

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  015416	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  01/04/2024
NAME OF PROVIDER OR SUPPLIER  Andalusia Manor		STREET ADDRESS, CITY, STATE, ZIP CODE  670 Moore Rd Andalusia, AL 36420	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0695</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide safe and appropriate respiratory care for a resident when needed.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> Based on observations, interview, resident record review, and review of a facility policy titled Oxygen Therapy, the facility failed to ensure Resident Identifier (RI) #33, one of one resident sampled for Respiratory Care, received oxygen (O2) at two liters per minute (2 l/m) as ordered by physician, on 01/02/2024 and 01/03/2024, two of three days of the survey.</p> <p>Findings include:</p> <p>An undated facility policy titled Oxygen Therapy documented: Policy: Oxygen is administered to residents who need it, . Oxygen is only administered with a Physician's order.</p> <p>RI #33 was admitted to the facility 02/13/2023 and readmitted on [DATE] and had diagnoses to include: Chronic Obstructive Pulmonary Disease.</p> <p>RI #33's Physician Order List documented an as needed order dated 03/26/2023 for RI #33 to receive oxygen at two liters per minute.</p> <p>On 01/02/2024 at 5:36 PM RI #33 was observed receiving O2 at three liters per minute.</p> <p>On 01/03/2024 at 9:38 AM RI #33 was observed receiving O2 at three liters per minute per nasal cannula.</p> <p>On 01/03/2024 at 1:56 PM RI #33 was observed receiving O2 at three liters per minute per nasal cannula.</p> <p>On 01/03/2024 at 1:59 PM Registered Nurse (RN) #9 was asked about RI #33 receiving oxygen. RN #9 said, RI #33 used O2 as needed and she thought it should be at 2 l/m. RN #9 said, RI #33's O2 was set at three liters per minute. RN #9 reviewed RI #33's physician orders and said, it should be at two l/m. RN #9 said, the concern for O2 not administered at the ordered liters per minute was the doctor's orders were not being followed.</p>

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observations, interviews, the facility's document Associate In-Service Record, and the 2022 United States (U.S.) Food and Drug Administration (FDA) Food Code, the facility failed to ensure food stored in the walk-in cooler was completely covered, sealed, labeled properly, and outdated food was discarded on 01/02/2024 during the initial kitchen observation.</p> <p>This had the potential to affect 82 of 82 residents receiving food from the kitchen.</p> <p>Findings include:</p> <p>A facility in-service record dated 05/08/2023, documented:</p> <p>. Topic: Labeling, Dating, and Expired Foods Procedures Refresh</p> <p>For Already Refrigerated Foods: All Refrigerated Food, assumed as Ready To Eat, must contain the following: Item Description ., In On Date ., Opened On Date ., and Use By Date . Once Deli Meats are opened, they have a 7 (seven) day life span. The day it was opened is counted as Day 1.</p> <p>Food Storage and Retention Guide</p> <p>. Ready-to-Eat/Prepared Foods- Food in a form that is edible without additional preparation to achieve food safety. (Example: leftovers, deli salads, cut produce) Up to 7 (seven) days Day 1 is the day of preparation .</p> <p>The 2022 U.S. FDA Food Code included the following:</p> <p>3-305.11 Food Storage.</p> <p>(A) . FOOD shall be protected from contamination by storing the FOOD: . (2) Where it is not exposed to splash, dust, or other contamination .</p> <p>On 01/02/2024 at 1:31 PM, during the initial kitchen tour an observation was made of food stored in the walk-in cooler to include: a small aluminum pan of cranberry sauce partially covered with foil had no label, half an unsealed bag of broccoli had no label, and a round aluminum pan covered in foil was labeled, tuna fish, and was dated 12/23/2023.</p> <p>An interview was conducted with the Dietary Manager (DM) on 01/02/2024 at 1:51 PM. The DM admitted that the cranberry sauce and broccoli was not sealed properly and was not labeled. The DM stated open items should be stored and labeled with the item description, date, and completely sealed. The DM stated, the concern of food not being labeled and covered was anything could have gotten in the food and be harmful to the residents. The DM admitted the tuna fish observed in the walk- in cooler dated 12/23/2023 should have been discarded seven (7) days from date on label. The DM stated the concern of outdated tuna fish being stored in the walk-in cooler was it could have been served to residents and they could have become sick.</p>		