

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 555306	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/05/2020
NAME OF PROVIDER OF SUPPLIER KEI-AI SOUTH BAY HEALTHCARE CENTER		STREET ADDRESS, CITY, STATE, ZIP 15115 S VERMONT AVE GARDENA, CA 90247	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
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F 0812 Level of harm - Immediate jeopardy Residents Affected - Many	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</p> <p>Based on observation, record review and interview the facility failed to ensure the dietary's staff followed its sanitation policy to ensure food was stored, prepared, and distributed under sanitary conditions (crossed referenced to F925). This failure resulted in a cockroach (small insects that cause spread of bacterial infection) and mice (small rodents) infestation of the kitchen and food storage environment, which may result in serious health risk of vector-borne diseases (diseases that result from an infection transmitted to human by insects, cockroaches, and mice) and had the potential for the 98 residents to experience food infection from ingesting live bacteria, food intoxication from ingesting food containing toxins from bacteria, and disease transmission that can lead to life threatening complications and death. On 2/14/2020 at 5:30 p.m., an Immediate Jeopardy (IJ) a situation in which the facility's noncompliance with one or more requirements of participation has caused, or is likely to cause, serious injury, harm, impairment, or death to a resident) was declared under F812 and F925. The facility's administrator (ADM) and the Director of Nursing (DON) were notified of the immediacy and seriousness of the residents' health and safety being threatened. On 2/17/2020 at 3 p.m., the Department of Public Health (DPH) notified the Administrator that the IJ was lifted after verifying and confirming on-site the facility had implemented the acceptable written plan of action as follows: 1. The kitchen was immediately placed out of service as of February 14, 2020 at 3 PM. 2. All opened and unused food items in the kitchen were immediately discarded on February 14, 2020. 3. The pest control company came to the facility on [DATE] and performed a detailed treatment of [REDACTED]. 4. All meals for the residents were being ordered from approved restaurants nothing was used from the facility's kitchen. 5. Fecal spotting on the pipelines under the mechanical ware of the wash machine was cleaned. 6. Live adult cockroach on wall at pipeline under the ware wash machine would be discarded and the area sanitized. 7. The dead cockroach on the floor under the mechanical ware wash machine was discarded and the area sanitized. Completed on 2/15/2020 at 11 AM. 8. The mice droppings on the floor in the dry storage room, on the floor behind upright coolers, on the floor behind cooks' line, on floor under the 3-compartment sink, on the floor in the emergency food and water storage room were removed. These areas were cleaned/sanitized, and were completed on 2/16/2020 at 11 AM. 9. Employee's food stored with residents' food in the two-door upright cooler was removed and completed on 2/16/2020 at 11 AM. 10. Mice droppings on the rack holding bulk rice in dry storage room were cleaned. 11. Accumulated old food debris on counter behind juice dispenser has been cleaned. Accumulated old food debris on shelf under the steam table has been cleaned. The wood shelving under the mechanical ware wash machine has been discarded and completed on 2/16/2020 at 11 AM. 12. The wet/soiled wiping cloths stored directly on food prep table has been removed and cleaned. The turbid (suspended or dissolved solids that cause the liquid to appear murky) sanitizer bucket stored inside of food prep sink has been removed and completed on 2/16/2020 at 11 AM. 13. The flex line (flexible pipe) submerged into floor sink under mechanical ware wash machine has been repaired. The facility was in process of reviewing bids for the mop sink to be replaced in the facility and completed on 2/16/2020 at 11 AM. 14. The rear door to the kitchen has been adjusted and the gap to the outside no longer exists. Findings: A review of the facility's census report dated 2/14/2020, indicated there were 98 residents residing in the facility. A review of the pest control company work order, dated 2/11/2020 indicated the pest control company provided treatments on 2/11/2020 and once a month service. According to the pest control work order, the target pest were outdoor pests. The pest control work order indicated the areas treated were the interior and the exterior of the facility. On 2/14/2020 at 3 p.m., the facility's kitchen placed was out of service and closed down by the Department of Public Health after an inspection, due to vermin (pests or nuisance animals which cause problems to humans by spreading diseases and consuming food). On 2/14/2020 at 3:13 p.m., the following were observed during an initial tour of the kitchen in the presence of the facility's Administrator (ADM), the Director of Nursing (DON), LA County Department of Public Health Environmental Health Specialist ((EHS), and an inspector who performs inspections of various facilities and properties to determine conformance with applicable State laws and County Ordinance Code sections) observed the following: a. The Facility's Director of Food Services Assistant (DFSA) and other Dietary Staff Members (DS1, and DS2) were observed discarding open and uneaten food items into garbage cans. b. Mice droppings were observed on the floor under shelving of the automatic ware wash and ware wash trays. c. The wood shelving used under automatic ware washer machine with moisture associated rotted wood damage. d. Mice droppings were observed on the floor of the dry food storage area behind a bulk dry rice container. e. Mice droppings were observed on the floor of the residents' emergency food / water storage area, and two pest control bait boxes under shelves. f. Mice droppings were observed behind the area of the cooks' line, that was not attached to the wall. g. Accumulation of dust and old food debris on counter behind the juice dispenser. h. Accumulation of dust and old food debris on