

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 41974	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 05/28/2026
NAME OF PROVIDER OR SUPPLIER MARION ASSISTED LIVING CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 310 E STATE ST MARION, SD 57043		
(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 from 5/26/26 through 5/28/26. Marion Assisted Living Center was found not in compliance with the following requirement: S105.	S 000	Type text here	
S 105	44:70:02:06 Food Service Food service must be provided by a facility licensed in accordance with SDCL chapter 34-12 or food service establishment licensed in accordance with SDCL chapter 34-18 that is inspected by a local, state, or federal agency. The facility shall meet the safety and sanitation procedures for food service in §§ 44:02:07:01, 44:02:07:02, and 44:02:07:04 to 44:02:07:95, inclusive. This Administrative Rule of South Dakota is not met as evidenced by: Based on observation, interview, and policy review the provider failed to ensure food items did not spoil in one of one walk-in refrigerator. Findings include: 1. Observation and interview on 5/26/26 at 12:04 p.m. in the walk-in refrigerator with dietary F revealed, two one-pound containers of strawberries left in a flat. Both containers had moldy strawberries in them. There was a five-pound box of red bell peppers with six peppers in it. All the peppers had mold growing on them. Dietary F started working at the facility in December 2025, he was being trained to take over some of the dietary manager's duties after	S 105	All dietary staff will be re-educated by the Administrator, Assistant Administrator and Consultant Dietician on the importance of checking the walk-in refrigerator contents for any foods that are deemed unsafe for consumption. All items mentioned in finding #1 were discarded immediately on 5/26/2026. The work assignment checklists for the cooks will be revised by the Administrator and Assistant Administrator to include checking the walk-in refrigerator for any food that may be spoiled or deemed unsafe. The cooks will document on the assignment sheets anything they find during their observations to include any items discarded due to spoilage. The assignment sheets will be turned into the Dietary manager daily for review and to spot check them for accuracy. The Administrator and Assistant Administrator will also develop a log for the dietary manager to conduct twice weekly spot checks of the walk-in refrigerator for any evidence of food items deemed unsafe for consumption. All logs will be reviewed at the monthly QAPI meetings for their review and further recommendations. This process will become a part of the regular duties for the cooks in the dietary department to ensure the food in the walk-in refrigerator is safe for consumption.	7/3/2026

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

Laura Wilson

TITLE

Administrator

(X6) DATE

6/12/2026

South Dakota Department of Health

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S 105	Continued From page 1 she retired. He had completed his ServSafe training. He confirmed there were moldy strawberries and red bell peppers in the walk-in refrigerator. He agreed they should have been removed. He took them out of the walk-in refrigerator and discarded them. 2. Interview on 5/27/26 at 11:02 a.m. with dietary manager G regarding the moldy strawberries and red bell peppers revealed that, she expected them to be discarded when found. The facility was having issues with the condensation ventilation in the walk-in refrigerator, so the dietary staff were trying to rotate produce. 3. Review of the provider's 2013 Food Storage policy revealed, "Sufficient storage facilities are provided to keep foods safe, wholesome, and appetizing. Food is stored in an area that is clean, dry and free from contaminants. Food is stored, prepared, and transported at appropriate temperatures and by methods designed to prevent contamination or cross contamination." "8. All stock must be rotated with each new order received. Rotating stock is essential to assure [ensure] the freshness and highest quality of all foods."	S 105		