

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 56852	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 02/13/2025
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NAME OF PROVIDER OR SUPPLIER AVERA EUREKA HEALTH CARE CENTER ASSI	STREET ADDRESS, CITY, STATE, ZIP CODE 202 J AVE POST OFFICE BOX 40 EUREKA, SD 57437
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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 2/10/25 through 2/13/25. Avera Eureka Health Care Center Assisted Living was found not in compliance with the following requirements: S105 and S455.	S 000		
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, record review, and policy review the provider failed to ensure: *Documentation was completed for the cleaning and sanitation for one of one dishwashers. *A process was in place to test and document sanitation levels in sanitation buckets for 1 of 1 kitchen. Findings include: 1. Observation on 2/10/25 at 3:48 p.m. of the dishwasher revealed it was a chemical dishwasher. Review of the provider's January 2025 dishwasher chemical log revealed:	S 105		

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

TITLE

(X6) DATE

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S 105	<p>Continued From page 1</p> <p>*The dishwasher chemical log had a column to document the PPM (parts per million) sanitizer concentration. *This log did not include a column to documents dishwasher temperature. *There were 13 days without documented chemical concentration. *There was no chemical concentration documentation from January 8th through January 14th.</p> <p>2. Observation on 2/10/25 at 4:00 p.m. of the three-compartment sink in the kitchen revealed: *There are multiple buckets with liquid and a cloth in them. *There was no documentation of the liquid's chemical concentration.</p> <p>Interview on 2/10/25 at 4:04 p.m. with cook I revealed: *Those buckets were sanitation buckets used to wipe surfaces. *The chemical concentration was tested when the liquid was changed but there is no documentation log. *He indicated the sanitation buckets were changed every hour.</p> <p>Observation on 2/11/25 at 11:04 a.m. of cook H revealed: *He mixed a new bucket of sanitizer. *He did not test the chemical concentration of the contents in the new bucket.</p> <p>Interview on 2/11/25 at 11:39 a.m. with cook H revealed: *He had filled a new bucket of sanitizing solution. *He did not test the chemical concentration of that solution. *There was no place to document the testing of</p>	S 105		

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S 105	<p>Continued From page 2</p> <p>the chemical concentration of the solution in the buckets. *He tested the buckets once daily.</p> <p>Observation and interview on 2/12/25 at 3:30 p.m. with cook K revealed: *He prepared a sanitation bucket. *He did not test the solution's chemical concentration. *When asked how he would know if the solution had the adequate chemical concentration, he tested the liquid. *The chemical concentration was read to be greater than 200 ppm. *When asked what ppm he expected the solution to be he indicated that he did not know. *He stated that he did not know where to locate that information. *Food service manager C directed him to a three-ring binder to find the information. *The information was observed above the three-compartment sink on a poster labeled "Quaternary Sanitizer", which indicated the concentration should have been between 200-400 ppm. *Also on this poster was a statement that directed staff to "Record the solution concentration reading in the appropriate log."</p> <p>Interview on 2/12/25 at 3:40 p.m. with food service manager C revealed: *It was his expectation that the sanitation bucket concentration be tested each time a bucket was changed. *The buckets were changed every hour. *He verified there was no log to document the chemical concentration of the sanitation buckets.</p> <p>Review of the provider's 5/24 LTC Food Safety and Sanitation policy revealed:</p>	S 105		

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S 105	Continued From page 3 **Sanitizer buckets are changed when visibly soiled or per manufacture's direction. The sanitizer is checked for proper concentration with test tape (per manufacture's instruction)." **Cloths must be soaking in sanitizer until use, changing solutions every 4 hours to maintain active concentration. (or per manufacture's instruction)".	S 105		
S 455	44:70:06:02 Food Safety Hot foods must be held at or above 135 degrees Fahrenheit or 57.2 degrees centigrade and served promptly after being removed from the temperature holding device. Cold foods must be held at or below 41 degrees Fahrenheit or 5 degrees centigrade and served promptly after being removed from the holding device. This Administrative Rule of South Dakota is not met as evidenced by: Based on observation, interview, record review, and policy review the provider failed to ensure: *Temperatures of food were measured prior to serving by one of one cook (G) prior to serving and documented. Findings include: 1. Observation on 2/11/25 at 11:10 a.m. with cook G during lunch service revealed: *The display on the Convotherm oven indicated a the temperature was set at 212 degrees Fahrenheit. *She removed ground meat and mashed potatoes from the Convotherm oven. *She did not take the temperature of the meat or mashed potatoes prior to serving.	S 455		

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S 455	<p>Continued From page 4</p> <p>Interview on 2/11/25 at 11:37 a.m. with cook G revealed: *She did not take the temperature of the food items removed from the Convotherm oven. *She stated that the food had been in the Convotherm oven all morning and would be an adequate temperature.</p> <p>Review of the provider's January 2025 food daily temperature record revealed: *There was an area to document soup, meat, alternate meat, potatoes, vegetables, alternate vegetables, puree, and other for lunch and supper. *There was no area to document breakfast foods. *There was no area to document the temperatures of refrigerated foods. *There was no temperature documentation for lunch on 1/10/25 and 1/29/25. *There was no temperature documentation for supper on 1/2/25, 1/3/25, and 1/5/25. **"Cooked foods must reach the temperature recommended by Food Service Code." **"Hot food is held at a temperature of 140 [degrees] F [Fahrenheit] or above." **"Cold foods are held at a temperature of 40 [degrees] F [Fahrenheit] or less."</p> <p>Interview on 2/12/25 at 3:40 p.m. with food service manager C revealed: *He expected food temperatures to be taken and documented every day prior to every meal being served. *He verified there was missing documentation of food temperatures and there was no area for breakfast temperatures to be documented.</p> <p>Review of the provider's 4/23 Food Temperatures policy revealed:</p>	S 455		

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S 455	<p>Continued From page 5</p> <p>***The food service will follow proper procedures in storing and monitoring food temperatures to prevent the spread of food borne illness.</p> <p>***Temperatures must be maintained at the following (Fahrenheit) settings for the items indicated below:"</p> <p>- "Frozen food 0 [degrees] or below;"</p> <p>- "Refrigerated food 41 [degrees] or below;"</p> <p>Review of the provider's 4/23 Recording Hot-Cold Food Temperatures policy revealed:</p> <p>***Record temperatures on food temperature log.</p> <p>***Continue taking temperatures as needed for each item on menu and recording.</p>	S 455		