

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>68823</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>05/08/2025</b>
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NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE

**HIGHMORE HEALTH**

**410 8TH ST SE  
HIGHMORE, SD 57345**

(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 on 5/5/25 through 5/8/25 and then on 5/13/25. Highmore Health 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, and policy review the provider failed to follow standard food safety practices for: *One of one cook (C) who had not changed her gloves or washed her hands while serving resident food items to prevent potential contamination. *Kitchen equipment that had not been cleaned to maintain a sanitary environment. Findings include:  1. Observation on 5/5/25 at 5:28 p.m. of cook C during a meal service revealed with her gloved hands she: *Removed the lids from the covered food items on the steam table. *Touched a ladle and then grabbed the handle of a cart. *Organized resident meal cards and opened the microwave door to heat up the pureed food.	S 450	1. The food safety requirements for food procurement, storage and sanitation was reviewed. The Dietary Department Infection Control Policies & Procedures was reviewed. The Glove Use and Hand Hygiene in the Kitchen Policy was reviewed and revised. 2. All residents who eat facility food are potentially affected. 3. Dietary Director reviewed proper procedures for glove use, The Glove Use and Hand Hygiene in the Kitchen policy changes for glove use, proper cleaning procedures, and the cleaning schedules with dietary staff on 5/29/25.	6/13/2025

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

**Kim Knox**

TITLE

**Administrator**

(X6) DATE

**5/30/2025**

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S 450	<p>Continued From page 1</p> <p>*Used a sanitizer wipe to clean the serving ledge of the steam table.</p> <p>*Used a thermometer to check the temperature of the sloppy joe meat.</p> <p>*Opened a drawer and retrieved a spoon to stir the microwaved pureed food.</p> <p>*Opened the microwave door and placed a bowl of potato soup in it.</p> <p>*Retrieved the bowl of potato soup from the microwave.</p> <p>*Retrieved a roast beef and cheese sandwich from a Ziplock bag and potato chips from a bag and placed them on a serving plate.</p> <p>*Checked the temperature of the potato soup and placed the bowl of soup on a tray to be served to residents.</p> <p>*Retrieved hamburger buns from a package sliced the buns into pieces and then put sloppy joe meat on the buns.</p> <p>*Tore up another bun, placed meat on it, and sent it to be served to residents.</p> <p>*Used those same gloves throughout the observed meal service.</p> <p>2. Interview on 5/6/25 with cook C immediately after the above observation revealed:</p> <p>*She stated it was her normal practice to not change her gloves during food service.</p> <p>*She agreed she should have used tongs to retrieve the buns and the sandwiches from the packages.</p> <p>3. Observation on 5/6/25 at 11:25 a.m. of the prep table in the kitchen across from the stove revealed:</p> <p>*A 9 by 13 (9x13) inch pan had food spatter and debris on the inside of the pan.</p> <p>*Lids for pans had food spatter and debris on them.</p> <p>*The lower shelf of the prep table had food</p>	S 450			

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S 450	<p>Continued From page 2</p> <p>spatter and debris on it.</p> <p>4. Observation on 5/6/25 at 11:35 a.m. of the steam table revealed: *The wooden surface had bare wood exposed, making it an uncleanable surface. *The front of the steam table had food spatter and stains on it. *The storage shelf had food stains and debris on it.</p> <p>5. Interview on 5/6/25 at 11:42 a.m. with dietary manager (DM) B regarding the cleaning of the shelves and the steam table revealed: *The prep table shelf had not been cleaned in a while. *She had a weekly and monthly cleaning schedule posted for staff to follow. *She agreed that those cleaning schedules had not been followed. *She thought that cook D had cleaned the steam table two weeks ago, but food would get spilled on it, and the staff sometimes would not clean the spilled food off the steam table.</p> <p>6. Interview on 5/6/25 at 11:50 a.m. with cook D regarding the cleaning of the steam table revealed: *He had cleaned the steam table about two weeks ago. *He agreed the steam table needed to be cleaned again.</p> <p>7. Interview on 5/8/25 at 10:35 a.m. with DM B regarding the observation with cook C revealed: *She had agreed that cook C should have changed her gloves after touching multiple surfaces. *She agreed Cook c should not have worn the same pair of gloves when she touched multiple</p>	S 450			

