PRINTED: 11/19/2024 FORM APPROVED South Dakota Department of Health (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES (X3) DATE SURVEY AND PLAN OF CORRECTION IDENTIFICATION NUMBER: COMPLETED A. BUILDING: WEST C 46906 B. WING 11/01/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 2903 DOUGLAS AVE ANGELHAUS WEST YANKTON, SD 57078 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID (X5)(EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE PREFIX PREFIX REGULATORY OR LSC IDENTIFYING INFORMATION) CROSS-REFERENCED TO THE APPROPRIATE DATE TAG TAG DEFICIENCY) S 000 Compliance Statement S 000 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 10/28/24 through 10/30/24 and on 11/1/24. Angelhaus West was found not in compliance with the following requirements: S095, S165, S200, S305, S331, S342, S450, S478, S640, and S776. A complaint survey for compliance with the Administrative Rules of South Dakota, Article 44:70, Assisted Living Centers, requirements for assisted living centers, was conducted from 10/28/24 through 10/30/24 and on 11/1/24. Area 11/25/24 S 095 surveyed included neglect. Angelhaus West was found in compliance. Angelhaus administrator shall created new checklists regarding S 095 44:70:02:05 Housekeeping Cleaning Methods S 095 house cleaning methods to And Equipment include kitchens. Kitchens to have full remodels before Spring The facility shall establish written housekeeping procedures for the cleaning of all areas in the of 2025. facility and copies made available to all housekeeping personnel. All parts of the facility PoC Verification Steps: (1)

ECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

shall be kept clean, neat, and free of visible soil,

This Administrative Rule of South Dakota is not

Based on observation and interview, the provider

failed to keep all parts of the facility free of visible

soil for one randomly observed location (kitchen).

litter, and rubbish.

met as evidenced by:

Findings include:

has been achieved.

Kitchen manager to monitor new

checklist, weekly for four weeks, bi weekly for six weeks and monthly after that. (2) Administrator shall review assessment documentation

monthly for no less than nine

months. (3) QA Team shall review

documentation for no less than

nine months or until compliance

	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDERA IDENTIFICA	/SUPPLIER/CLIA TION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION	(X3) DATE S COMPLE	
				7 11 20 125 11 10 1			
		46906		B. WING			1/2024
NAME OF P	ROVIDER OR SUPPLIER		STREET ADI	DRESS, CITY, STA	TE, ZIP CODE		
411051114	UO WEGT		2903 DOU	GLAS AVE			
ANGELHA	US WEST		YANKTON	, SD 57078			
(X4) ID PREFIX TAG	SUMMARY ST (EACH DEFICIENC REGULATORY OR		EDED BY FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE	(X5) COMPLETE DATE
S 095		e 1 //29/24 at 1:48 In the kitchen her away and the showing. Furthed the areas were was visibly a material that of a considered a strator B at the strator B	p.m. revealed ad spots to bare the soiled. Can harbor cleanable at same time arranged, do to avoid the extent and precautions are and the soiled to the control of the spots o	S 165		all k of I not ents ve Staff de e. kept ent 1 es dent / and n. erly rator ew	11/27/24
	*Diagnoses of adult in a diagnoses and a diagnoses and a diagnoses.				nine months or until complian	ice	

	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/ IDENTIFICA	SUPPLIER/CLIA FION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION	(X3) DATE S COMPLE	
		46906		B. WING		11/0) 1/2024
NAME OF P	ROVIDER OR SUPPLIER		STREET ADD	RESS, CITY, STA	TE, ZIP CODE	1110	172024
ANGELHA	AUS WEST		2903 DOUG YANKTON,				
(X4) ID PREFIX TAG	SUMMARY ST. (EACH DEFICIENC REGULATORY OR I		EDED BY FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE	(X5) COMPLETE DATE
S 165	*There had not been Examination (MMSE) function) completed for the had a physician's memory care unit. *The 7/30/24 Evaluat was safe to smoke in There was not a physmoke. -He was safe to keep his room. Review of resident 1's plan revealed: *"Is able to use tobac without adaptations or "Can smoke UNSUF" Observation and interaction and interaction and interaction and interaction. The staff would take wheelchair. -He would smoke incomplete and the softhe building. *He kept his cigarette dresser drawer. Interview on 10/30/24 finance officer (CFO) regarding resident 1 in the did not have an of independently. *He did not have a did residing in the memore the MMSE had been the softhe MMSE had been the soft had been the memore the MMSE had been the softhe MMSE had been the soft had been the memore the MMSE had been the soft had been the memore the MMSE had been the soft had been the memore the MMSE had been the soft had been the sof	a Mini Mental (test to deterror him since accorder to reside to order to sician's order this cigarettes at 1/24/24 initial co products in resupervision.' ERVISED." The view on 10/29 to order to side to be a side to bring him outside in the at 9:16 a.m. or at 9:1	nine cognitive dmission. le in the indicated he for him to and lighter in ted service dependently 1/24 at 9:45 moke three his ould push his in back inside in his top with chief strator B port him until 10/29/24.	S 165			

