

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045189	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/08/2025
NAME OF PROVIDER OR SUPPLIER The Springs of Camden		STREET ADDRESS, CITY, STATE, ZIP CODE 900 Magnolia Road Camden, AR 71701	

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 0804</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observations and interviews, the facility failed to ensure hot foods were served hot and cold foods/beverages were served cold to maintain palatability and encourage adequate nutritional intake for two meals at which food temperatures were checked.</p> <p>The findings are:</p> <p>On 05/05/2025 at 12:12 PM, the first lunch meal tray for the female unit was placed on a shelf inside the food cart, by License Practical Nurse (LPN) #1. The food cart was located by the kitchen door in the dining room.</p> <p>On 05/05/2025 at 12:25 PM, a cart that contained 16 lunch trays was delivered to the [NAME] Hall (Female unit) by Certified Nursing Assistant (CNA) #2. At 12:37 PM, immediately after the last resident was served in the [NAME] Hall (Female Unit) dining room, the temperatures of the food items from the test trays on the cart were checked by CNA #2, with the following results:</p> <p>a)</p> <p>Pudding: 59 degrees Fahrenheit</p> <p>b)</p> <p>Purred vegetables: 113 degrees Fahrenheit</p> <p>c)</p> <p>Pureed chicken tender: 105.2 degrees Fahrenheit</p> <p>d)</p> <p>Ground chicken tender: 98 degrees Fahrenheit</p> <p>e)</p> <p>Cut green beans: 103.8 degrees Fahrenheit</p> <p>During the noon service observation on 05/05/2025 at 12:53 PM, the first food tray was placed on a shelf in the food cart, for the East 1 Hall by LPN #1.</p> <p>(continued on next page)</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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<p>F 0804</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Some</p>	<p>On 05/05/2025 at 1:03 PM, a cart that contained 14 lunch trays was delivered to East 1 Hall, by CNA #3. At 1:12 PM, immediately after the last resident was served in their room on East 1 Hall, the temperatures of the food items from the test trays on the cart were checked by CNA #3, with the following results:</p> <p>a)</p> <p>Milk: 44 degrees Fahrenheit</p> <p>b)</p> <p>Chicken tenders: 114 degrees Fahrenheit</p> <p>c)</p> <p>Purred vegetables: 113 degrees Fahrenheit</p> <p>d)</p> <p>Mashed potatoes: 111 degrees Fahrenheit</p> <p>e)</p> <p>Pureed chicken tender: 114 degrees Fahrenheit</p> <p>f)</p> <p>Ground chicken tender: 104 degrees Fahrenheit</p> <p>g)</p> <p>Cut green beans: 107 degrees Fahrenheit</p> <p>On 05/05/2025 at 1:16 PM, the District Dietary Manager (DDM) stated hall-trays food temperatures should be 120 degrees Fahrenheit when they reach the residents. She explained how long the trays sat from the time they been loaded into food cart, until they were delivered to the halls, could affect the temperature. She also explained that if the plates were not heated, it would affect the temperature further. She then felt the plates with her hands and stated the plates were not warm.</p> <p>On 05/06/2025 at 7:34 AM, the first breakfast tray was placed on a shelf, in an unheated food cart by LPN #7, while the door remained open. The food cart stayed open as she continued loading the remaining meal trays. After placing 14 meal trays inside, she closed the food cart door.</p> <p>On 05/06/2025 at 7:43 AM, CNA #4 then delivered the food cart to the [NAME] Hall (Male unit). At 7:52 AM, immediately after the last resident was served in the [NAME] Hall (Male Unit) dining room, the temperatures of the food items from the test trays on the cart were checked by CNA # 4, with the following results:</p> <p>(continued on next page)</p>

