PRINTED: 07/08/2024 FORM APPROVED South Dakota Department of Health (X3) DATE SURVEY (X1) PROVIDER SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES COMPLETED AND PLAN OF CORRECTION IDENTIFICATION NUMBER A. BUILDING C B. WING 07/02/2024 42874 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 600 S HILL ST **LEISURE LIVING SALEM, SD 57058** SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID COMPLETE (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX PREFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR USC IDENTIFYING INFORMATION! TAG TAG **DEFICIENCY**) S 000 S 000 Compliance Statement A complaint survey for compliance with the Administrative Rules of South Dakota, Article 44:70. Assisted Living Centers, requirements for assisted living centers, was conducted on 7/2/24. Areas surveyed included quality of life and foodservice. Leisure Living was found not in compliance with the following requirement: S105. S 105 \$ 105 44:70:02:06 Food Service Unable to timely discard expired 8/16/24 food and liquid. All food items Food service must be provided by a facility without a label will be discarded. licensed in accordance with SDCL chapter 34-12 or food service establishment licensed in This deficiency has the potential to accordance with SDCL chapter 34-18 that is impact all residents. inspected by a local, state, or federal agency. The facility shall meet the safety and sanitation Administrator or designee will review procedures for food service in §§ 44:02:07.01, and revise the Kitchen Policies and 44:02:07:02, and 44:02:07:04 to 44:02:07:95, Procedures for labeling and proper inclusive. storage. Staff member B and Administrator This Administrative Rule of South Dakota is not and all other employees responsible met as evidenced by: for kitchen tasks will be re-educated Based on interview, observation, and policy by the Regional Director or designee review, the provider failed to implement safe food on proper food storage and labeling. storage and labeling practices in one of one kitchen. Findings include: Administrator or designee will audit the fridge for any food or drink to 1. Interview on 7/2/24 at 11:08 a.m. with staff ensure proper labeling and any member B on her training experience revealed: undated items are discarded as well *She had been working full-time in the kitchen for as any unused leftovers past 72 about a month. *Her training consisted of learning "the basics" of hours once per week for four weeks food safety such as final cooking temperatures and monthly for two more months.

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

"In the right side refrigerator (fridge):

2. Observation on 7/2/24 at 11:10 a.m. in the

and handling leftovers.

kitchen revealed:

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Administrator or designee will audit the proper storage of food once per

week for four weeks and monthly for

two more months.

South Dakota Department of Health

STATEMENT OF DEFICIENCIES	(X1) PROVIDER SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY
AND PLAN OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING		COMPLETED
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	42874	B. WING		07/02/2024
NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE				
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LEISURE LIVING SALEM, SD 57058				
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S 105 Continued From page 1		S 105		
Three pitchers of unlabeled and undated liquids. One appeared to have been orange juice, one appeared to have been lemonade, and the other appeared to have been apple juice. One pitcher with a faded permanent marker label indicating "Tea." There was no date. There was extensive mold growth inside that pitcher. One pitcher labeled "Grape Juice 5-29." A sheet pan with a tube of raw ground beef, a package of uncooked bacon, and a bag of raw chipped beef. The raw meat was stored on a shelf above eggs, individual pudding cups, and tubes of cinnamon rolls. In the left side fridge: A container labeled "uncooked peas 6/21/" A plastic bag with someone's name on it. The bag appeared to have contained cooked fish. There was no other label or date on the bag. A plastic "whipped topping" container with what appeared to have been pea and cheese salad. There was no label or date to indicate what the food was or when it was prepared. 3. Interview on 7/2/24 at 11:15 a.m. with staff member B about food storage and labeling revealed: They were supposed to have labeled everything when it was opened or when it was made. She said they were "supposed to label when we make juice and write what it is."		S 105	Admin or designee will present audit findings at the monthly Q meetings for review.	
member B placed two plates of cake directly on			1	:
top of the packages of raw meat in the right side fridge.			i -	
4. Interview on 7/2/24 at 11:33 a.m. with administrator A about the above observations revealed: *She was not aware of how meat was supposed.				

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cooked roast beef and cold, cooked macaroni

-"4. Is the food potentially hazardous? Will it mold, or grow bacteria? Will the food support bacterial growth or viral foodborne organism growth? Example, listeria monocytogenes is

-"5. Will the food be in the establishment fo rmore than 24 hours? This counts even if the food is, or

associated with soft cheeses."

casserole."

South Dakota Department of Health (X3) DATE SURVEY STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION AND PLAN OF CORRECTION IDENTIFICATION NUMBER COMPLETED A. BUILDING: С B. WING_ 07/02/2024 42874 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 600 S HILL ST **LEISURE LIVING** SALEM, SD 57058 PROVIDER'S PLAN OF CORRECTION SUMMARY STATEMENT OF DEFICIENCIES (X5) COMPLETÉ Ю (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX PREFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) S 105 S 105. Continued From page 3 will be, mixed with something else to form a new product." -"If you answered YES to all 5 of these questions. then the food needs to be date marked." *"When to discard?" -"Refrigerator is at 41 [degrees Fahrenheit] or below = discard within 7 days." 7. A request was made to review the provider's policy on food storage practices. The provided packet of Kitchen Policies and Procedures did not include a policy on proper food storage.