the shelf under the steam table for residents' tray line. i. General debris and accumulation of food, dirt and cockroach residue observed around the electric outlets, shelves and flooring. k. Dirt accumulation with miscellaneous debris around the drains located on the floor of cleaning closet, and a missing mop sink. On 2/14/2020 at 3:18 p.m., during an interview in the presence of the ADM, DON and the EHS, the facility's Director of Maintenance (DM) stated the pest control serviceman had been at the facility, a few days prior, on 2/11/2020, and applied a treatment (pesticides or chemicals used to kill, repel, or control pests), and the DM was not sure why there were mice droppings around the facility. The DM stated the cleaning staff pour dirty mop water into the drains located on floor of cleaning closet and he also confirmed there was no mop sink. According to the DM, the dietary's staff cleans the kitchen, not the facility's housecleaning staff. A review of the Director of Maintenance's (DM), job description, dated 2003 indicated the DM's duties and responsibilities included to ensure services performed by outside vendors are properly supervised and completed in accordance with the contract. On 2/14/2020 at 3:21 p.m., during an interview in the presence of the DON, the ADM stated he would own the problem, and the facility's staff will be responsible and will clean the facility immediately. On 2/14/2020 at 3:43 p.m., during an interview, Dietary Staff Member 1 (DTS 1) stated he has seen the cockroaches in the kitchen for the past month and was told to throw out all of the food. According to DTS 1, the Director of Food Services Assistant (DFSA) told the Dietary staff to throw away the food because of the Rat Poo-Poo. DTS 1 stated the kitchen was cleaned every day after the resident's have lunch and dinner and stated, It's Ok, there are not that many la cucaracha. (Spanish for cockroaches). On 2/14/2020 at 3:50 p.m., during an interview in the presence of DTS 1, another member of the dietary's staff, DTS 3, stated he was also told to throw out the food from the kitchen because it was contaminated. DTS 3, embarrassingly smiled and stated he saw a roach in the kitchen the past week, but he did not believe it was necessary to tell the Director of Food Services (DFS) because she saw the bugs too. DTS 3 denied seeing any mice or mice droppings during his work shift at the facility. On 2/14/2020 at 3:58 p.m., during an interview in the presence of DTS 1, and DTS 3, DTS 2 stated he has seen a cockroach in the kitchen in the past month. DTS 2 stated the Pest control service comes to the facility every other week and after the pest control company</p>		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER
REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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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F 0812 Level of harm - Immediate jeopardy Residents Affected - Many	<p>(continued... from page 1)</p> <p>sprays then the cockroaches are seen. DTS 2 stated the kitchen was swept and mopped daily after the residents have lunch and dinner, but that he has not seen any deep cleaning done in the facility's kitchen at any time. DTS 2 stated he made the DFS aware the few times he saw the cockroaches and she instructed him to tell the pest control company. On 2/14/2020 at 4:10 p.m., during an interview in the presence of DTS 1, DTS 2, and DTS 3, the DFSA shrugged her shoulders and stated she was told to throw out the residents' food but was not sure why. The DFSA stated she had seen cockroaches a while ago. The DFSA stated she was the assistant of the Director of Food Services and refused to answer any other questions about the facility's infestation or about the kitchen being closed. On 2/14/2020 at 4:17 p.m., during an interview in the presence of DTS 1, DTS 2, DTS 3, and DFSA, the DFS stated the facility kitchen is closed due to a roach infestation and mice droppings. The DFS stated she has not seen any roaches at the facility since she started working at the facility more than [AGE] years ago. The DFS stated the pest control company services the facility every other week. The DFS stated the facility's kitchen was a challenge to clean because the kitchen was an older kitchen and she was not allowed to offer the dietary staff overtime to clean the kitchen. The DFS stated she will create a schedule for the dietary staff to deep clean the facility's kitchen at least once a month to prevent further kitchen issues. A review of the facility's job description titled, Director of Food Services dated 2003 indicated the duties and responsibilities included to inspect the food storage rooms, utility/janitorial closets, for upkeep and supply control. Ensure the food services service work areas are maintained in a clean and sanitary manner. Ensure that all food storage rooms, food preparation areas are maintained in a clean, safe, and sanitary manner. On 2/16/2020 at 10:55 a.m., during a follow-up observation of the facility's kitchen in the presence of the ADM, DON, DM, the REHS and the facility's Registered Dietitians (RD1 and RD2) the following was observed: a. An unsealed loose backboard of the automatic dishwasher, and a moist floor mat crusted with food, grime, and cockroach residue. b. Crusted goopy syrup and grime around the beverage dispenser. c. Live cockroach found on the dirty sink perimeter walking around by the dishwasher. d. Fruit flies (8) perched on a container containing mechanical ware wash machine dish liquid. A review of the Los Angeles County of Public Health Official Inspection report, dated 2/16/2020 and timed at 10:30 a.m., indicated cockroaches were observed below the mechanical ware wash machine. According to the Official Inspection report a dead cockroach was observed on the floor under the mechanical ware. Two rodent bait stations on the floor of the dry food storage room adjacent to the kitchen. One rodent bait station was noted on floor of emergency food and water storage room. The Official Inspection report indicated facility may reopen its kitchen after discontinue use of rodenticide within the facility, and clean and sanitize all areas affected by cockroaches. On 2/17/2020 at 11 