

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 11053	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____		(X3) DATE SURVEY COMPLETED 07/17/2025
NAME OF PROVIDER OR SUPPLIER BETHEL SUITES		STREET ADDRESS, CITY, STATE, ZIP CODE 911 S. EGAN MADISON, SD. 57042			
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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 7/15/25 through 7/17/25. Bethel Suites was found not in compliance with the following requirements: S122, S455, and S506.	S 000	Preparation and execution of this response and plan of correction does not constitute an admission or agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and/or executed solely because it is required by the provisions of federal and state law. For the purposes of any allegation that the center is not in substantial compliance with federal requirements of participation, this response and plan of correction constitutes the center's allegation of compliance in accordance with section 7305 of the state operations manual.	8/1/2025	
S 122	44:70:02:08 Linen Commingle residents' personal clothing; common-use linens; any isolation clothing; and housekeeping items must be processed by methods that assure disinfection. The facility shall process laundry following the laundry equipment and cleaning agent recommendations. If hot water is used for disinfection, minimum water temperature supplied for laundry purposes must be one hundred sixty degrees Fahrenheit or seventy-one degrees centigrade. If chlorine bleach is added to the laundry process following the manufacturer's direction, the minimum hot water temperatures supplied for laundry purposes may be reduced to one hundred twenty degrees Fahrenheit or forty-nine degrees centigrade. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview, observation, and policy review, the provider failed to maintain the hot water temperature for one of one washer at the required minimum of 160 degrees Fahrenheit to ensure disinfection of commingled towels and washcloths, according to the facility's policy. Findings include: 1. Interview on 7/16/25 at 3:45 p.m. with licensed practical nurse (LPN)/director of community	S 122			

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

TITLE

(X6) DATE

STATE FORM

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If continuation sheet 1 of 9

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S 122	<p>Continued From page 1</p> <p>services (DCS) B revealed commingled towels and washcloths from the whirlpool room were laundered in the assisted living with a household washer and dryer:</p> <p>*The white towels and washcloths were sanitized with bleach.</p> <p>*The colored towels and washcloths were sanitized using the "extra hot" setting on the washer.</p> <p>Interview 7/16/25 at 4:09 p.m. with environmental services director (ESD)/maintenance G revealed there was a separate water heater in the housekeeping supply room that provided the hot water to the provider's washing machine. He stated he would check the water heater setting and test the hot water.</p> <p>Continued interview on 7/16/25 at 4:29 p.m. with ESD/maintenance G revealed the water heater was set at 150 degrees Fahrenheit (F) and the actual washing machine's water temperature was tested that afternoon at a temperature of 150 degrees F.</p> <p>Interview on 7/16/25 at 4:50 p.m. with LPN/infection preventionist C revealed:</p> <p>*She worked for the provider's nursing home.</p> <p>*She was a resource who provided guidance to DCS B as requested.</p> <p>*She agreed that the 150 degree F water for processing the colored, commingled towels and washcloths did not meet the required hot water temperature of 160 degrees F.</p> <p>Interview and observation on 7/17/25 at 7:23 a.m. with resident attendant (RA)/medication aide (MA) F revealed:</p> <p>*The staff on the night shift processed the laundry for the provider.</p>	S 122	<p>*C0-mingled laundry will have bleach added for whites-Water temp of 160 degrees for colored items using extra hot wash cycle.</p> <p>*Maintenance staff to check hot water temperature to the washing machine weekly on an ongoing basis to ensure that extra hot water cycle is at or above 160 degrees. Maintenance to adjust hot water heater accordingly if extra hot water cycle is not at an acceptable temperature.</p> <p>*Director of Community Services or designee will audit hot water temperature to the washing machine one time a week for one month, every other week for two months and once a month for three months.</p>	8/1/2025

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S 122	Continued From page 2 *She stated the nursing home staff used to take the bath towels and washcloths used in the assisted living over to the nursing home to process, but that had changed. She could not recall when that change had occurred, but it was a while ago. *She stated the washing machine used detergent and fabric softener. *Observation in the laundry area with RA/MA F revealed a ten-gallon bucket of laundry detergent and a ten-gallon bucket of liquid fabric softener automatically dispensed into the front-load style washer. Interview on 7/17/25 at 10:00 a.m. with administrator A revealed he agreed: *The hot water temperature that serviced the washing machine which laundered the commingled towels and washcloths had been 150 degrees F. *That water temperature had not met the required temperature of 160 degrees F. 2. Review of the provider's undated Soiled Laundry and Bedding policy revealed: *Policy statement: "Soiled laundry/bedding shall be handled, transported and processed according to best practices for infection prevention and control." *Onsite Laundry Processing: "Laundry [is to be] processed in hot water temperatures is [of] 160 [degrees] F..."	S 122		
S 455	44:70:06:02 Food Safety Hot foods must be held at or above 135 degrees Fahrenheit or 57.2 degrees centigrade and served promptly after being removed from the temperature holding device. Cold foods must be	S 455		

