gloved hands the dietary aide removed the paddle from the mixing bowl of whipped cream and took it to the dishwashing room; retrieved a spatula, cutting board, and a knife; opened the bag of marshmallows and using his gloved hands transferred a portion of the marshmallows to the mixing bowl. The dietary aide then opened the container of maraschino cherries and using the same gloved hands reached into the container to remove some cherries and cut them up. The dietary aide was observed to add more marshmallows and cherries to the mixing bowl with his gloved hands until he doffed his gloves at 10:37 AM. 3. Observation at 10:13 AM showed cook #1 used a knife to slice butter for the rice. After using the knife she placed it in the hand washing sink. Continued observation showed both cook #1 and dietary aide #1 used the sink to wash their hands. At 10:42 AM cook #1 rinsed the knife in the hand washing sink and placed it back onto the counter for reuse. 4. Interview on 11/1/23 at 11:02 AM with cook #1 confirmed she had washed her hands in the sink with the knife. Further, the cook stated she was trained to place the knives in the hand washing sink because they cannot go in the dishwasher. 5. Interview on 11/1/23 at 10:46 AM with the dietary manager confirmed hand washing should occur before gloves were donned, after the gloves had been removed, and gloves should be changed between tasks. In addition, the dietary manager stated knives should be hand washed in the 3 compartment sink.	F 812	at the Performance Improvement meetings monthly for three months or until the committee is able to determine the process in place is effective. Performance improvement meetings consistent of at a minimum the Executive Director, Director of Nursing, and Medical Director, and additional staff as needed. The Performance Improvement committee identifies issues with respect to which quality assessment, assurance activities are necessary and develops, and implements appropriate plans of action to correct identified quality deficiencies.	

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F 812	Continued From page 3 6. Review of the Food and Nutrition Services In-Service Training Manual Chapter 1: Food Safety and Infection Control document received from the facility on 11/1/23 showed "...Important: Gloves are not a substitute for hand washing. Before you put on gloves: Gather all food items needed for the task at hand. Wash your hands. Wash hands each time new gloves are used. Change gloves: When they tear or become soiled or contaminated. Before changing tasks. After no more than four hours of continual use. After handling cooked or ready-to-eat food. After handling raw food. After touching any unsanitary or unclean item or surface such as an oven door, refrigerator handle, scoop or spoodle handle, the bottom of a plate or pan, or the outside of a bread bag. Note: Wash your hands each time you change into new gloves..." 7. According to the 2022 FDA Food Code showed "2-301.14 When to Wash. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using TOBACCO PRODUCTS, eating, or drinking; (E) After handling soiled EQUIPMENT or UTENSILS; (F) During FOOD preparation, as	F 812		

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F 812	Continued From page 4	F 812		

often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (H) Before donning gloves to initiate a task that involves working with FOOD; and (I) After engaging in other activities that contaminate the hands."

8. According to the 2022 FDA Food Code showed "6-301.13 Hand washing Aids and Devices, Use Restrictions. A sink used for FOOD preparation or UTENSIL washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the hand washing aids and devices required for a HAND WASHING SINK as specified under §§ 6-301.11 and 6-301.12 and ¶ 5-501.16(C)."

9. According to the 2022 FDA Food Code showed "4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment. If washing in sink compartments or a WAREWASHING machine is impractical such as when the EQUIPMENT is fixed or the UTENSILS are too large, washing shall be done by using alternative manual WAREWASHING EQUIPMENT as specified in ¶ 4-301.12(C) in accordance with the following procedures: (A) EQUIPMENT shall be disassembled as necessary to allow access of the detergent solution to all parts; (B) EQUIPMENT components and UTENSILS shall be scraped or rough cleaned to remove FOOD particle accumulation; and (C) EQUIPMENT and UTENSILS shall be washed as specified under ¶ 4-603.14(A)...4-603.16 Rinsing Procedures. Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted

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F 812	Continued From page 5 through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before SANITIZING if using: (1) A 3-compartment sink, (2) Alternative manual WAREWASHING EQUIPMENT equivalent to a 3-compartment sink as specified in ¶ 4-301.12(C), or (3) A 3-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP (clean in place) EQUIPMENT; (B) Use of a detergent-SANITIZER as specified under § 4-501.115 if using: (1) Alternative WAREWASHING EQUIPMENT as specified in ¶ 4-301.12(C) that is APPROVED for use with a detergent-SANITIZER, or (2) A WAREWASHING system for CIP EQUIPMENT; (C) Use of a nondistinct water rinse that is integrated in the hot water SANITIZATION immersion step of a 2-compartment sink operation...	F 812		