

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>11053</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>01/18/2024</b>
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NAME OF PROVIDER OR SUPPLIER  <b>BETHEL SUITES</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>911 S. EGAN MADISON, SD 57042</b>
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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 1/16/24 through 1/18/24. Bethel Suites was found not in compliance with the following requirement: S450	S 000	STATEMENT OF COMPLIANCE: The following represents the plan of correction for alleged deficiencies cited during the survey that was conducted from 1/16/2024 through 1/18/2024. Please accept this plan of correction as Bethel Lutheran Homes Credible Allegation of Compliance with the completion date of 03 March 2024.  The completion and execution of this plan of correction does not constitute admission of guilt or wrongdoing on the part of Bethel Lutheran Home. This plan of correction is completed in good faith as Bethel Lutheran Homes commitment to quality outcomes for the residents. In addition, this plan of correction is completed as it is required by law.	03 Mar 2024
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 maintain sanitary conditions in the kitchen and to ensure foods were stored, handled, prepared and served in a safe and sanitary manner for the following: *Appropriate glove use and hand hygiene for one of one cook (D) while preparing and serving food. *Appropriate glove use and hand hygiene for two of two dietary aides (G and H) while handling food. *Appropriate glove use and hand hygiene for one of one cook assistant/dietary aide (L) while serving food. Findings include:  1. Initial kitchen tour on 1/16/24 at 3:41 p.m. revealed: *One container of Orchard Splash prune juice with an expiration date of 10/12/23 was open, and in the refrigerator	S 450	S450: The Dietary Manager disposed of the expired Orchard Splash prune juice immediately when identified during the survey. Boxes of food items were placed on shelves and staff were instructed to keep all food items off the floor in refrigerated/frozen and dry storage areas.  Alcohol pads were obtained and placed in areas where food thermometers are kept, staff were immediately educated on proper use of cleaning food thermometers. A Dietary Staff in-service will be held on February 16, 2024, on Food Safety and Sanitation for all Dietary Staff.  The Dietary Manager (DM) and/or a designee will complete glove use, hand hygiene, thermometer and hairnet use audits twice weekly for three months and then monthly for the next year. The Dietary Manager will report her findings monthly at the facility's Quarterly Assurance (QAPI) meeting and will be reviewed by the QAPI team. The Registered Dietitian (RD) will perform monthly sanitation audits. The audits will include proper glove use, hand washing, and proper food storage. The RD will report her findings monthly at the facility's monthly Quality Assurance (QAPI) meeting by the DM or RD and reviewed by the QAPI team.	

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

*Jeremiah Schneider*

TITLE

*Administrator/CEO*

(X6) DATE

05 Feb 2024

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S 450	<p>Continued From page 1</p> <p>*Two boxes of food items (hoagie buns and garlic toast) was sitting on the floor of the walk-in freezer.</p> <p>*Cook D put on gloves, placed those gloved hands on a wheeled garbage can and moved it, then begun slicing strawberries with those same gloves on.</p> <p>*Cook D then walked over to the stovetop, stirred a food item in a pot, returned and continued to cut the strawberries, all with those same gloved hands.</p> <p>*Cook D walked about the kitchen, touching several surfaces including counters, papers (hanging on cupboard doors/cork boards/clipboards) and drawers without removing his gloves, washing hands or putting on new gloves and again returned to cutting the strawberries.</p> <p>Observation and interview on 1/16/24 at 5:10 p.m. through 5:24 p.m. with cook D during evening meal prep &amp; service revealed he:</p> <p>*Stated he had been working as a cook for about a year.</p> <p>*Had gloves on both hands, placed an oven mitt over his gloved left hand and checked on a trayed food item in the oven.</p> <p>*Then closed the oven door and removed the oven mitt from his left hand, leaving his gloves in place.</p> <p>*Moved to a two-sectioned sink and filled a large pot with water with those same gloved hands.</p> <p>*Continued to use those oven mitts with the same gloves on while stirring the food item on the stove.</p> <p>*Continued to move throughout the kitchen while he touched multiple surfaces and placed pans in the food warmer with those same gloved hands.</p> <p>*Obtained temperatures of the carrots, chowder, pie filling, pot pies and used the same towel to</p>	S 450		

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S 450	<p>Continued From page 2</p> <p>wipe the temperature probe between each food item that was probed. *Had the same gloves on throughout the entire observation period.</p> <p>2. Observation on 1/16/24 at 5:19 p.m. through 5:29 p.m. of dietary aide G revealed she: *Went in and out of the kitchen without washing her hands or putting on gloves and removed items from the refrigerator. *Was not wearing a hairnet, but her hair was styled in a single braid. *Walked in and out of the walk-in cooler and delivered food items to the dining room without gloves or washing her hands.</p> <p>3. Observation on 1/16/24 at 5:20 p.m. through 5:29 p.m. of dietary aide H revealed he: *Entered the kitchen and had not washed his hands or put on gloves. *Entered the walk-in cooler/freezer area and exited with a tub, placed it on the counter and placed jugs of milk in it, then exited the kitchen. *Again entered the kitchen without washing his hands or putting on gloves. *Entered the walk-in cooler/freezer area and delivered a metal tub containing what appeared to have been individual containers of ice cream to a counter behind the food service area and exited the kitchen.</p> <p>4. Observation on 1/16/24 at 5:33 p.m. through 5:45 p.m. of Cook D while plating and serving food revealed he: *Held a slice of bread in his previously gloved left hand, added egg salad on it and placed another slice of bread on top of it to make a sandwich. *Placed the sandwich on a cutting board, cut it, placed it on a plate, filled a soup bowl with chowder and placed the bowl on the plate with</p>	S 450		