a.m., during a follow-up observation inspection of the outside of the facility open gaps around the doors were found. Mice droppings were observed next to the door of the electrical room. And inside the facility, mice droppings were observed next to staff lockers inside the staff lunchroom with an accumulation of dirt and old food debris. In a subsequent interview the DM stated he was not aware of the door gaps or mice droppings in and around the facility. A review of the pest control company work order, dated 2/17/2020 and timed at 2:30 p.m., indicated the pest control company provided treatments for the general interior and exterior of the facility. According to the pest control work order, the target pests were German Cockroaches and mice. The pest control work order indicated the areas treated were the interior and the exterior of the facility. A review of an article from the Los Angeles County Department of Public Health titled, Effective Management of Cockroach Infestation, retrieved on 12/6/19 at publichealth.lacounty.gov/eh/docs/specializedvencor_management, indicated the cockroaches may become pests in any structure that has food preparation or storage areas. The contaminate food and eating utensils, occasionally damage fabric and paper products, leave stains on surfaces, and produce unpleasant odors when present in high enough numbers. When cockroaches that live outdoors come into contact with human excrement in sewers or with pet droppings, they have the potential to transmit bacteria that cause food poisoning if they enter into structures. A review of the Centers for Disease Control and Prevention, Guidelines for Environmental Infection Control in Health Care Facilities, updated on 7/2019 and retrieved on 12/10/19 at https://www.cdc.gov/infectioncontrol/guidelines/environmental/index.html, indicated the guidelines were recommendations for the prevention and control of infectious diseases that are associated with healthcare environments. Pest Control Included cockroaches found in health-care facilities that can serve as agents for the mechanical transmission of microorganisms, or as active participants in the disease transmission process by serving as a vector (carrier that transfers an infectious organism from one host to another). A review of the facility's policy and procedure titled, Pest Control revised 5/2008 indicated the facility maintains an ongoing pest control program to ensure the building and grounds were kept free of insects, and rodents. According to the policy maintenance services assist, when appropriate and necessary, in providing pest control services. A review of the facility's policy and procedure titled, Sanitization revised 10/2008, indicated the food service area will be maintained in a clean and sanitary manner. All kitchens, kitchen areas and dining areas shall be kept clean, free from litter and rubbish and protected from rodents, cockroaches, flies and other insects. All utensils, counters, shelves and equipment shall be kept clean, maintained and in good repair and shall be free from breaks, corrosions, open seams, cracks, and chipped areas that may affect their use of proper cleaning.</p> <p>Make sure there is a pest control program to prevent/deal with mice, insects, or other pests.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</p> <p>Based on observation, interview, and record review, the facility failed to conduct an ongoing monitoring of the kitchen environment and maintain an ongoing pest control service to ensure the kitchen was free from vermin (various small animals or insects that are pests or nuisance animals that spread diseases) for 98 of 98 residents. This failure resulted in a cockroach (small insects that cause spread of bacterial infection) and mice (small rodents) infestation of the kitchen and food storage environment, which placed 98 residents at risk of vector-borne diseases (diseases that result from an infection transmitted to human by insects such as cockroaches, and mice) and had the potential for the 98 residents to experience food infection from ingesting live bacteria, food intoxication from ingesting food containing toxins from bacteria, and disease transmission that can lead to life threatening complications and death. On 2/14/2020 at 5:30 p.m., an Immediate Jeopardy ((IJ) a situation in which the facility's noncompliance with one or more requirements of participation has caused, or is likely to cause, serious injury, harm, impairment, or death to a resident) was declared under F812 and F925. 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Mice droppings were observed on the floor of the residents' emergency food / water storage area, and two pest control bait boxes under shelves. f. Mice droppings were observed behind the area of the cooks' line, that was not attached to the wall. g. Accumulation of dust and old food debris on counter behind the juice dispenser. h. Accumulation of dust and old food debris on the shelf under the steam table for residents' tray line. i. General debris and accumulation of food, dirt and cockroach residue observed around the electric outlets, shelves and flooring. k. Dirt accumulation with miscellaneous debris around the drains located on the floor of cleaning closet, and a missing mop sink. 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An unsealed loose backboard of the automatic dishwasher, and a moist floor mat crusted with food, grime, and cockroach residue. b. Crusted gooeey syrup and grime around the beverage dispenser. c. Live cockroach found on the dirty sink perimeter walking around by the dishwasher. d. Fruit flies (8) perched on a container containing mechanical ware wash machine dish liquid. A review of the Los Angeles County of Public Health Official Inspection report, dated 2/16/2020 and timed at 10:30 a.m., indicated cockroaches were observed below the mechanical ware wash machine. According to the Official Inspection report a dead cockroach was observed on the floor under the mechanical ware. Two rodent bait stations on the floor of the dry food storage room adjacent to the kitchen. One rodent bait station was noted on floor of emergency food and water storage room. 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