

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 57020	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 09/03/2026
NAME OF PROVIDER OR SUPPLIER CENTERVILLE CARE AND REHAB CENTER, INC		STREET ADDRESS, CITY, STATE, ZIP CODE 500 VERMILLION ST CENTERVILLE, SD 57014		
(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
S 000	Compliance Statement A licensure survey for compliance with the Administrative Rules of South Dakota, Article 44:70, Assisted Living Centers, requirements for assisted living centers, was conducted from 9/1/26 through 9/3/26. Centerville Care and Rehab Center, Inc was found not in compliance with the following requirement: S450.	S 000		
S 450	44:70:06:01 Dietetic Services The facility shall have an organized dietetic service that meets the daily nutritional needs of residents and ensures that food is stored, prepared, distributed, and served in a manner that is safe, wholesome, and sanitary in accordance with the provisions of § 44:70:02:06. This Administrative Rule of South Dakota is not met as evidenced by: Based on observation, interview, record review, and policy review, the provider failed to follow standard food safety practices to ensure that food items were not expired in one of one walk-in refrigerator, and that the dish machine temperatures were followed and maintained according to the manufacturer's instructions for use (MIU) to ensure the dishes were sanitized in one of one main kitchen. Findings include: 1. Observation on 9/1/26 at 9:53 a.m. in the walk-in refrigerator revealed eight cartons of Bobalu strawberries that were ordered on 8/26/26. One carton had moldy strawberries in it. A grocery bag had a container of Nature Sweet Cherub tomatoes and two cucumbers that were mushy and slimy in it.	S 450	The Administrator, Dietary Manager, and Maintenance Staff reviewed and revised the Dishwasher policy and the food storage policy on 9/16/26. Administrator or Designee will reeducate all dietary and maintenance staff regarding monitoring and recording dishwasher temperatures by 10/18/26. The Administrator or Designee will reeducate all dietary staff on proper food storage and sanitation by 10/18/26. Minimum dishwasher sanitation of 50 PPM and temperature checks of 120 degrees Fahrenheit will be recorded by the dietary department three times weekly for two weeks, weekly for four weeks, and monthly for two months. Potentially hazardous foods and produce will be discarded immediately for any mold or slimy appearance and all other potentially hazardous foods after three days. The Administrator or Designee will perform this audit twice weekly for four weeks and monthly for two months.	10/18/26

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

TITLE

(X6) DATE

Administrator

9/21/26

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S 450	Continued From page 1 2. Interview on 9/1/26 at 3:09 p.m. with dietary manager (DM) E revealed that the slimy cucumbers in the walk-in refrigerator were placed there by the activity department. The activity department kept a few items in the walk-in refrigerator for cooking demonstrations. She confirmed the strawberries were delivered on the truck on 8/26/26, and the one container of strawberries did have mold growing in it. She expected the dietary staff to go through the walk-in refrigerator weekly and check for items that were past the use-by date or had gone bad. 3. Observation on 9/1/26 at 4:17 p.m. in the main kitchen revealed a clipboard on top of a stainless-steel cart next to the commercial dishwasher. The document on the clipboard was labeled "Dishmachine Temperature Record Form". The form was dated August 2026. The wash temperature on the form stated, "Wash 120 [degrees Fahrenheit], Chem [chemical] Conc. [Concentrate] 100 PPM [parts per million], and final rinse 120 [degrees Fahrenheit]." There were columns for the morning, noon, and evening shifts to document the findings. The form was missing 17 of the 31 wash temperatures for the morning column, and eight of the documented temperatures were below 120 degrees. The chemical concentrate column was missing 16 levels of chemical. The final rinse column was missing 19 final rinse temperatures, and one of those temperatures was documented below 120 degrees. The noon column had 18 missing or below temperatures for the wash cycle, nine missing chemical concentrates, and 13 missing or below final rinse temperatures. The evening column had 18 missing or below temperatures for the wash cycle, 16 missing chemical concentrates, and 16 missing or below temperature final rinse temperatures.	S 450	Administrator or designee will present findings from these audits at the monthly QA committee for review until the QA committee advises to discontinue monitoring.	

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STREET ADDRESS, CITY, STATE, ZIP CODE

CENTERVILLE CARE AND REHAB CENTER, INC

**500 VERMILLION ST
CENTERVILLE, SD 57014**

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S 450	Continued From page 2 4. Interview on 9/2/26 at 9:38 a.m. with dietary aide G revealed that the dish machine needed to get to 120 degrees to sanitize the dishes. If it did not get to 120 degrees Fahrenheit, she would repeat the cycle until it got to 120 degrees Fahrenheit. She documented the temperatures and chemical levels on the dish machine form. If there was an issue with the dish machine, she would notify the maintenance department. 5. Interview on 9/3/26 at 1:29 p.m. with maintenance person F revealed that he checked the dishwasher temperature monthly. He was unaware of any low temperature readings. He usually had to adjust the temperature down because the water heater would run too hot. 6. Interview on 9/3/26 at 1:55 p.m. with DM E revealed that the optimal temperature for the dish machine was 120 degrees Fahrenheit. She knew some of the dietary staff were not documenting dish machine temperatures and chemical levels. She expected the dietary staff to document the dish machine temperatures and chemical levels. She was unaware some of the temperatures were documented below 120 degrees Fahrenheit. She had educated the dietary staff to run a few cycles before putting dishes through the dish machine to get it up to 120 degrees Fahrenheit. She agreed the documentation for the dish machine temperatures and chemical levels were not adequate. 7. Interview on 9/3/26 at 3:21 p.m. with administrator A revealed she confirmed that the dietary staff should have been documenting dish machine temperatures and chemical levels. She stated that refrigerated foods should not be kept after three days per the facility's policy.	S 450		

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S 450	Continued From page 3 8. Review of the provider's June Dishmachine Temperature Record form revealed the 120 degrees Fahrenheit wash temperature was missing or documented below 120 degrees 42 times, the chemical concentrate was missing 23 times, and the final rinse temperature was missing or documented below 120 degrees 36 times. 9. Review of the provider's July Dishmachine Temperature Record form revealed the 120 degrees Fahrenheit wash temperature was missing or documented below 120 degrees 43 times, the chemical concentrate was missing 27 times, and the final rinse temperature was missing or documented below 120 degrees 42 times. 10. Review of the manufacturer's general operating instructions for the dish machine revealed, "3. To fill with water, push or flip the FILL button. It is recommended that 140 [degrees Fahrenheit] water be used. Report to your supervisor if it is lower than 120 [degrees Fahrenheit] or higher than 160 [degrees Fahrenheit]." 11. Review of the provider's revised February 2026 Food Preparation/Food Storage policy revealed, "5. Expiration dates will be checked on a regular basis and food/fluids which have expired will be discarded. Potentially hazardous foods will be discarded after three days in [the] refrigerator." 12. Review of the provider's revised May 2022 Dishwashing policy revealed, "1. Follow the manufacturer's instructions for operation. 2. Turn on machine. 3. Fill with water. 4. Check temperatures for proper temperature wash, [and]	S 450		

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S 450	Continued From page 4 rinse cycle. (IF chemicals are used, check level of chemicals with test strips at least once per meal service.) ... Low Temp Machine-120 degrees plus 50 ppm of Sodium Hypochlorite (or according to manufacturer's guidelines on label) on dish surface. 5. Record temperature (and/or chemical level) on dishwashing temperature log."	S 450		