

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 175348	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 07/13/2020
NAME OF PROVIDER OF SUPPLIER HILLTOP LODGE HEALTH AND REHABILITATION		STREET ADDRESS, CITY, STATE, ZIP 815 N INDEPENDENCE AVENUE, PO BOX 467 BELOIT, KS 67420	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		
F 0801 Level of harm - Potential for minimal harm Residents Affected - Many	Employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, including a qualified dietician. The facility had a census of 69 residents. The sample included five residents. Based on observation, record review, and interview, the facility failed to provide the services of a full time Certified Dietary Manager (CDM) for the 69 residents who resided in the facility and received their meals from the facility kitchen. Findings included: - The facility provided a copy of Dietary Staff (DS) BB's certificate of completion for Dietary Manager Program completed December 7, 2006. The facility could not provide proof of having a CDM. On 07/09/2020 at 08:45 AM, observation during initial tour of the kitchen revealed DS BB instructed DS CC on meal preparation. On 07/13/2020 at 04:45 PM, observation revealed DS BB prepared hamburgers for the residents' evening meal. On 07/09/2020 at 08:45 AM, DS BB stated she was the Dietary Manager and was not certified. DS BB stated she had not taken the test to get recertified. On 07/09/2020 at 03:56 PM, Administrative Staff A stated the facility did not have a CDM. DS BB was scheduled to test for her certification in April 2020, but the testing center was closed due to the pandemic. On 07/09/2020 at 03:57 PM, Administrative Staff B verified DS BB was not certified. The facility's Food Preparation and Handling policy, dated 09/07/2019, documented it was the responsibility of the Certified Dietary Manager to see that proper production procedures are used in the handling and preparation of all products. The facility failed to employ a Certified Dietary Manager to safely manage the dietary service department for the 69 residents who resided in the facility and received meals from the facility kitchen, placing the residents at risk for inadequate nutrition.		
F 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** The facility had a census of 69 residents. The sample included five residents. Based on observation, record review, and interview, the facility failed to prepare, store, and serve meals under sanitary conditions for the 69 residents who received meals from the facility kitchen. Findings included: On [DATE] at 08:35 AM, during initial tour of the kitchen, observation revealed the following: Entire kitchen floor with areas of stickiness, food debris, and dried spills. 10 empty boxes piled up in front of the food storage shelves in dry food storage area. Boxes of wrinkly soft bell peppers with black spots and three cantaloupes with black spots and fuzzy gray substances on the sunken in areas. Wrinkled and soft orange bell pepper on the shelf by the door, behind a crumpled-up plastic sack. Food boxes, cans, and six vanilla instant pudding bags on the shelves in the dry storage area with no in date. Opened, undated, half empty bags of white baking chips, brownie mix, and a three fourths empty bag of bread crumbs. The walk-in cooler contained the following unlabeled, expired and/or undated items: 12 undated small serving plates of pink frosted cake. Expired containers of grapefruit, several dishes marked potato salad, and 11 Styrofoam cups with fruit. One large silver pan on the bottom shelf with partially open aluminum foil with a brown substance on it, covering two partially dried turkey breasts. The walk-in freezer contained the following expired and undated items: Boxes of pork fritters and pork cutlets. Plastic sacks of hotdog buns and tortillas. Bags of different types of potatoes and meat. One tray with unidentified red berries spread out on it. Freezer floor with food debris, spills, and crumbs all over it, under the racks, and in the corners. South Freezer contained the following undated items: 30 bags of assorted vegetables. The freezer temperature log lacked information on [DATE], 4, 6, and 7th. East wall refrigerator contained the following unlabeled, undated and/or expired items: Uncovered plastic container with four cups of unidentified white substance. Containers of mixed fruit. Bags of shredded lettuce with brown spots, five hard boiled eggs, chopped tomatoes. Plastic bag of flour tortillas. Plastic sack containing a meat patty. Container of strawberries with mold growing on four of the berries. Container of sliced black olives dated [DATE] and Swiss cheese marked [DATE]. Plastic bag with the markings pancakes [DATE] lined out and Bacon [DATE] held bacon. East wall refrigerator/freezer compartment held the following unlabeled, undated, and/or expired items: Plastic bag containing approximately seven yellow breaded meat items. Plastic bag of breaded fish dated [DATE]. Two-gallon bag of potatoes dated [DATE]. This freezer contained food particles and brown substance in the bottom of the drawer and dried spills on the inside of the doors and on shelves. Northeast preparation counter: Uncovered, unlabeled, and undated silver bin with approximately 20 yellow muffins. Greasy brown rings from large cans and several yellow substance smears on the work surface. Inside of mixer's splash shield splattered with different colored dry substances. Mixer bowl mixing stand with flour of different shades of white and a ball of used box tape on it. Shelves with food debris on the shelves, pans stored right side up, and a plastic cup lid on edge of the shelf. Review of the February 2020 Kitchen Cleaning Log lacked documentation the kitchen was cleaned per facility policy. On [DATE] at 08:30 AM, tour of the kitchen with DS BB revealed the following: East refrigerator contained three silver bins of sliced tomatoes, onions, and lettuce all dated [DATE]. Walk-in cooler contained the following undated and expired items: Bin of yellow substance dated [DATE]. Pea salad dated [DATE]. Two sandwiches in baggies. Walk-in freezer contained the following items: One undated bag of pastry. Unlabeled bag of meat dated [DATE]. 10 individual serving bags of macaroni and cheese with manufacturers use by date [DATE]. On [DATE] at 08:35 AM, during initial tour of the dietary kitchen, DS BB stated all freezers and refrigerator temperature logs should be completed daily. DS BB stated she did not have any type of logs on cleaning the kitchen equipment, floors, counter tops, refrigerators, freezers, food storage shelves, fryer, oven, or anything in the kitchen. On [DATE] at 03:44 PM, DS BB stated she could not find the May or [DATE] temperature logs for the freezers, walk-in cooler, or refrigerator. DS BB stated the logs should be completed twice daily to assure the food was kept at the correct temperature. On [DATE] at 03:25 PM, DS EE stated on [DATE] he swept and mopped the kitchen floor and wiped down all surfaces in the kitchen, the temperature logs for the refrigerators and freezers should be filled out every shift, and he was not aware of any type of kitchen cleaning list staff filled out. On [DATE] at 03:44 PM, DS BB stated the dietary department was to be clean and sanitary and was not at that time. All food and beverages in storage areas were to be dated when received, then dated when opened or prepared. There were several items not dated. On [DATE] at 02:55 PM, Consultant (C) GG stated kitchen staff should clean per facility policy. Staff should date food with a delivery date, label food containers with type of food, and label with an opened date and expiration date. C GG stated the dietary manager was responsible for following facility policy. On [DATE] at 03:44 PM, Administrative Nurse D stated she expected the kitchen to be clean and food labeled per policy. The facilities Dietary Purchases, Receipt and Storage policy, dated [DATE], documented food and non-food supplies would be purchased, received, and stored under sanitary, safe, and secure conditions as required to meet federal, state and local laws. The facility certified Dietary Manager was responsible for ordering the quantity and quality of food necessary. The dining services		