Mark Committee of the C	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER IDENTIFICA	/SUPPLIER/CLIA TION NUMBER:	The second second second second	CONSTRUCTION	(X3) DATE S COMPL	
						c	;
		46906		B. WING		11/0	1/2024
NAME OF P	ROVIDER OR SUPPLIER		STREET ADD	RESS, CITY, STA	TE, ZIP CODE		
ANGELHA	US WEST		YANKTON,				
(X4) ID PREFIX TAG	SUMMARY ST (EACH DEFICIENC REGULATORY OR		EDED BY FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPR DEFICIENCY)	BE	(X5) COMPLETE DATE
S 165	Continued From page nursing (DON) C with indicated he had mod *They had determine cigarettes and lighter resided in the memor	a score of 18 derate cognitive d he was safe in his room, e	e impairment. to keep his	S 165			
S 200	44:70:03:01 Fire Safe	ety Code Requ	uirements	S 200	S200		
	Each facility must me standards in NFPA 10 edition in chapter 32 system is not required unless significant ren greater than fifty percoprovided that any exists system must remain indetection system is not facility unless significant remodeling of greater facility occurs. This Administrative R met as evidenced by: Based on observation failed to meet applicatione randomly observed goods storage roof. 1. Observation on 10 the large dry goods shad a newer commer in between the shelvithat same time reveal being powered by the using an extension control of the large and storage roof.	of Life Safety or 33. An auto of in an existing ovations or rement of the facilisting automatic in service. An ot required in ant renovation than fifty percular of the facilisting automatic in service. An other than fifty percular of the fift	Code, 2012 matic sprinkler g facility modeling of lity occurs, c sprinkler attic heat an existing is or cent of the Dakota is not o, the provider standards for ervice (large include: p.m. revealed or the kitchen ezer situated servation at at freezer was wall opposite it		Extension cord was removed immedatly. (1) Administrator will monitor monthly for 6 months. (2) Administrator will report to QA quarterly.		10/31/24
	for temporary use pre hazard when used in as this.			11			

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*Employee B had a 5/15/23 hired date.
-There was no documentation he had been evaluated by a health professional as being free

*Employee F had a 6/7/24 hired date.

-He had been evaluated by a health professional as being free of communicable diseases dated

of communicable diseases.

9/19/24.

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facility, healthcare personnel, or resident, of the last skin or blood assay TB testing having been completed within the prior twelve months. Skin testing or TB blood assay tests are not necessary if documentation is provided by the transferring healthcare facility, healthcare personnel, or resident, of a previous positive reaction to either test. Any healthcare personnel or resident who has a newly recognized positive reaction to the

	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPL IDENTIFICATION N		A code comments	CONSTRUCTION	COMPLE	
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(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCE Y MUST BE PRECEDED B LSC IDENTIFYING INFORM	IES Y FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTIO (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPI DEFICIENCY)	BE	(X5) COMPLETE DATE
S 331	Continued From page skin or TB blood assa evaluation and a cher presence or absence	ay test must have a st X-ray to determine	e the	S 331			
	This Administrative R met as evidenced by: Based on employee f policy review, the pro two-step tuberculin (T within twenty-one day eight sampled newly include:	file review, interview vider failed to ensur (B) skin test was colus of being hired for	e, and re the mpleted one of				
	1. Review of employer revealed: *He had a hired date *The first step TB skir 6/7/24. *The second step TB on 9/17/24.	of 6/7/24. n test was administe	ered on				
	Interview on 10/30/24 financial officer A reve TB skin testing had n twenty-one days of be	ealed employee F's ot been completed v	required				
	Review of the provide policy had not include completion of the TB	ed the time frame for					
S 342	44:70:04:12 Memory	Care Units		S 342			
	Each facility with a m with the following pro		all comply				
	(1) Each physician's nurse practitioner's o						