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S 455	<p>Continued From page 3</p> <p>held at or below 41 degrees Fahrenheit or 5 degrees centigrade and served promptly after being removed from the holding device.</p> <p>This Administrative Rule of South Dakota is not met as evidenced by: Based on observation, interview, and record review the provider failed to follow food safety standards by not ensuring temperatures of food were measured and documented prior to serving the food to residents from July 1 through July 15, 2025 for: *Fifteen of fifteen breakfast meals served. *Five of fifteen noon meals served. Findings include:</p> <p>1. Observation and interview on 7/16/25 at 10:00 a.m. in the assisted living kitchen with resident attendant (RA)/medication aide (MA) E revealed: *The provider's Food Temperature Record form for July 2025 was posted on the bulletin board. -The form indicated "NOTE: Hot food needs to be at or above 140* [degrees Fahrenheit (F)] and cold food at or below 41* [degrees F]." -The form's breakfast meal had spaces to document the temperatures for cereal, eggs, pancakes and/or French toast, bacon/sausage, and a sandwich. --No breakfast meal temperatures were documented on that form. -The form's lunch and supper meals had spaces to document the temperatures for meat, potato/starch, gravy, vegetables, soup, cold salad, and other. --No temperatures were documented for the lunch meals served on July 4, 5, 6, 12, and 13. --No temperatures were documented for the served supper meals.</p>	S 455	<p>*Assisted Living staff will be re-educated to ensure that food temps are taken and recorded when food is prepared and immediately before serving. Inservice to be held with registered dietician on August 14, 2025.</p> <p>*Director of Community Services or designee will audit food temperature recording one time a week for one month, every other week for two months and once a month for three months.</p>	8/14/2025

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S 455	<p>Continued From page 4</p> <p>*RA/MA E stated the night shift staff was responsible for preparing the breakfast meals for the assisted living residents which was served by the day shift staff at 7:00 a.m.</p> <p>2. Interview on 7/16/25 at 3:45 p.m. with licensed practical nurse/director of community services B revealed and confirmed:</p> <p>*The assisted living staff served the breakfast and noon meals to the assisted living residents.</p> <p>*The Food Temperature Record form only had the noon meal temperatures recorded for ten of the sixteen meals served in July 2025, to date.</p> <p>*The dietary staff from the provider's nursing home delivered and served the evening meals to the assisted living residents.</p> <p>Interview on 7/16/25 at 4:30 p.m. with dietary manager D revealed:</p> <p>*The nursing home's dietary staff measured and documented the temperatures of the food items in the provider's main kitchen in the nursing home and then transported the food to the assisted living kitchen's steam table for the assisted living residents' evening meals.</p> <p>*She stated that the nursing home's dietary staff served the evening meals to the assisted living residents.</p> <p>Interview on 7/17/25 at 7:05 a.m. with RA/MA F revealed:</p> <p>*The breakfast meal was either a cold breakfast or a hot meal that the night shift prepared in a crock pot.</p> <p>*The 7/17/25 breakfast included a cold blueberry muffin with the always available food items, which included a banana, cereal of choice, toast, hardboiled egg, yogurt, grapefruit, juice, milk, coffee, and tea.</p> <p>*She stated her routine had not included</p>	S 455			