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S 450	<p>Continued From page 3</p> <p>the same gloved hands. *Then rested his gloved hand on his apron (right hip area), rested the gloved hand on top of plate and used that plate to assemble another sandwich in the same manner as stated above. *Wiped food off his gloved left hand with the towel that was used to wipe off the food thermometer probe. *Wiped his nose then his face with his right gloved hand and proceeded to plate the resident's food and served it.</p> <p>Interview on 1/16/24 at 5:51 p.m. with cook D regarding food temping process, glove use and hand hygiene revealed he: *At that time removed his gloves, washed his hands and put on a new pair of gloves. *Stated he used the sanitizer, walked to the wall-mounted sanitizer jug, pointed to it (jug is tabled as J-512 ) and stated "Now it's just a dirty rag." *Then stated he usually used alcohol pads to clean the thermometer probes but they were out and was not aware where alcohol pads were located. *He stated that he would change his gloves when he was done with a task and moved on to another task.</p> <p>5. Observation on 1/17/24 from 8:15 a.m. through 8:33 a.m. of cook assistant/dietary aide L while plating and serving resident's food in the kitchen revealed she: *Coughed into her left elbow/arm bend and did not wash her hands or change her gloves. *Continued to plate and serve resident's food. *Then stated her gloves were too big, discarded those gloves and put on a new pair of gloves without washing her hands. *Picked up toast from a tray with those gloved</p>	S 450		

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S 450	<p>Continued From page 4</p> <p>hands, placed toast on a plate and served it. *She continued to use those same gloved hands throughout the remainder of the observed breakfast food service.</p> <p>6. Observation and interview on 1/17/24 at 8:27 a.m. of the walk-in freezer with dietary manager F revealed: *Four boxes of food items stored on the freezer floor, identified as: doughnuts, cinnamon rolls, hoagie buns, and garlic toast. *She stated that those items should not have been placed on the floor.</p> <p>7. Observation on 1/17/24 11:30 a.m. of cook assistant/dietary aide L revealed: *While plating resident food items, she turned around and sneezed into her left elbow/arm bend area. *She had not washed her hands or changed her gloves. *She continued to plate and serve resident food, sneezed again without performing hand hygiene or changing her gloves.</p> <p>8. Interview on 1/18/24 at 8:09 AM with dietary manager F regarding the above observations regarding food storage, food handling, expired foods, glove use, hand hygiene and kitchen sanitization revealed her expectations would have been for the following: *Staff should wash their hands when entering the kitchen. *Gloves and an apron should have been worn by staff when handling food. *Staff should wash their hands and put on a new pair of gloves after coughing or sneezing. *Staff should use alcohol probe wipes between each food item when taking temperatures. *No food items in boxes should have been placed</p>	S 450		

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S 450	<p>Continued From page 5 on the floor in the freezer.</p> <p>9. Review of the provider's January 2024 Glove Use When Preparing/Serving Food policy revealed: *Gloves must be worn when handling ready to eat food directly. Tongs/Utensils may be used instead of gloves when serving/preparing ready to eat foods. *Gloves may become contaminated and/or soiled and must be changed between tasks. *Disposable gloves were single-use items and should be discarded after each use. *Hands should have been washed before glove use.</p> <p>Review of the provider's updated January 2024 Food Preparation and Service policy revealed: *Food preparation staff would adhere to proper hygiene and sanitary practices to prevent the spread of food borne illnesses. *Dietary services staff and other staff that assist with meal service should wash their hands before serving food to residents. Handwashing will also occur after collecting soiled plates and food waste prior to handling food trays. *Bare hand contact with ready to eat food was prohibited. *Staff that entered the kitchen should wear hair restraints (hair net, hat, beard restraint, etc.) so that hair does not come in contact with the food.</p> <p>Review of the provider's updated January 2024 Food Handling - Preventing Foodborne Illness policy revealed: *Critical factors implicated in Foodborne illness are: Poor personal hygiene of dietary staff...contaminated equipment. *All employees who handle, prepare or serve food would be trained in the practices of safe food</p>	S 450		

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S 450	<p>Continued From page 6</p> <p>handling and preventing food borne illness. Employees will demonstrate knowledge and competency in those practices prior to working with food or serving food to the residents. *All food service equipment and utensils would be sanitized according to manufacturer's recommendations.</p> <p>Review of the provider's 10/27/2017 Food Storage policy revealed: *Food was stored, prepared, and transported at appropriate temperatures and by methods designed to prevent contamination or cross contamination. *Food should have been stored off of the floor.</p>	S 450		

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{S 000}	<p><b>Compliance Statement</b></p> <p>A revisit survey for compliance with the Administrative Rules of South Dakota, Article 44:70, Assisted Living Centers, requirements for assisted living centers, was conducted on 3/6/24, for all previous deficiencies cited on 1/18/24. All deficiencies have been corrected, and no new noncompliance was found. Bethel Suites was found in compliance with all regulations surveyed.</p>	{S 000}		

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

TITLE

(X6) DATE