MANE OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE ANGELHAUS WEST 2903 DOUGLAS AVE YANKTON, SD 57078 YANKTON, SD 57078 SUMMARY STATEMENT OF DEFICIENCIES PREFIX TAG CHOLO PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES PREFIX TAG CROSS-REFERENCED TO THE APPROPRIATE DATE DATE DATE DATE CAPACITY TAG PREFIX TAG PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DATE DATE DATE DATE DATE CAPACITY TAG PREFIX TAG SJ42 Continued From page 7 includes medical symptoms that warrant seclusion or placement must be documented in the resident's chart and must be reviewed periodically by the physician, physician assistant, or nurse practitioner; (2) Therapeutic programming must be provided to residents by the facility and must be documented by the facility and must be assessment of the resident's physical and cognitive and synthosomic meets, and the risks and benefits of this confinement must be communicated to the resident's family; (5) Each locked door must confinement must be communicated to the resident's family; (5) Each locked door must confinement shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit at all times. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview and care record review, the provider failed to ensure one of one sampled resident (1) had i Been assessed for appropriate placement in the memory care unit. Had a diagnosis to support admission to the memory care unit. Ha		OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/	SUPPLIER/CLIA TION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION	(X3) DATE SURVEY COMPLETED
ANGELHAUS WEST 2903 DOUGLAS AVE YANKTON, SD 57078 Continued From page 7 includes medical symptoms that warrant seclusion or placement must be documented in the resident's chart and must be reviewed periodically by the physician, physician assistant, or nurse practitioner; (2) Therapeutic programming must be provided to residents by the facility and must be documented of the ficility in the overall plan of care; (3) Confinement may not be used as punishment or for the convenience of the personnel; (4) Confinement may not be used as punishment or for the convenience of the personnel; (4) Confinement may not be used as punishment or for the convenience of the personnel; (5) Each locked door must conform to § 18.2.2.2.4 and § 19.2.2.2.4 of NFPA 101 Life Safety Code, 2012 edition, and (6) Any personnel assigned to the secured unit shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit at all times. This Administrative Rule of South Dakota is not met as evidenced by; Based on interview and care record review, the provider failed to ensure one of one sampled resident (1) had: "Been assessed for appropriate placement in the memory care unit. "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit." "Had a diagnosis to support admission to the memory care unit."							С
ANGELHAUS WEST 2903 DOUGLAS AVE YANKTON, SD 57078 Continued From page 7 S 342 S342 S342 Includes medical symptoms that warrant seclusion or placement must be documented in the residents chart and must be reviewed periodically by the facility in the overall plan of care; (3) Confinement may not be used as punishment or for the convenience of the personnel; (4) Confinement and its necessity must be based on a comprehensive assessment of the residents physical and cognitive and psychosocial needs, and the risks and benefits of this confinement must be communicated to the residents of this confinement must be communicated to the residents family; (5) Each locked door must conform to § 18.2.2.2.4 and § 19.2.2.4 of NFPA 101 Life Safety Code, 2012 edition; and (6) Any personnel assigned to the secured unit shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit at all times. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview and care record review, the provider failed to ensure or for new residents or provided to resident family; 19 and 19			46906		B. WING		11/01/2024
OCA-JID PREFEIX TAG SUMMARY STATEMENT OF DEFICIENCIES. S 342 Continued From page 7 includes medical symptoms that warrant seclusion or placement must be documented in the resident's chart and must be reviewed periodically by the physician, physician assistant, or nurse practitioner; (2) Therapeutic programming must be provided to residents by the facility in the overall plan of care; (3) Confinement may not be used as punishment or for the convenience of the personnel; (4) Confinement and its necessity must be based on a comprehensive assessment of the resident's physical and cognitive and psychosocial needs, and the risks and benefits of this confinement must be communicated to the resident's family; (5) Each locked door must conform to § 18. 2.2.2 4 and § 19.2.2.2.4 or NFPA 101 Life Safety Code, 2012 edition; and (6) Any personnel assigned to the secured unit shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit at all times. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview and care record review, the provider failed to ensure one of one sampled resident (1) had: "Been assessed for appropriate placement in the memory care unit. "Had a diagnosis to support admission to the memony care unit."						ITE, ZIP CODE	
S 342 Continued From page 7 includes medical symptoms that warrant seclusion or placement must be documented in the resident's chart and must be reviewed periodically by the physician assistant, or nurse practitioner; (2) Therapeutic programming must be provided to residents by the facility and must be documented by the facility in the overall plan of care; (3) Confinement may not be used as punishment or for the convenience of the personnel; (4) Confinement and its necessity must be absed on a comprehensive assessment of the resident's physical and cognitive and psychosocial needs, and the risks and benefits of this confinement must be communicated to the resident's family; (5) Each locked door must conform to § 18.2.2.2.4 and § 19.2.2.2.4 of NFPA 101 Life Safety Code, 2012 edition; and (6) Any personnel assigned to the secured unit shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit at all times. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview and care record review, the provider failed to ensure one of one sampled resident (1) had: "Been assessed for appropriate placement in the memory care unit. "Had a diagnosis to support admission to the memory care unit.	ANGELHA	US WEST		YANKTON	, SD 57078		
includes medical symptoms that warrant seclusion or placement must be documented in the resident's chart and must be reviewed periodically by the physician, physician assistant, or nurse practitioner; (2) Therapeutic programming must be provided to residents by the facility and must be documented by the facility in the overall plan of care; (3) Confinement may not be used as punishment or for the convenience of the personnel; or the resident's physical and congnitive and psychosocial needs, and the risks and benefits of this confinement must be communicated to the resident's family; (5) Each locked door must conform to § 18.2.2.2.4 and § 19.2.2.2.4 of NFPA 101 Life Safety Code, 2012 edition; and (6) Any personnel assigned to the secured unit shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit at all times. This Administrative Rule of South Dakota is not met as evidenced by: Based on interview and care record review, the provider failed to ensure one of one sampled resident (1) had: "Been assessed for appropriate placement in the memory care unit." "He a diagnosis to reviewed to include diagnoses of possible new residents. Orders for smoking and proper diagnoses of for wresident 1 doctor. Training will be provided during meeting which will be held on the last week of November 2024 to ensure preper diagnoses of possible new residents. All resident files have been reviewed to ensure proper diagnoses of possible new residents. All resident files have been reviewed to ensure proper diagnoses of possible new residents. All resident files have been reviewed to ensure proper diagnoses of possible new residents. All resident f	PREFIX	(EACH DEFICIENC	Y MUST BE PRECE	EDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPR	BE COMPLETE
seclusion or placement must be documented in the resident's chart and must be reviewed periodically by the physician physician assistant, or nurse practitioner; (2) Therapeutic programming must be provided to residents by the facility and must be documented by the facility and must be documented by the facility in the overall plan of care; (3) Confinement may not be used as punishment or for the convenience of the personnel; (4) Confinement and its necessity must be based on a comprehensive assessment of the resident's physical and cognitive and psychosocial needs, and the risks and benefits of this confinement must be communicated to the resident's family; (5) Each locked door must conform to § 18.2.2.2.4 and § 19.2.2.2.4 of NFPA 101 Life Safety Code, 2012 edition; and (6) Any personnel assigned to the secured unit shall have specific training regarding the unique needs of residents in that unit. At least one caregiver must be on duty on the memory care unit. *Had a diagnosis to support admission to the memory care unit. *Had a diagnosis to support admission to the memory care unit. *Had a diagnosis were received from residents. Orders for smoking and proper diagnoses of possible new residents. Orders for smoking and proper diagnoses of mesidents. Orders for smoking and proper diagnoses of possible new residents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking and proper diagnoses of for smoking and proper diagnoses of possible new residents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking and proper diagnoses of possible new residents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking and proper diagnoses of possible new residents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking and proper diagnoses of some sidents. Orders for smoking will be provided during meeting which will be provi	S 342	. 0			S 342	S342	
1. Review of resident 1's care record revealed: *An admission date of 1/25/24.		seclusion or placeme the resident's chart at periodically by the ph or nurse practitioner; (2) Therapeutic prog to residents by the factorial documented by the factorial care; (3) Confinement may or for the convenience (4) Confinement and on a comprehensive a physical and cognitive and the risks and ben must be communicate (5) Each locked door 18.2.2.2.4 and § 19.2 Safety Code, 2012 ec (6) Any personnel as shall have specific tra needs of residents in caregiver must be on unit at all times. This Administrative R met as evidenced by: Based on interview at provider failed to ensuresident (1) had: *Been assessed for a memory care unit. *Had a diagnosis to s memory care unit. Findings include: 1. Review of resident	nt must be don't must be revision, physician, physician, physician, physician, physician, physician, physician, physician, and must accility and must accility in the own of the used are of the person its necessity reassessment of and psychose and psychose effits of this compact to the resident must conform 2.2.4 of NFPA dition; and asigned to the saining regarding that unit. At leading on the must be duty on the must be du	cumented in viewed cian assistant, be provided be erall plan of as punishment anel; must be based if the resident's ocial needs, infinement ent's family; it to § A 101 Life secured unit g the unique ast one emory care akota is not review, the sampled cement in the ion to the		Angelhaus shall create a new referral checklist to include diagnoses of possible new residents. Orders for smoking proper diagnosis were receive from resident 1 doctor. Trainir will be provided during meetir which will be held on the last week of November 2024 to ensure proper diagnoses of possible new residents. All resident files have been reviet to ensure they have the proper diagnosis to be in our facility. PoC Verification Steps: (1) Nurse(s) to monitor checklist all new residents upon accepe every new resident. (2) Administrator shall review assessment documentation quarterly for nine months. (3) Administrator will report to QA team and review documentation on less than nine months until compliance has been	g and ed ng ng ng wed er for ting

	OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE	CONSTRUCTION	(X3) DATE S	
AND PLAN O	F CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING:	-	COMPLI	ETED
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NAME OF PR	OVIDER OR SUPPLIER	STREET ADD	RESS, CITY, STA	ATE, ZIP CODE		
		2903 DOUG	SLAS AVE			
ANGELHA	US WEST	YANKTON,	SD 57078			
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	Examination (MMSE) function) since his adi *He had a physician's memory care unit. Review of resident 1's plan revealed there w Interventions listed to unit. Interview on 10/30/24 finance officer (CFO) regarding resident 1 r *He did not have a dia admission to the mem *His family had reque memory care unit becare with ADLs (activi-Agreed he had been unit because his famili-He had required additransfers and other AI *They had not comple-The MMSE had beer nursing C with a score had moderate cognitivity He would have been the assisted living becassistance of two staff *They had an optional ADL assistance in the assisted living license *They had certain crite	gnosis of dementia. Seted a Mini Mental State (test to determine cognitive mission. Sorder to reside in the Seted 1/24/24 initiated service reas no Focus, Goal, or reside in the memory care Seted a Mini Mental State Seted a Mini Mental State (test to determine cognitive mission. Sorder to reside in the set of th	S 342			

South Da	kota Department of He	aith				
	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	7303 NOVA 100 NOVA 10	E CONSTRUCTION	(X3) DATE SI COMPLE	
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NAME OF PR	ROVIDER OR SUPPLIER		DRESS, CITY, ST	ATE, ZIP CODE		
ANGELHA	US WEST		JGLAS AVE N, SD 57078			
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE	(X5) COMPLETE DATE
S 450	Continued From page	9	S 450	S 450		11/25/24
S 450	44:70:06:01 Dietetic	Services	S 450	Angelhaus shall have a meeting with all kitchen staff including	ng	
	The facility shall have	an organized dietetic		kitchen manager the last week	c of	
		e daily nutritional needs of		November 2024. During meeti		
	residents and ensure			kitchen policies shall be review	_	
		and served in a manner			veu.	
	that is safe, wholesor			Meeting shall include proper		
	accordance with the	provisions of § 44:70:02:06.		handling of all food and drinks		
				proper hand hygiene, how often	n in	
		ule of South Dakota is not	1	and when to change gloves		
	met as evidenced by:			between touching different foo		
	Based on observation, interview, and policy			surfacing, or body, proper use	of	
		ailed to maintain a safe and environment in one of one		tongs, and preparing plates.		
	kitchen related to:	environment in one of one		Demonstrations to be perform		
		ne kitchen in a clean and		during the meeting. Deep clea		
	sanitary manner.			of each kitchen to be performed	30000	
		e of one cook (D) during one		the first week of December 20	24.	
	of one meal service p			East and West kitchen full		
	(F)	ving of food to residents by		remodels to be performed before	ore	
		during one of one meal		Spring of 2025 including new		
	service time.		1	dining rooms tables at West. O	Old	
	Findings include:			cutting boards were thrown ou	t and	
	1 Observation and in	terview on 10/29/24 at the		replaced by new ones. New		
	following times in the			emergency wash stations were	е	
	revealed:			placed in each kitchen.		
	*At 11:00 a.m.:			PoC Verification Steps: (1)		
	-The large refrigerato	r/freezer was "buzzing."		Administrator shall complete a	new	
		was not working and was to		kitchen checklist. (2) Kitchen		
	be fixed on Thursday			manager will monitor kitchen		
	They had removed			checklists weekly for four wee	ks	
		nd put them into a different		biweekly for six weeks and	,	
	one.	stored inside the large sugar		monthly. (3) Administrator sha	П	
	and the large flour bir	TO THE STATE OF TH		review assessment document		
		were sticky and dirty.		with QA team for no less than		
	-The inside of the mid					
		ds were discolored and had		months or until compliance ha	5	
		king them uncleanable.		been achieved.		

NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 2903 DOUGLAS AVE YANKTON, SD 57078 (X4) ID PREFIX (EACH DEFICIENCY MUST BE PRECEDED BY FULL TAG DEFICIENCY OR LSC IDENTIFYING INFORMATION) S 450 Continued From page 10 -The walls were discolored and had old food stains on themThe ceiling vents were visibly dirtyThe particle board on the side of the cupboard leading into the kitchen was warped, had cracks, and was an uncleanable surfaceThe cupboards were sticky, soiled, discolored, and had uncleanable surfaces. "At 11:05 a.m.: -Cook D picked up raw hamburger patties with her gloves and placed them on the grillShe confirmed there were 12 hamburger patties in the oven, and she made a total of 26. "At 11:10 a.m.: -Vift those same gloved hands she had touched the raw hamburger with she took a thermometer out of a drawer and checked the temperature of a	
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the raw hamburger with she took a thermometer	
the raw hamburger with she took a thermometer	
hamburger patty on the grill.	
-She dropped the thermometer on the floor,	
picked it up, ran water on it from the sink, and	
then laid it on the counter.	
-She removed her gloves, washed her hands,	
and put on new gloves.	
*At 11:25 a.m. cook D:	
-Began to plate the food.	
-With her gloved hands she:	- 1
Picked up a bun and placed it on the plate.	
Used a tong to put the hamburger patty onto the bun.	
Picked up a piece of cheese with those same	
gloved hands, placed the cheese on top of the	
hamburger patty, and then placed the top part of	
the bun on top of the cheese.	
-She continued the same process throughout the	
plating of the meal.	
-She continued to touch other items in the kitchen	
with those same gloved hands and then returned	
to touching the hamburger bun and cheese.	
*At 11:40 a.m. interview with cook D regarding the	
above observation revealed:	

PRINTED: 11/19/2024 FORM APPROVED South Dakota Department of Health STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY COMPLETED AND PLAN OF CORRECTION IDENTIFICATION NUMBER: A. BUILDING: __ C B. WING 11/01/2024 46906 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 2903 DOUGLAS AVE **ANGELHAUS WEST** YANKTON, SD 57078 PROVIDER'S PLAN OF CORRECTION SUMMARY STATEMENT OF DEFICIENCIES (X5)(X4) ID (EACH CORRECTIVE ACTION SHOULD BE COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX PREFIX** DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) S 450 Continued From page 11 S 450 -She agreed she should have: --Removed her gloves, performed hand hygiene, and then put on new gloves after touching the raw hamburger patty. -- Not touched the hamburger bun and cheese with those same gloved hands after touching other items while serving the noon meal. Review of cook D's personnel training records revealed: *She had a hire date of 7/19/24. *She had completed the facilities new employee training for Dining, Nutrition, and Food Safety on 7/19/24. *The New Hire Kitchen Training with the "Purpose of this is to train all Cooks the same way" had not been signed or dated by cook D when she had completed the training. -The form had been signed by director of dietary E, but had not been dated. Interview on 10/30/24 at 10:15 p.m. with director of dietary E and chief finance officer (CFO) A regarding the above observations revealed: *Their expectations were for cook D to have performed hand hygiene between glove changes. *She should have used tongs and not her gloved hands that had touched multiple surfaces while serving out food. *The kitchen should have been clean. Interview on 11/1/24 at 9:00 a.m. with CFO A, administrator B, and director of dietary E

confirmed the facility's improvement plan was to

Review of the provider's undated Food Service

*"Protection of foods from contamination by

remodel the kitchen.

workers.

