

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 42874	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 07/02/2024
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NAME OF PROVIDER OR SUPPLIER LEISURE LIVING	STREET ADDRESS, CITY, STATE, ZIP CODE 600 S HILL ST SALEM, SD 57058
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(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) COMPLETE DATE
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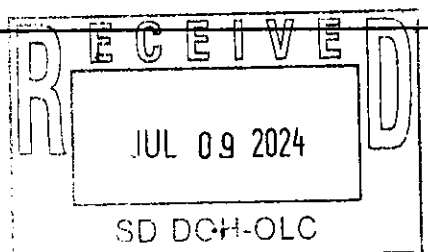
S 000	Compliance Statement A complaint survey for compliance with the Administrative Rules of South Dakota, Article 44:70, Assisted Living Centers, requirements for assisted living centers, was conducted on 7/2/24. Areas surveyed included quality of life and foodservice. Leisure Living was found not in compliance with the following requirement: S105.	S 000		
S 105	44:70:02:06 Food Service Food service must be provided by a facility licensed in accordance with SDCL chapter 34-12 or food service establishment licensed in accordance with SDCL chapter 34-18 that is inspected by a local, state, or federal agency. The facility shall meet the safety and sanitation procedures for food service in §§ 44:02:07:01, 44:02:07:02, and 44:02:07:04 to 44:02:07:95, inclusive. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview, observation, and policy review, the provider failed to implement safe food storage and labeling practices in one of one kitchen. Findings include: 1. Interview on 7/2/24 at 11:08 a.m. with staff member B on her training experience revealed: *She had been working full-time in the kitchen for about a month. *Her training consisted of learning "the basics" of food safety such as final cooking temperatures and handling leftovers. 2. Observation on 7/2/24 at 11:10 a.m. in the kitchen revealed: *In the right side refrigerator (fridge):	S 105	Unable to timely discard expired food and liquid. All food items without a label will be discarded. This deficiency has the potential to impact all residents. Administrator or designee will review and revise the Kitchen Policies and Procedures for labeling and proper storage. Staff member B and Administrator and all other employees responsible for kitchen tasks will be re-educated by the Regional Director or designee on proper food storage and labeling. Administrator or designee will audit the fridge for any food or drink to ensure proper labeling and any undated items are discarded as well as any unused leftovers past 72 hours once per week for four weeks and monthly for two more months. Administrator or designee will audit the proper storage of food once per week for four weeks and monthly for two more months.	8/16/24

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

[Handwritten Signature]

TITLE: *SAIC Administrator* (X6) DATE: *7/9/24*

STATE FORM



012/11

If continuation sheet 1 of 4

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S 105	<p>Continued From page 1</p> <ul style="list-style-type: none"> -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. <p>*In the left side fridge:</p> <ul style="list-style-type: none"> -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. <p>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."</p> <p>Observation at that time revealed that staff member B placed two plates of cake directly on top of the packages of raw meat in the right side fridge.</p> <p>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</p>	S 105	Admin or designee will present the audit findings at the monthly QAPI meetings for review.	
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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.	S 105		
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