

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065424	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/02/2025
NAME OF PROVIDER OR SUPPLIER River Valley Rehabilitation and Healthcare Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1335 6th St Del Norte, CO 81132	

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 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 and interviews, the facility failed to store, prepare, distribute and serve food in a sanitary manner in the main kitchen and the main dining room.</p> <p>Specifically, the facility failed to:</p> <ul style="list-style-type: none"> -Ensure food was labeled, dated and discarded in a timely manner; and -Ensure the refrigerator and hot cocoa machine was cleaned regularly. <p>I. Failed to ensure food was labeled, dated and disposed of timely</p> <p>A. Professional reference</p> <p>The Colorado Retail Food Establishment Rules and Regulations, (3/16/24), retrieved on 4/2/25 read. in pertinent part,</p> <p>A date marking system that meets the criteria may include: Using a method approved by the Department for refrigerated, ready-to eat potentially hazardous food (time/temperature control for safety food) that is frequently rewrapped, such as lunch meat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine; marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded; marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded or using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the department upon request. (Chapter 3-29)</p> <p>B. Observations and interviews</p> <p>On 4/2/25 at 12:40 p.m., during the kitchen tour, the following items were found in the main kitchen refrigerator without an open date:</p> <ul style="list-style-type: none"> -An open container of coleslaw; -A sealed bag of unknown meat; -A plastic container of peaches; <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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>-A large sealed storage bag with a red sauce;</p> <p>-A sealed storage bag with a half an avocado;</p> <p>-A large sealed storage bag of celery;</p> <p>-A plastic container of dressing; and</p> <p>-Two packages of muffins.</p> <p>Also observed in the refrigerator were two items that were expired:</p> <p>-A package of unknown meat, dated 3/7/25; and,</p> <p>-A sealed bag of lettuce, dated 3/14/25.</p> <p>Additionally, the refrigerator had two large pork loins on the bottom of the refrigerator not in a covered pan.</p> <p>The dietary manager (DM) said the staff had not dated the identified items when they were opened. She said food could only be stored for five days. She said the meat and the lettuce needed should have been thrown out. The DM said the pork loins should have been in a pan with a cover.</p> <p>II. Failed to ensure a sanitary kitchen</p> <p>A. Professional reference</p> <p>The Colorado Retail Food Establishment Rules and Regulations, (3/16/24), retrieved on 4/2/25 read in pertinent part,</p> <p>Equipmenet food-contact surfaces and utensils shall be clean to sight and touch. The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (Chapter 4-20)</p> <p>B. Observations and interview</p> <p>On 4/2/25 at 12:40 p.m. an unknown substance, yellow in color and powdery around the edges, was found covering a large area on the bottom of the refrigerator in the main kitchen. The hot cocoa machine in the main dining room had debris on it. The tube that dispensed the cocoa was dirty with specks of cocoa all over the end of the tube touched mugs and cups. There was a large amount of loose cocoa inside of the machine. The DM said the refrigerator and the cocoa machine should have been cleaned.</p> <p>III. Staff interviews</p> <p>The DM was interviewed on 4/2/25 at 12:50 p.m. The DM said the food should be dated to make sure the food was not spoiled and safe for consumption. The DM said the pork loin should have been in a pan with a cover to prevent leaking and cross contamination. The DM said the refrigerator and hot cocoa machine should have been cleaned daily to prevent food borne illnesses.</p> <p>(continued on next page)</p>

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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>The nursing home administrator (NHA) was interviewed on 4/2/25 at 4:00 p.m. She said food should be dated to ensure the food was thrown out after five days. She said the expired food needed to be discarded for the protection of the residents. She said the pork loins should have been in a covered pan to prevent cross-contamination. She said the refrigerator and cocoa machine should have been cleaned daily. She said she would be working with the new DM to support her in the changes she would be making.</p>		