

South Dakota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>59462</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>C</b> <b>10/30/2024</b>
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NAME OF PROVIDER OR SUPPLIER  <b>MENNO-OLIVET ASSISTED LIVING</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>402 SOUTH PINE STREET</b> <b>MENNO, SD 57045</b>
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(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	<p>Compliance Statement</p> <p>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 10/28/24 through 10/30/24. Menno-Olivet Assisted Living was found not in compliance with the following requirement S450.</p> <p>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 on 10/28/24 through 10/30/24. The area surveyed was related to a resident elopement. Menno-Olivet Assisted Living was found in compliance.</p>	S 000	<p>S 450 Action Items</p> <p>1. The walk-in cooler metal wire shelving located in the kitchen was immediately thoroughly cleaned by dietary staff to ensure the black substance noted to be on it was removed. The Administrator notified the flooring company on 11/18/2024 to discuss options regarding the walk-in cooler flooring. Administrator and flooring company agreed that an in-person visit to view the flooring concerns would be beneficial. A meeting is planned for "sometime early December" but a more specific date and time would be determined once it got closer. Another business was considered to be contacted if current flooring company was unable to assist in this area. On 11.18.2024, the Dietary Manager, Administrator, Maintenance, and Dietician met in-person to discuss and determine what a long-term solution could be to provide a clean area for the food preparation countertop. After discussion, it was determined that for immediate resolution, the caulked area on the food preparation countertop in the kitchen was removed by maintance and the areas of concern were resealed. Food and drink products were examined by the dietary staff to determine if any items were outdated. All expired food and drink items discarded and replaced.</p>	12/13/24
S 450	<p>44:70:06:01 Dietetic Services</p> <p>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.</p> <p>This Administrative Rule of South Dakota is not met as evidenced by: Based on observation, interview, and record review, the provider failed to maintain clean and sanitary conditions in one of one observed kitchen where residents' food was stored and prepared. Findings include:</p> <p>1. Observation on 10/28/24 at 2:54 p.m. in the kitchen revealed: *The walk-in cooler metal wire shelving had a black substance on it. *The walk-in cooler flooring was a metal surface</p>	S 450	<p>2. The Administrator, Dietary Manager, and Dietician reviewed and revised the current cleaning schedule for dietary cooks and dietary aides. Cleaning of the shelves in the walk-in</p>	

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

**Michelle Kettwig**

TITLE

**Administrator**

(X6) DATE

**11/21/2024**

South Dakota Department of Health

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S 450	<p>Continued From page 1</p> <p>that contained rust and had a black substance on the caulking where the floor met the wall.</p> <p>*The caulked area on the food preparation counter where the countertop met the backsplash:</p> <p>-Had black and brown unidentified particles pressed into the caulking.</p> <p>-Was sticky when touched.</p> <p>*Area of the food preparation countertop were cracked and not sealed.</p> <p>*In the refrigerator there were:</p> <p>-A container of thickened orange juice had an expiration date of 7/6/24.</p> <p>-A container of tomato juice had an expiration date of 8/8/24.</p> <p>*Two containers of half and half had an expiration date of 10/13/24.</p> <p>*More than 12 containers of yogurt had a use by date of 10/20/24.</p> <p>2. Interview on 10/29/24 at 2:30 p.m. with dietary manager C revealed:</p> <p>* The caulking on the food preparation counter had been recently replaced by the maintenance department.</p> <p>*She had asked for a new countertop and was told it would be too expensive.</p> <p>*She was not aware of the area of the countertop that was not sealed.</p> <p>*She stated that there was a cleaning schedule for the kitchen and walk-in cooler.</p> <p>-The responsibility for cleaning would alternate between the morning and evening cooks.</p> <p>*It was her expectation that the wire shelves would be properly cleaned and signed off as completed each week.</p> <p>3. Interview on 10/30/24 at 10:05 a.m. with administrator A revealed:</p> <p>*During a walk-through of the kitchen, she</p>	S 450	<p>cooler was modified to be cleaned weekly by dietary staff on the same day and same shift of every week to ensure consistency in cleaning responsibilities. Checking expiration dates weekly by dietary staff every week on the same day and same shift was added to the cleaning schedule to ensure that all food items and drink items are within the designated date to be considered safe for consumption. Any expired food or drink items are to be discarded immediately. Inspection of the caulked areas on the countertop will be done weekly by the Dietary Manager, or designee to ensure cleanliness of areas. If areas are noted to be concerning of uncleanliness, Dietary Manager, or designee, will notify Maintenance immediately to have area addressed and to be maintained. The new hire orientation checklist will be updated by the Dietary Manager to include the cleaning schedule responsibilities and expectations. The Dietary Manager, or designee, will be responsible for providing this one-on-one training.</p> <p>3. The updated cleaning schedules for dietary staff will be turned in to the Dietary Manager daily for review. The Administrator will fill in for reviewing cleaning schedules if Dietary Manager is absent. The Dietary Manager is to lead the dietary in-service on 11/21/2024 to review the changes made to the updated cleaning schedules. A second in-service meeting for dietary staff is scheduled for 11.25.2024 and is to be led by the Dietary Manager and the Dietician on this date. The Dietary Manager, or</p>	
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S 450	<p>Continued From page 2</p> <p>reported she had not been made aware of the condition of the countertop caulking. *She agreed that the caulking was not a cleanable surface. *She said this issue would be addressed. *She reported they were working with a flooring company on other projects and to see what could be done to fix the rusted floor in the walk-in cooler.</p> <p>4. Review of the provider's weekly cleaning schedules revealed: *The task "Wipe shelves down in walk-in cooler" areas for week one and week two were signed off for the month of October, weeks three and four were not signed off as completed. *For the month of September, week one and week 5 were signed off as completed, weeks two, three, and four were not signed off as completed.</p> <p>5. Review of the provider's November, 2022 Sanitization policy revealed: *Policy Interpretation and Implementation, number two, "All utensils, counters, shelves and equipment are kept clean, maintained in good repair and are free from breaks, corrosions, open seams, cracks and chipped areas that may affect their use or proper cleaning."</p> <p>6. Review of the provider's November 2022 Food Receiving and Storage policy revealed: *Refrigerated/Frozen Storage, number seven, "Refrigerated foods are labeled, dated and monitored so they are used by their "use-by" date, frozen, or discarded."</p>	S 450	<p>designee will complete audits for ensuring that specific items on the cleaning schedule are being completed which includes the cleaning of the wire shelving in the walk-in cooler and for checking of the expired food and drinks Audits are to be done weekly for eight weeks, twice a month for four months, monthly for three months. All data will be reported to QAPI by the Dietary Manager, or designee. It will be at the discretion of the QAPI committee if the audits are to continue or if there has been correction of the deficient practice.</p> <p>The Administrator and Dietary Manager will do a weekly review of the audits to ensure that cleaning expectations are sustained and any expired food or drink items have been discarded. This weekly review will also include the monitoring of the caulked countertops to ensure they are being maintained and clean. This review will be reported to QAPI by the Administrator.</p> <p>4. The Administrator reviewed with the Dietary Manager that our facility's process for facility improvement requests must be discussed directly with the Administrator and/or Board of Directors.</p>	