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S 455	<p>Continued From page 5</p> <p>measuring the temperatures of the breakfast food items prior to serving to the residents, as she thought the night staff measured the breakfast food temperatures.</p> <p>*Activity assistant H worked every day, Monday through Friday, from 11:00 a.m. to 3:00 p.m. and her duties included:</p> <ul style="list-style-type: none"> -Collecting the noon meal from the nursing home's main kitchen and transporting the food to the assisted living kitchen. -Measuring the temperatures of the food and placing the food containers in the steam table. -Plating the noon meals while the RA/MA on duty served the plated meals to the residents. -Cleaning up and washing the dishes. -Coordinating the 2:00 p.m. activity, and -Organizing the 3:00 p.m. coffee time before the end her shift. <p>Interview on 7/17/25 at 12:02 p.m. with administrator A revealed he expected residents' meal temperatures to be measured and recorded at each meal.</p> <p>Interview on 7/17/25 at 1:23 p.m. with activities assistant H confirmed her duties included those listed above.</p> <p>3. Review of the provider's current Breakfast menus for the assisted living approved by the consultant dietitian on 9/7/23, revealed a three-week menu cycle with hot food items for five to six days each week and food items "Available daily: Banana, Cereal of Choice (Oatmeal/Cold Cereal), Toast, Hard Boiled Egg, Yogurt, Grapefruit, Juice, Milk, Coffee/Tea".</p> <p>Review of the provider's undated "Food Safety, Sanitation and Nutrition Needs for the Elderly" document provided in response to the request for</p>	S 455			

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S 455	Continued From page 6 a dietary staff training policy, revealed the topic for Time and Temperature Controls for Food Preparation and Service indicated staff were to "Take [food] temps [temperatures] before all meals."	S 455		
S 506	44:70:06:17 Required Dietary Inservice Training The person in charge of dietary services or the dietitian shall provide ongoing inservice training for all healthcare personnel providing dietary and food-handling services. Training must be completed within thirty days of hire and annually for any dietary or food-handling personnel and must include the following subjects: (1) Food safety; (2) Handwashing; (3) Food handling and preparation techniques; (4) Food-borne illnesses; (5) Serving and distribution procedures; (6) Leftover food handling policies; (7) Time and temperature controls for food preparation and service; (8) Nutrition and hydration; and (9) Sanitation requirements. This Administrative Rule of South Dakota is not met as evidenced by: Based on employee records review and interview, the provider failed to ensure: *One of one newly hired dietary staff (J) had completed nine of nine required topics within 30 days of hire. *Two of four sampled dietary staff (B and K) had completed the annual dietary education for nine	S 506	*Dietary Inservice Training will be added to orientation checklist for all new staff in Assisted Living. Any new employees will be required to complete Dietary Inservice Training within 30 days of hire. * All current Assisted Living staff will receive yearly training by registered dietician on August 14, 2025. *Director of Community Services or designee will audit Dietary Training one time a week for one month, every other week for two months and once a month for three months.	8/14/2025

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S 506	<p>Continued From page 7</p> <p>of the nine required topics. Findings include:</p> <p>1. Review of employee records revealed: *Resident attendant (RA)/medication aide (MA) J was hired on 8/30/24. -She had not completed the following required training topics within 30 days of her date of hire: --Food safety. --Handwashing. --Food handling and preparation techniques. --Food-borne illnesses. --Serving and distribution procedures. --Leftover food handling policies. --Time and temperature controls for food preparation and service. --Nutrition and hydration. --Sanitation requirements. *There were no consistent records that indicated director of community services (DCS) B and certified nursing assistant (CNA) K had completed all nine required topics for the annual dietary in-service education.</p> <p>2. Interview on 7/16/25 at 10:00 a.m. with RA/MA E revealed the night shift staff was responsible for preparing the breakfast meals for the assisted living residents which was served by the day shift staff at 7:00 a.m. each day.</p> <p>3. Interview on 7/16/25 at 3:45 p.m. with licensed practical nurse (LPN)/director of community services (DCS) B revealed: *She confirmed the assisted living staff served the breakfast and noon meals to the assisted living residents and stated the nursing home's dietary staff served the evening meals. *The annual training for the required dietary topics had taken place on 8/7/24 with their consultant dietitian leading the in-service, which</p>	S 506		

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S 506	Continued From page 8 seven of the assisted living staff members had attended. *RA/MA J had been hired on 8/30/24, after the 8/7/24 in-service. -LPN/DCS B agreed that RA/MA J had not received training on the required dietary topics since her hire date. *CNA K had been rehired on 3/14/22 and worked in the provider's assisted living and nursing home. -LPN/DCS B agreed that CNA K had not attended the 8/7/24 annual in-service that included the required dietary topics. *LPN/DCS B agreed that she had not attended the 8/7/24 annual in-service that included the required dietary topics. *LPN/DCS B confirmed she did not have any records to indicate that the above assisted living employees had received the annual training on the nine required dietary topics.	S 506		