

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 57020	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 05/21/2025
NAME OF PROVIDER OR SUPPLIER CENTERVILLE CARE AND REHAB CENTER, INC		STREET ADDRESS, CITY, STATE, ZIP CODE 500 VERMILLION ST CENTERVILLE, SD 57014		
(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 5/21/25. Centerville Care and Rehab Center, Inc. was found not in compliance with the following requirements: S450 and S506.	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 to ensure one of one kitchen had been cleaned to maintain a sanitary environment to store, prepare, and serve food to: *The plate storage cabinet had been cleaned. *The storage drawers for serving utensils had been cleaned. 1. Observation on 5/18/25 at 11:30 a.m. of the kitchen revealed: *The plate storage cabinet had dust on top of the cabinet where stored the plate covers were stored. *The shelves where the dishes had been stored had food debris and stains on the shelves. *The beverage serving cart with prepared residents' beverages on it had food debris and food stains on the shelves. *The kitchen floor, under the stove, storage	S 450	Administrator reviewed and revised kitchen cleanliness policy on 6/3/2025. Kitchen Cleanliness checklists have been updated accordingly. Dietary Manger or Designee responsible to perform cleanliness audits on plate storage cabinet, beverage cart, kitchen floor, storage racks, inside of drawers and drawer handles, and refrigerator door daily for 7 days, weekly for 4 weeks, and monthly for 3 months. Dietary Manager reeducated by Administrator on 6/3/2025 regarding Sanitation and Cleaning schedule policy. Cleaning schedules updated with previously listed cleaning tasks. Administrator or Designee to present findings at monthly QA committee for review until the QA committee advises to discontinue monitoring	7/5/2025

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

Raigan Schmidt

TITLE

Administrator

(X6) DATE

06/05/2025

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S 450	<p>Continued From page 1</p> <p>racks, and storage racks were soiled with food debris and dirt.</p> <p>*Drawers containing clean utensils had food stains and food debris and hair in them.</p> <p>*The recessed cabinet and drawer handles were soiled with food debris.</p> <p>*The refrigerator door was soiled with food debris.</p> <p>2. Interview on 5/18/25 at 11:50 a.m. with dietary technician F regarding the cleaning of the beverage storage cart revealed the cart should have been cleaned after every use.</p> <p>3. Interview on 5/18/25 at 1:00 p.m. with cook H regarding the cleaning of the plate storage cabinet revealed:</p> <p>*The cooks had specific cleaning scheduled tasks for kitchen equipment and the dietary technicians had specific cleaning scheduled tasks for the kitchen.</p> <p>*She agreed the plate storage cabinet was not clean and was unsure of the last time it had been cleaned.</p> <p>4. Interview on 5/20/25 at 9:15 a.m. with cook G regarding the kitchen cleaning tasks schedule revealed:</p> <p>*There was a task to clean the inside and outside of the cabinet doors by the cooks.</p> <p>*She tried to keep up with the cleaning of the inside of utensil storage drawers.</p> <p>*Everyone should have cleaned the drawers if they had noticed they food dirty.</p> <p>*She had agreed that placing clean utensils in a dirty drawer would not be sanitary.</p> <p>5. Interview on 5/21/25 at 1:30 p.m. with dietary manager (DM) B regarding the cleaning of the kitchen revealed:</p> <p>*All staff who worked in the kitchen were</p>	S 450		

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S 450	Continued From page 2 responsible for cleaning the kitchen if they had noticed something unclean. *She agreed there was no scheduled kitchen cleaning task for the inside of the drawers and cabinets. *She agreed the cabinet, drawer, and refrigerator handles were unclean. *DM B agreed that if the floors had been observed as dirty, then the cleaning had not been completed. Review of the provider's May 2022 Sanitation and Cleaning schedule policy revealed: **"It will be the responsibility of the dietary manager (DM) to provide daily, weekly, monthly, and as necessary cleaning schedules in the dietary areas." **"Each dietary staff person will be responsible for knowing his or her assigned duty and carrying it out during the designated work schedule." **"The DM is responsible for monitoring staff to ensure that cleaning duties are completed satisfactorily and within proper time frames."	S 450		
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;	S 506	Reviewed the requirements of; food safety, handwashing, food handling and preparation techniques, food borne illnesses, serving and distribution processes, leftover food handling, time and temperature controls for food preparation and service, nutrition and hydration and sanitation requirements. The Administrator or Designee will monitor the completion of all new hires to ensure the completion of dietary training is completed within 30 days as well as annually for all staff.	7/5/2025

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S 506	<p>Continued From page 3</p> <p>(6) Leftover food handling policies; (7) Time and temperature controls for food preparation and service; (8) Nutrition and hydration; and (9) Sanitation requirements.</p> <p>This Administrative Rule of South Dakota is not met as evidenced by: Based on record review, interview, and job description review, the provider failed to ensure five dietary staff (C, D, E, F, and G) had received the required dietary training for food safety and sanitation. Findings include:</p> <p>1. Review of cook C's employee training record revealed: *She was hired on 2/12/25. *She had not completed her food safety, food handling and preparation, food serving and distribution, leftover, food time and temperature, resident nutrition and hydration, and sanitation training.</p> <p>2. Review of cook D's employee training record revealed: *She was hired on 2/28/24. *She had not completed her annual food safety, food handling and preparation, food serving and distribution, food time and temperature, and resident nutrition and hydration.</p> <p>3. Review of dietary technician E's employee dietary training record revealed: *She was hired on 9/3/03. *She had not completed her annual food safety, food handling and preparation, food serving and distribution, food time and temperature, and</p>	S 506	<p>Administrator or designee will audit for four weeks and monthly for six months. Staff members C, D, E, F and G will be included individually on the audit. Administrator or designee will present findings from these audits at the monthly QA committee for review until the QA committee advises to discontinue monitoring.</p> <p>Dietary Manger reeducated by Administrator regarding annual training requirements. Dietary staff training to be held on 6/11/2025 for all kitchen staff. Dietary Inservice scheduled for 10/20/2025 for all employees.</p> <p>New hire required training will be documented in the employee's file. Annual required education will be recorded in an education binder.</p>	

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S 506	<p>Continued From page 4</p> <p>sanitation.</p> <p>4. Review of dietary technician F's employee dietary training record revealed: *She was hired on 10/3/24. *She had not completed her annual food safety, food handling and preparation, food serving and distribution, food time and temperature, resident nutrition and hydration, and sanitation.</p> <p>5. Review of cook G's employee dietary training record revealed: *She was hired on 2/19/21. *She had not completed her annual food safety, food handling and preparation, and food time and temperature.</p> <p>Interview on 5/21/25 at 1:30 p.m. with dietary manager B regarding dietary staff training revealed she had not been aware of all the training topics that were required.</p> <p>Interview on 5/21/25 at 2:30 p.m. with administrator A regarding dietary staff annual training revealed she had been aware that annual training was required. She had been unaware that staff had not completed the required training.</p> <p>Review of the provider's Dietary Manager job description revealed: *"Assures that the dietary department is in compliance with all state, federal and local regulations." *"Conducts in-servicing for the dietary personnel and facility personnel."</p>	S 506		