Sanitation policy revealed:

PRINTED: 11/19/2024 FORM APPROVED South Dakota Department of Health (X1) PROVIDER/SUPPLIER/CLIA STATEMENT OF DEFICIENCIES (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY COMPLETED AND PLAN OF CORRECTION IDENTIFICATION NUMBER: A. BUILDING: ___ B. WING 11/01/2024 46906 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 2903 DOUGLAS AVE **ANGELHAUS WEST** YANKTON, SD 57078 PROVIDER'S PLAN OF CORRECTION SUMMARY STATEMENT OF DEFICIENCIES (X5)(X4) ID (EACH CORRECTIVE ACTION SHOULD BE COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX PREFIX** DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) S 450 Continued From page 12 S 450 -To minimize hands touching foods, use proper utensils (tongs, spoons, plastic gloves, etc.)." *"Handwashing: -After using the toilet, food workers should wash their hands thoroughly. -After coughing, sneezing food workers should wash their hands thoroughly. -Food workers should wash hands between the handling of raw foods and ready-to-eat foods." *"Sanitary design, construction, and installation of equipment and utensils: -Food contact surfaces should be smooth, easily cleanable, properly constructed, and non-toxic." *"Cleaning, washing, and sanitizing of equipment and utensils: -Food contact surfaces of equipment and utensils should be maintained, clean, and sanitized." Review of the provider's undated Cook job description revealed: *"Job Summary: The Cook prepares regular meals, apportions servings, document accordingly, and is responsible for maintaining a clean and orderly kitchen." *"Responsibilities and Authorities: Is responsible for handling and preparing food in a sanitary manner." Review of the provider's undated Head of Dietary job description revealed: *"Job Summary: -Oversees, directs, and manages all aspects of

food preparation and serving in the facility.

-Prepares regular meals, apportions servings, document accordingly, and is responsible for maintaining a clean and orderly kitchen."

S 478 44:70:06:09 Written Menus

S 478

	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION	(X3) DATE SI COMPLE	
			A. BOILDING.		C	
		46906	B. WING			1/2024
	ROVIDER OR SUPPLIER	2903 DC	ADDRESS, CITY, STA DUGLAS AVE DN, SD 57078	ATE, ZIP CODE		
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE	(X5) COMPLETE DATE
S 478	A dietician shall annueach planned menu if facility without therape. This Administrative Research as evidenced by Based on record reviand policy review, the *Registered dietitian and dated the planner residents. *One of one cook (D) menu for one of one Findings include: 1. Review of the facil revealed they were like the RD in July 2023. Interview on 10/29/24 of dietary services Erevealed: *She confirmed the new the RD in July 2023, completed the annual *The menus had not portion sizes. *They did not have a -She was "developing *Agreed RD H should annually. *Was not aware the reportion sizes listed.	tally approve, sign, and date for all facilities except a seutic diet services. Atule of South Dakota is not ew, interview, license review, exprovider failed to ensure: (RD) (H) approved, signed, ed menus for 21 of 21 The had followed the planned moon meal. At the provided by the facility on expressed for therapeutic diets. A provided by the facility on expressed had been last signed by A at 12:51 p.m. with director regarding the menu review menus were last reviewed by and RD H had just all menu review on 10/1/24. Ilisted the extension sizes or alternate menu.	S 478	Angelhaus worked with dietett services and completed new rewith extensions and portion sit Cook D was educated 11/25/2 and retrained on procedures a with all kitchen staff. PoC Verification Steps: (1) Kit manager will monitor to ensur menus are being followed on weekly basis. (2) Administrator shall meet with kitchen manger monthly for no less than nine months. (3) Administrator will review with QA team findings less than nine months or until compliance has been achieved.	menu zes. 24 along chen e a or er	11/25/24

	T OF DEFICIENCIES	(X1) PROVIDER		(X2) MULTIPL	E CONSTRUCTION	(X3) DATE S	SURVEY
AND PLAN	OF CORRECTION	IDENTIFICA	TION NUMBER:	A. BUILDING:		COMPL	LETED
						1 ,	С
		46906		B. WING			01/2024
NAME OF P	ROVIDER OR SUPPLIER		STREET ADD	RESS, CITY, ST	ATE ZIR CODE		
	TO THE ENGLISH ENERGY		2903 DOUG		AIE, ZIP CODE		
ANGELHA	AUS WEST		YANKTON,				
(X4) ID	SUMMARY ST	ATEMENT OF DEF		T	DDO/ADEDIO DI ANI OF CODDECTION		
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S 478	Continued From page	14		S 478			
	continued From page assisted living rules, https://sdlegislature.gr 70:06:03, the menu must guidelines for America serving sizes in order meets the dietary guidelines for America serving sizes in order meets the dietary guidelines for the provide policy revealed menus Registered Dietitian. 2. Observation, interving 10/29/24 at the following cook D revealed: *At 11:00 a.m. cook D meal. Interview at that she had confirmed the was tuna melts. -She had decided the much starch for the dadecision to make tuna and the raw hamburger patties on the macaroni salad, and from the mean folicy and fr	ov/Rules/Adm nust be based ans. The menu to ensure that delines. r's undated Fo s would be app ew, and menu ng times in the was preparing time with coole noon menu residents wen ay so she mad noodle casse e choice for m an alternative d gloves on ar tties onto the soon meal was so a bun, potato out cup. or the noon m two choices w prowns, and fre had finished s eal. She confi the menu with	on the dietary a should have a the menu should have a the menu should have a the menu should service sproved by a should have a review on the kitchen with a should service should be getting too the the role instead. They choice and was placing grill. They choice should be casserole, seal on the role instead should be casserole, serving the serving the role instead should be casserole.	S 478			
	*At 12:52 p.m. intervier egarding the above of cook D, and menu revits he confirmed cook Emenu.	oservation, into	erview with				

