

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 06/25/2024
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 435020	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 06/19/2024
NAME OF PROVIDER OR SUPPLIER AVANTARA HURON			STREET ADDRESS, CITY, STATE, ZIP CODE 1345 MICHIGAN AVENUE SW HURON, SD 57350	
(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) COMPLETION DATE
F 000	INITIAL COMMENTS A complaint health survey for compliance with 42 CFR Part 483, Subpart B, requirements for Long Term Care facilities was conducted from 6/18/24 through 6/19/24. The areas surveyed included quality of care/treatment related to elopement and nursing services, and dietary services related to food temperatures and kitchen cleanliness. Avantara Huron was found not in compliance with the following requirement: F812	F 000		
F 812 SS=D	Food Procurement, Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation, interview, record review, and policy review the provider failed to ensure the range hood vents, ice machine, and ceiling tiles were maintained in a clean condition in one of	F 812	1. The policies for cleaning kitchen equipment were reviewed by the Administrator, Dietary Manager, and Maintenance Director on 6/28/2024. The ice machine was thoroughly cleaned on all sides on 6/26/2024 and the back will be completed by 7/12/2024 as they are waiting for a chemical which should arrive by 7/10/2024. Due to the age of the ice machine, a new ice machine has been ordered and will be delivered by 8/3/2024. The ceiling tiles above the refrigerator near the dietary manager's office that were mentioned deficient during the survey were replaced with new tiles by the maintenance department on 6/20/2024. The range hood and vents were cleaned by the maintenance department on 6/20/2024. 2. All items found deficient during the survey are tracked in the facility preventative maintenance program called TELS and are monitored on a monthly basis for compliance. We have also created a checklist for the Dietary Manager to monitor these items on a monthly basis for compliance as well. 3. Audits will be conducted on the ice machine, ceiling tiles, and range hood and vents, to ensure that they are in compliance for proper sanitation weekly for 4 weeks and then monthly for 3 months to ensure compliance. These audits will be conducted by the Maintenance Supervisor/designee. 4. Audit findings will be reported by the Maintenance Supervisor/designee for 4 months at monthly QAPI meetings for discussion on the effectiveness of the correction plan, reduce frequency of the audits, or discontinue the audits, based on the audit findings. The Maintenance supervisor is responsible for overall compliance.	08/03/2024

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

TITLE

(X6) DATE

Laurie L. Solem

Administrator

07/02/2024

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey, whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

JUL 02 2024

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F 812	Continued From page 1 one kitchen. Findings include: 1. Observation on 6/18/24 at 2:20 p.m. during the initial tour of the main kitchen revealed: *The range hood vents were covered with a greasy film and lint. *The sides of the ice machine had a layer of hard water scale build up on them. *The back of the ice machine had hard water scale deposits embedded between the fins of the cooling fan. *Ceiling tiles above the refrigerator by the dietary manager's office had several dark water stains on them. 2. Interview and observation on 6/18/24 at 2:30 p.m. with dietary aide C regarding the range hood revealed: *The range hood was cleaned by a contracted service. *She was not sure the last time they had cleaned the range hood. *The range hood and vents were not part of the weekly kitchen cleaning schedule. *A sticker on the side of the range hood had documented the contractor had cleaned the range hood in March of 2024. 3. Interview on 6/18/24 at 4:47 p.m. with dietary manager A regarding the range hood, ice machine, and ceiling tiles revealed: *She did not have the range hood on the kitchen cleaning schedule. *Maintenance was responsible for removing the vents in the range hood and cleaning them. *She was not sure the last time the vents were cleaned. *The ice machine was moved into the kitchen from another area of the building.	F 812			

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F 812	<p>Continued From page 2</p> <p>*Staff had tried to clean the sides and back of the ice machine in the past.</p> <p>*Maintenance replaced some of the ceiling tiles in the kitchen when the new lights were installed.</p> <p>*She thought the stains on the ceiling tiles were due to condensation from the air conditioning duct.</p> <p>*She agreed the range hood, ice machine, and ceiling tiles were not clean.</p> <p>4. Interview on 6/19/24 at 10:40 a.m. with maintenance director B regarding the range hood, ice maker, and ceiling tiles revealed:</p> <p>*He used a computer program to track and document maintenance tasks.</p> <p>*Maintenance was responsible for cleaning the range hood and vents monthly.</p> <p>*The vents had not been cleaned yet in June.</p> <p>*They do have a contractor that cleans the range hood and vents semi-annually.</p> <p>*He cleaned the ice maker when they replaced the kitchen floor in May.</p> <p>*The ice maker had been in the facility for several years and was due to be replaced.</p> <p>*He did not have a replacement date.</p> <p>*He felt the condensation from the air conditioning duct work had created the moisture spots in the ceiling tile.</p> <p>*He agreed the ceiling tile above the refrigerator by the dietary manager's office needed to be replaced.</p> <p>5. Review of the 2024 kitchen exhaust fan log monthly inspection revealed the hood and filters were to be cleaned monthly:</p> <p>*Those tasks were marked as completed in January, February, March, April, and May of 2024.</p>	F 812			

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F 812	Continued From page 3 6. Review of the provider's 2018 Cleaning Schedules policy revealed: *The Food and Nutrition Services staff shall maintain the sanitation of the Food and Nutrition Services Department through compliance with written, comprehensive cleaning schedules developed for the community by the Director of Food and Nutrition or other clinically qualified nutrition professionals." *Maintenance director B did not have a specific policy regarding the cleaning of kitchen equipment.	F 812			