

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 65371	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 11/07/2024
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NAME OF PROVIDER OR SUPPLIER BETHANY HOME SIOUX FALLS	STREET ADDRESS, CITY, STATE, ZIP CODE 1901 SOUTH HOLLY AVENUE SIOUX FALLS, SD 57105
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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 on 11/5/24 through 11/7/24. Bethany Home Sioux Falls was found not in compliance with the following requirements: S450 and S477.	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 document review, the facility failed to maintain cleanliness in one of one steamer and one of one convection oven in the kitchen. Findings include: 1. Observation during the initial kitchen tour on 11/5/24 from 11:43 a.m. to 12:19 p.m. revealed: *The interior of the Vulcan brand convection oven was heavily coated in baked-on grease and food particles. *The interior of the Cleveland brand SteamChef steamer had an excessive buildup of limescale and scum, and there were food particles at the bottom of the basin sitting in standing water. 2. Interview on 11/7/24 at 10:45 a.m. with cook L about cleaning the large kitchen equipment revealed: *She claimed that she cleaned the steamer and	S 450	On 11/21/2024 the Dietary Manager G cleaned the Vulcan brand convection oven. On 11/21/2024 the Dietary Manager G determined the need to remove the Cleveland brand SteamChef steamer from service due to its age and will not replace it due to its infrequency of use. On 11/21/2024 the Dietary Manager G in collaboration with the Dietician and the Administrator reviewed the manufacturer's instructions regarding cleaning the Vulcan brand convection oven and found them to be correct. On 11/21/2024 the Dietary Manager G, Dietician, Medical Director and Administrator created the "Oven Cleaning Procedure" based on manufacturer's instructions and that states the need to ensure that all food preparation equipment is maintained in a clean and sanitary manner for all users. On 11/21/2024 the Dietician provided Dietary Manager G with a personal In-service with return demonstration on the "Oven Cleaning Procedure" and stressed that it is all food preparation employees' responsibility to ensure that all kitchen equipment and appliances are well-maintained, clean, and sanitary for use. On 11/21/2024 Dietary Manager G created a daily cleaning schedule for the Vulcan convection oven which also includes an every two week deep cleaning requirement.	12/22/2024

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

Deborah Herrboldt

TITLE

Administrator

(X6) DATE

11/25/2024

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S 450	<p>Continued From page 1</p> <p>oven every day, and deep-cleaned them weekly. *That equipment had not been deep-cleaned in about a month. *She did not know the proper steps to clean the steamer.</p> <p>3. Interview on 11/7/24 at 1:34 p.m. with dietary manager G about the oven and steamer revealed: *There was a cleaning schedule for the kitchen equipment. *She performed monthly audits for kitchen cleanliness. *She was unaware that the oven and steamer were that dirty. *She did not know the proper steps to clean the steamer.</p> <p>4. Review of the provider's monthly kitchen cleanliness audits revealed: *The audits were completed on 8/26/24, 9/30/24, and 10/25/24. *There was a line item under the "Maintenance" section that read "Ovens and Steamer clean and in good repair." -There was a checkmark "Yes" next to that line item on the above-listed audit sheets.</p> <p>5. Review of the manufacturer's cleaning guidelines for the Cleveland SteamChef revealed they recommended descaling daily to prevent the buildup of minerals and limescale. *"When done daily this will help prevent the buildup of calcium and other mineral deposits left over from the boiling of water, and prevent scale buildup in the steamer, helping prevent more costly maintenance and service on the steamer."</p>	S 450	<p>On 11/22/2024 the Dietary Manager G inspected all kitchen equipment and appliances and found them to be clean and in good working order.</p> <p>On 11/22/2024 the Dietary Manager G reviewed the cleaning schedule for all other kitchen equipment and appliances and found it to be correct.</p> <p>On 11/25/2024 the Dietary Manager G provided a personal in-service with return demonstration on the "Oven Cleaning Procedure" to cook L.</p> <p>On 11/25/2024 the Dietary Manager G provided cook L with a personal in-service regarding the oven daily cleaning schedule and the two week deep cleaning requirement.</p> <p>Beginning 11/22/2024 the Dietary Manager G will provide education to all cooks on the "Oven Cleaning Procedure" with return demonstration.</p> <p>Beginning 11/22/2024 the Dietary Manager G will provide education to all cooks on the Vulcan oven cleaning daily schedule and every two week deep cleaning requirement.</p> <p>Beginning 12/2/2024 the Dietary Manager G or her designee will audit the Vulcan convection oven daily cleaning and two week deep cleaning schedule including an oven inspection daily x 4 weeks and then weekly thereafter. The Dietary Manager G or her designee will report findings to the quarterly QAPI committee for as long as the committee deems necessary.</p>	