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S 450	<p>Continued From page 3</p> <p>surfaces and then continued to plate and serve food.</p> <p>*Staff should have only worn gloves when preparing ready to eat food items.</p> <p>*DM B agreed that wearing gloves and touching multiple surfaces and then handling ready to eat food items with those same gloves would have been an infection control concern that created the potential for cross-contamination.</p> <p>Review of the provider's cleaning schedule revealed:</p> <p>*The steam table had been signed-off as having been cleaned on 2/11/25, 2/25/25, and 3/4/25.</p> <p>*There was no area to sign-off the completion of cleaning the prep table shelves.</p> <p>Review of the provider's October 2014 Dietary Department Infection Control Policies and Procedures revealed:</p> <p>**"Clean and sanitize work surfaces, utensils, and equipment after each use."</p> <p>Review of the provider's undated Use of Gloves and Washing Hands policy revealed:</p> <p>**"Only single-use gloves will be used."</p> <p>**"Hands must be washed before putting on gloves and when changing to a new pair."</p> <p>*Food handlers will change gloves when:</p> <ul style="list-style-type: none"> <li>-Gloves become soiled or torn.</li> <li>-Before beginning a different task.</li> <li>-At least every four hours during continual use, and more often as necessary.</li> <li>-After handling raw meat, seafood, or poultry and before handling ready-to-eat foods.</li> </ul>	S 450		

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S 450	<p>Continued From page 5</p> <p>a cart.</p> <p>*Organized resident meal cards and opened the microwave door to heat up the pureed food.</p> <p>*Used a sanitizer wipe to clean the serving ledge of the steam table.</p> <p>*Used a thermometer to check the temperature of the sloppy joe meat.</p> <p>*Opened a drawer and retrieved a spoon to stir the microwaved pureed food.</p> <p>*Opened the microwave door and placed a bowl of potato soup in it.</p> <p>*Retrieved the bowl of potato soup from the microwave.</p> <p>*Retrieved a roast beef and cheese sandwich from a Ziplock bag and potato chips from a bag and placed them on a serving plate.</p> <p>*Checked the temperature of the potato soup and placed the bowl of soup on a tray to be served to residents.</p> <p>*Retrieved hamburger buns from a package sliced the buns into pieces and then put sloppy joe meat on the buns.</p> <p>*Tore up another, placed meat on it, and sent it to be served to residents.</p> <p>*Used those same gloves throughout the observed meal service.</p> <p>2. Interview on 5/6/25 with cook C after the above observation revealed:</p> <p>*She had agreed that was her normal practice to not change her gloves during food service.</p> <p>*Cook G agreed she should have used tongs to retrieve the buns and the sandwiches from the packages.</p> <p>3. Interview on 5/8/25 at 10:35 a.m. with dietary manager (DM) B regarding the above observation revealed:</p> <p>*She had agreed that cook G should have changed her gloves after touching multiple</p>	S 450		

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S 450	<p>Continued From page 6</p> <p>surfaces.</p> <p>*Staff should have only worn gloves when preparing ready to eat food items.</p> <p>*DM F agreed that wearing gloves and touching multiple surfaces and then processing ready to eat food with the same gloves would have been an infection control concern.</p> <p>4. Observation on 5/6/25 at 11:25 a.m. of the prep table across from the stove revealed: *A 9 x13 pan had food spatter and debris on the inside of the pan. *Lids for pans had food spatter and debris on them. *The lower shelf of the prep table had food spatter and debris on it.</p> <p>5. Observation on 5/6/25 at 11:35 a.m. of the steam table revealed: *The wooden surface had bare wood exposed. *The front of the steam table had food spatter and stains. *The storage shelf had food stains and debris.</p> <p>6. Interview on 5/6/25 at 11:42 a.m. with DM B regarding the cleaning of shelves and the steam table revealed: *The prep table shelf had not been cleaned in a while. *She did have a weekly and monthly cleaning schedule posted for staff to follow. *Agreed that the cleaning schedules had not been followed. *She had thought that cook I had cleaned the steam table two weeks ago, but food would get spilled on it and staff would not clean the spill.</p> <p>7. Interview on 5/6/25 at 11:50 a.m. with cook D regarding the cleaning of the steam table revealed:</p>	S 450		

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S 450	<p>Continued From page 7</p> <p>*He had cleaned the steam table about two weeks ago. *Agreed the steam table needed to be cleaned again.</p> <p>Review of the provider's cleaning schedule revealed: *The steam table had been signed off as cleaned on 2/11/25, 2/25/25, and 3/4/25. *There had not been a signed off task for cleaning the prep table shelves.</p> <p>Review of the provider's October 2014 Dietary Department Infection Control Policies and Procedures revealed: **"Clean and sanitize work surfaces, utensils, and equipment after each use."</p> <p>Review of the provider's undated Use of Gloves and Washing Hands policy revealed: *Food handlers will change gloves when: -Gloves become soiled or torn. -Before beginning a different task. -At least every four hours during continual use, and more often as necessary. -After handling raw meat, seafood, or poultry and before handling ready-to-eat foods.</p>	S 450		