

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045301	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/05/2024
NAME OF PROVIDER OR SUPPLIER Oak Manor Nursing and Rehabilitation Center Inc		STREET ADDRESS, CITY, STATE, ZIP CODE 150 Morton Avenue Booneville, AR 72927	

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)
F 0761 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	<p>Ensure drugs and biologicals used in the facility are labeled in accordance with currently accepted professional principles; and all drugs and biologicals must be stored in locked compartments, separately locked, compartments for controlled drugs.</p> <p>Based on observations, interviews, facility document review, and facility policy review, the facility failed to discard 3 expired medications from 1 of 2 medication carts observed for medication labeling and storage standards.</p> <p>Findings include:</p> <ol style="list-style-type: none"> 1. A policy was requested related to dating multi-dose medication and expired medication. Facility had no policy related to these items. <ol style="list-style-type: none"> a. During an observation and interview on 09/04/2024 at 9:32 AM, three expired medications were found in the Northwest cart. One bottle of multi vitamins expired 06/2024, one vial of fiber laxative expired 08/2024 and one vial of a fast acting insulin with an opened date of 08/01/2024. Licensed Practical Nurse (LPN) #5 stated nurses are responsible for making sure medication are removed before it expires, and insulin should be discarded 28 days after opened and dated. b. During an interview on 09/05/2024 at 9:41 AM, the Director of Nursing (DON) stated the facility utilized the 28-day rule with opened multi use medications and the nurses are responsible for checking the medication in the carts daily for expired medications as well as our pharmacy consultant checks the carts monthly for expired medications.

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 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 observation, record review, and interview, the facility failed to ensure food was prepared in a safe manner in order to prevent foodborne illness by not cleaning the deep fryer and grease traps.</p> <p>The findings are:</p> <p>On 9/03/2024 at 11:02 am, during the initial tour of the facility kitchen, the grease traps were pulled out by the Dietary Manager (DM) and they were covered in aluminum foil that had a dark brown substance with small light brown pieces of crumbs, along with hollow tubular shaped noodles about an inch and a half long, that were light brown in color, but black on top.</p> <p>On 9/03/2024 at 11:04 am, the DM was asked to open the lid on the deep fryer. Inside the deep fryer was dark brown colored liquid with a large number of small round crumbs gathered on top and around the edges of the fryer.</p> <p>On 9/03/2024 at 11:05 am, the DM said that the grease traps and fish fryer are cleaned every two weeks.</p> <p>On 9/05/2024 at 7:50 am, the DM said that grease traps and fish fryers should be cleaned often to keep from attracting bugs and keep the residents from getting sick from a foodborne illness.</p> <p>A policy, staff competencies, and trainings were requested on 9/05/2024 at 7:59 am. The facility could not provide a policy or staffing competencies pertaining to food preparation and cleaning of equipment.</p>