PRINTED: 11/19/2024 FORM APPROVED

	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SU IDENTIFICATIO		The state of the s	CONSTRUCTION	(X3) DATE S COMPL	
		46906		B. WING		11/0	; 1/2024
	ROVIDER OR SUPPLIER	40000	STREET ADDI 2903 DOUG YANKTON,		TE, ZIP CODE	1170	1/2024
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICI Y MUST BE PRECED! SC IDENTIFYING INF	ED BY FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPR DEFICIENCY)	BE	(X5) COMPLETE DATE
S 478	*She didn't like when menus because she of prepare each meal at *Cook D had changed talking to her. *Cook D had not follof facility. *Her expectations wo followed the menu. Interview on 10/30/24 of dietary services E, A, and administrator I confirmed: *The menus should he by RD H. *Their expectations we the menu.	the cooks would be dered the food coording to the menu without the menu without the menus and the menus are took to the menus at 10:15 a.m. we chief finance off a regarding the may been review and the food to the finance off and the may be the may be the may be the finance off and the may be the may be the may be the finance off and the may be the manual may be the	needed to nenu. Dut first for the D to have with director ficer (CFO) menus	S 478			
S 640	44:70:07:05 Control A Medications Medication brought from the used if ordered by physician assistant, or prior to administration as the prescribed medical transfer of the prescribed medical	om a resident's plant the resident's plant resident's plant resident's plant resident's plant resident	home may hysician, ner and, if is identified kota is not ord review, to follow oled after	S 640			

PRINTED: 11/19/2024 **FORM APPROVED** South Dakota Department of Health STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION IDENTIFICATION NUMBER: COMPLETED A. BUILDING: C B. WING 46906 11/01/2024 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 2903 DOUGLAS AVE ANGELHAUS WEST YANKTON, SD 57078 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE COMPLETE PREFIX PREFIX REGULATORY OR LSC IDENTIFYING INFORMATION) CROSS-REFERENCED TO THE APPROPRIATE TAG TAG DEFICIENCY) S 640 Continued From page 16 S 640 S 640 11/27/24 1. Observation and interview on 10/29/24 at 10:00 Angelhaus will perform a monthly a.m. in the medication room with director of nursing (DON) C while completing the narcotic staff meeting on the last week of count of scheduled medications revealed: November 2024. To be included in *Resident 3's medication bubble pack contained the meeting will be training on Methadone 10 milligram (mg) tablets. counting of mediations upon -The label on the package indicated: accepting them from the pharmacy. -- The Methadone had been sent from the Nurse(s) to train Med Aides on pharmacy to the facility on 10/25/24. -- The order on the label indicated staff were to properly counting the medications give two tablets (20 mg) by mouth two times daily when accepting them from the (pain). pharmacy and to properly putting -- There were two bubble packs each containing the new medications away. one tablet of Methadone 10 mg. --Label 2 of 2 QTY (quantity) 30 of 60. PoC Verification Steps: (1) Nurse(s) -Inside each individual slot was one Methadone to monitor weekly for 3 months, then 10 mg tablet. -Slot two had not contained any tablet. bi-weekly for the next 3 months, and -Interview at that time with DON C confirmed the then monthly after that. (2) above. Administrator shall review *Review of the controlled drug assessment documentation receipt/record/disposition form revealed on quarterly for nine months. (3) QA 10/25/24 the certified medication aide had team shall review documentation for documented she had received 30 Methadone 10 no less than nine months or until mg tablets with the above card. compliance has been achieved. -There was no other signature on the card documenting two staff had received the medication from the pharmacy. -The staff had continued to document from

10/25/24 through 10/29/24 at 6:00 a.m. there were 30 Methadone 10 mg tablets in the bubble

Interview at that time with DON C revealed:
*She confirmed the pharmacy had sent 29
Methadone 10 mg tablets and not 30 as indicated
on the controlled drug receipt/record/disposition

*Her expectations would have been for the narcotic count to be correct from the pharmacy.

pack.