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<p>F 0804</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Some</p>	<p>a)</p> <p>Milk: 55.9 degrees Fahrenheit</p> <p>b)</p> <p>Sausage links: 94.8 degrees Fahrenheit</p> <p>c)</p> <p>Pureed sausage: 102.8 degrees Fahrenheit.</p> <p>d)</p> <p>Pureed chicken tender: 105.2 degrees Fahrenheit</p> <p>e)</p> <p>Ground sausage with gravy: 102.2 degrees Fahrenheit</p> <p>f)</p> <p>Scrambled eggs: 107.7 degrees Fahrenheit</p> <p>Immediately following the temperature checks, CNA #4 stated the food should have been reheated.</p> <p>During an observation of the breakfast meal service on 05/06/2025 at 7:44 AM, the first breakfast meal tray for East 1 Hall was placed on a shelf, in an unheated food cart by LPN #7, while the door remained open. The food cart stayed open as she continued loading the remaining meal trays.</p> <p>On 05/06/2025 at 7:53 AM, an unheated food cart, that contained 14 breakfast meals, was delivered to East 1 Hall by CNA #3.</p> <p>On 5/06/2025 at 8:04 AM, immediately after the last resident was served in their room on East 1 Hall, the temperatures of the food items from the test trays on the cart were checked by CNA #3, with the following results:</p> <p>a)</p> <p>Milk: 45 degrees Fahrenheit</p> <p>b)</p> <p>Scrambled eggs: 113 degrees Fahrenheit</p> <p>Immediately following the temperature checks, CNA #3 stated the food should have been reheated.</p> <p>(continued on next page)</p>		

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<p>F 0804</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Some</p>	<p>On 05/06/2025 at 8:03 AM, the first breakfast meal tray for East 2 Hall was placed on a shelf, in an unheated food cart by LPN #7, while the door remained open. The food cart stayed open as she continued loading the remaining meal trays.</p> <p>On 05/06/2025 at 8:11 AM, a cart that contained 13 breakfast meals was delivered to East 2 Hall by CNA #5. At 8:19 PM, immediately after the last resident was served in their room on East 2 Hall, the temperatures of the food items from the test trays on the cart were checked by CNA #8, with the following results:</p> <p>a)</p> <p>Milk: 43.7 degrees Fahrenheit</p> <p>b)</p> <p>Pureed sausage: 104.7 degrees Fahrenheit</p> <p>c)</p> <p>Pureed bread and milk: 113.6 degrees Fahrenheit</p> <p>d)</p> <p>Ground sausage with gravy: 102.2 degrees Fahrenheit</p> <p>e)</p> <p>Pureed eggs: 100.4 degrees Fahrenheit</p> <p>Immediately following the temperature checks, CNA #5 stated the food should have been reheated.</p> <p>During an interview on 05/05/2025 at 11:46 AM, Resident #15 stated the soup provided by the facility, as an option on the alternative menu, was always cold.</p> <p>During an interview on 05/05/2025 at 3:10 PM, Resident #1 was asked if the temperatures of their hot foods and cold foods were appropriate. Resident #1 stated the food was usually cold. The resident stated they usually ate in their room.</p> <p>On 05/06/2025 at 10:33 AM, two alert and oriented residents, who were present during the resident group meeting, were asked if the temperatures of the hot foods and cold foods were appropriate. Two of the five residents, who ate meals in their rooms, agreed with the following statements:</p> <p>a)</p> <p>Resident #49 indicated that their breakfast was cold sometimes.</p> <p>b)</p> <p>(continued on next page)</p>		

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<p>F 0804</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Some</p>	<p>Resident #66 indicated that sometimes their food was cold.</p> <p>During an interview on 05/06/2025 at 1:44 PM, LPN #7 stated she did not know the food cart should remain closed while loading meal trays, until the Dietary Manager (DM) informed her. She stated that she had not considered that leaving the door open would cause the food temperatures to drop.</p> <p>During an interview with the Dietary Manager on 05/06/2025 at 1:46 PM, she stated the food cart door should be kept closed each time a meal tray was placed inside, to retain the proper temperature.</p>		