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S 477	Continued From page 2	S 477		
S 477	44:70:06:09 Written Menus	S 477		
	<p>Any regular or therapeutic menu, including therapeutic diet menu extensions for all diets served in the facility, must be written, prepared, and served as prescribed by each resident's physician, physician assistant, nurse practitioner, or dietician. Each menu must be written at least one week in advance.</p> <p>This Administrative Rule of South Dakota is not met as evidenced by: Based on menu review, observation, and interview, the provider failed to ensure adequate portions were served according to the menu for one of one observed meal. This had the potential to affect all residents receiving the main menu in the facility. Findings include:</p> <p>1. Review of the provider's menu for lunch on 11/7/24 revealed the following main menu items: *Beef & broccoli, "#8 dip x2," which was eight ounces (oz.) total. *Diced carrots, "four oz. spoodle." -A spoodle is a slotted scoop to drain the liquid.</p> <p>2. Observation on 11/7/24 at 11:11 a.m. in the kitchen during lunch service revealed: *Cook L was plating the residents' lunch meal food items. *She served a three oz. scoop of the beef & broccoli. -The printed menu indicated the serving size for the regular diet as #8 dip x 2. *Cook L served a heaping two oz. spoodle of diced carrots. -The printed menu indicated the serving size as 4 oz. *Observation of the utensil drawer confirmed that</p>		<p>On 11/21/2024 the Dietary Manager G, Dietician, and Administrator in collaboration with the Medical Director reviewed the "Portion Control Policy" and revised it to include the need to ensure that the appropriate serving size is what is served out unless the resident has made a choice/preference for a different portion size.</p> <p>On 11/21/2024 the Dietician provided personal in-service education with return demonstration on the "Portion Control Policy" to Dietary Manager G.</p> <p>On 11/22/2024 the Dietary Manager G and the Dietician reviewed the weekly menu with extensions and found it to be correct.</p> <p>On 11/22/2024 the Dietary Manager G confirmed that the kitchen was stocked with the correct portion sized serving utensils to correlate with the weekly menu with extensions.</p> <p>On 11/25/2024 the Dietary Manager G provided corrective action and personal in-service education with return demonstration to cook L on the "Portion Control Policy".</p>	12/22/2024

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S 477	<p>Continued From page 3</p> <p>a 4 oz. spoodle and a 4 oz. serving spoon were available.</p> <p>3. Interview on 11/7/24 at 1:29 p.m. with cook L revealed she: *Was aware of the serving sizes on the printed menu. *Chose not to use the correct serving sizes; she did not provide a reason.</p> <p>4. Interview on 11/7/24 at 1:34 p.m. with dietary manager G about the above observations revealed she: *Was not aware that dietary staff served the wrong portion sizes for lunch that day. *Was aware of the need to meet the dietary requirements of the residents by following the approved menu, including portion sizes.</p>	S 477	<p>Beginning 11/22/2024 the Dietary Manager G will provide education with return demonstration to all cooks on the "Portion Control Policy".</p> <p>Beginning 12/2/2024 the Dietary Manager G or her designee will complete an observation audit of tray line at varying meal service times on a daily basis x 4 weeks and then weekly thereafter. Dietary Manager G or her designee will report findings to the quarterly QAPI committee for as long as the committee deems necessary.</p>	