	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER	SUPPLIER/CLIA TION NUMBER:	(X2) MULTIPLE	CONSTRUCTION	(X3) DATE S	
AND PLAN C	OF CORRECTION	IDENTIFICA	HON NUMBER:	A. BUILDING: _		COMPLI	ETED
							;
		46906		B. WING		11/0	1/2024
NAME OF PI	ROVIDER OR SUPPLIER		STREET ADD	RESS, CITY, STA	TE, ZIP CODE		
411051114	HO WEST		2903 DOUG	SLAS AVE			
ANGELHA	US WEST		YANKTON,	SD 57078			
(X4) ID	SUMMARY ST	ATEMENT OF DEF	CIENCIES	ID	PROVIDER'S PLAN OF CORRECTION	N	(X5)
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			00000 84 01004000 45000 5		DEFICIENCY)	9/249524	
S 640	Continued From page	e 17		S 640			
	*The CMA checking in the narcotic should have had the correct count.		should have				
			4 2 2 2 20				
	Phone interview on 10/29/24 at 1:24 p.m. with registered pharmacist/director of [name of pharmacy] G regarding the above observation revealed: *He confirmed the facility had contacted him after the above observation. *The pharmacy had reduced the quantity of Methadone sent to the facility from 60 tablets to						
1							
	59 tablets for changes to the resident's						
	medication bill.	o to the reside	1110				
	*He had no further co	mments.					
	Review of the provide				l l		
	Controlled Substance		iting Drug				
	Diversion policy revea						
	*"All medications are		cure manner,				
	as outlined in other po		ما الأسم سما				
	 Special storage and followed to prevent co 						
	(narcotics, etc.) and t						
	diversion."	o neib breverii	drug	Del.			
	*Procedure:						
	-"A Narcotic Count Sh	neet will be ma	intained for all				
	narcotic medications.	ioot wiii bo iiic	intanica for an				
	-When a narcotic is re	eceived in the	community, it				
	is counted by two sta		Service and the service and th				
	the narcotic sheet wit						
	count reflected in the	amount on ha	nd."				
	-"At the end of each s	shift, the staff r	nember				
	responsible for medic	ation completi	ng his/her				
	shift, and the staff me	ember respons	ible for				
	medications who is st	100 A					
	narcotic medications						
	on hand matches wha						
	Reconciliation Sheet						
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FORM APPROVED South Dakota Department of Health (X1) PROVIDER/SUPPLIER/CLIA (X3) DATE SURVEY STATEMENT OF DEFICIENCIES (X2) MULTIPLE CONSTRUCTION COMPLETED AND PLAN OF CORRECTION IDENTIFICATION NUMBER: A. BUILDING: _ C 11/01/2024 46906 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 2903 DOUGLAS AVE **ANGELHAUS WEST** YANKTON, SD 57078 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE COMPLETE **PREFIX PREFIX** CROSS-REFERENCED TO THE APPROPRIATE DATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) S 640 S 640 Continued From page 18 on hand. -Any discrepancies are immediately reported to the DON or member of the Administrative Team." S 776 S 776 44:70:09:02(1) Facility To inform Resident Of S776 11/25/24 Rights New menus with extensions and The information must contain: alternative menus were created with help from dietetic services. (1) The resident's right to exercise the resident's rights as a resident of the facility and as a citizen of the United States: PoC Verification Steps: (1) Kitchen manager will monitor new menus monthly and ensure the kitchen staff is sticking to the menus for each day. (2) Administrator shall This Administrative Rule of South Dakota is not review assessment documentation met as evidenced by: quarterly for nine months. (3) QA Based on interview, record review, and policy review, the provider failed to ensure residents Team shall review documentation had an alternate choice of food at mealtime. for no less than nine months or Findings include: until compliance has been achieved. 1. Confidential resident interviews on 10/29/24 at different times revealed: *The residents had not been given a choice of what they wanted to eat at mealtime. *They were all served the same thing. *They had not asked for alternative choices because "they didn't want to cause any trouble." Observation, interview, and menu review on 10/29/24 at the following times in the kitchen with cook D revealed: *At 11:00 a.m. cook D was preparing the noon

meal. Interview at that time with cook D revealed: -She had confirmed the noon menu on 10/28/24

-She had decided the residents were getting too

was tuna melts.

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	No. (CONTRACTOR CONTRACTOR	(X2) MULTIPLE CONSTRUCTION							
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NAME OF PROVIDER OR SUPPLIER	STREET A	ADDRESS, CITY, STA	TE ZID CODE	11/01/2024						
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much starch for the day decision to make tuna in a The residents had one had not been offered an *At 11:05 a.m. she configoing to be hamburger a casserole, macaroni sal Review of the menu for 10/29/24 revealed the to turkey Reuben, hash brown turkey Reuben, hash brown turkey Reuben, hash brown turkey Reuben, hash brown to the resident start and to the resident start and to the residents at mealth to make a decision on which wanted at meal times. The Agreed some of the resident resident Rights booklet resident/resident representations.	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION) Continued From page 19 much starch for the day so she made the decision to make tuna noodle casserole instead. -The residents had one choice for meals. They had not been offered an alternative choice. *At 11:05 a.m. she confirmed the noon meal was going to be hamburger patties on a bun, potato casserole, macaroni salad, and fruit cup. Review of the menu for the noon meal on 10/29/24 revealed the two choices were tavern or turkey Reuben, hash browns, and fruit cocktail. Interview on 10/29/24 at 12:52 p.m. with director of dietary E regarding the above observation, interview with cook D, and menu review revealed: *They only offered one choice/option at mealtimes to the residents. *She didn't know why except "maybe it was because they had cognition problems." *The cooks chose what option they would serve to the residents at mealtimes. Interview on 10/30/24 with chief finance officer (CFO) A, administrator B, director of nursing C, and director of dietary E regarding resident choices for meal time revealed: *DON C said some of the residents were unable to make a decision on what food choices they wanted at meal times. They would get frustrated. *Agreed some of the residents could make choices on what they would prefer for meal time. Review of the Assisted Living Community Resident Rights booklet given to each resident/resident representative upon admission revealed: *"You have the right to be fully informed in advance about care and treatment and of any									

		X/SUPPLIER/CLIA ATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED		
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NAME OF PROVIDER OR SUPPLIER ANGELHAUS WEST		2903 DOUG	STREET ADDRESS, CITY, STATE, ZIP CODE 2903 DOUGLAS AVE YANKTON, SD 57078				
(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 776	Continued From page and treatment, or be and treatment." * "The ALC (assisted care and an environm quality of living."	notified of char	must provide	S 776	DEFICIENCY		