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.

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 175348	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 07/13/2020
NAME OF PROVIDER OF SUPPLIER HILLTOP LODGE HEALTH AND REHABILITATION		STREET ADDRESS, CITY, STATE, ZIP 815 N INDEPENDENCE AVENUE, PO BOX 467 BELOIT, KS 67420	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		
F 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	<p>(continued... from page 1)</p> <p>manager was responsible for receiving and storing all food and supplies in a proper area. All products will be labeled with the date received in the facility. All products will be stored in a separate area. All dry food will be stored in a storeroom that is clean, dry and well ventilated, and kept 12 inches off the floor. Produce is stored in the refrigerator and the temperature will be maintained at 38 to 44 degrees Fahrenheit (F). All food will be rotated so that the first in will be the first out. The facilities Food Preparation and Handling policy, dated [DATE], documented the kitchen and equipment will be kept clean, neat, orderly and well maintained. Food items will be received, checked, dated, and stored properly as soon as delivery is completed. Food will be covered for storage. All food items will be checked on a weekly basis and any time the product is retrieved for use for expiration date and use-by dates. Any item with a date past the expiration date or use-by date will be discarded. It is the responsibility of the Certified Dietary Manager to see that proper production procedures are used in the handling and preparation of all products. All food service equipment will be cleaned, sanitized, air-dried and reassembled after each use. Leftover food can be stored for up to three days with the day of preparation being day one. The cooked food items will be transferred to plastic containers with tight fitting lids. A label will be affixed to the container with the following information: name of the food item, date food was placed in container, indicate if contents include a common allergen. The evening staff will discard leftover food items that have been held for over three days in the refrigerator. The facility failed to prepare, store, distribute and serve food under sanitary conditions for the 69 residents who received meals from the facility kitchen.</p>		