

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165327	(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING	(X3) DATE SURVEY COMPLETED 07/09/2025
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NAME OF PROVIDER OR SUPPLIER SUNRISE TERRACE NURSING & REHABILITATION CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 706 WEST CENTRAL AVENUE , WINFIELD, Iowa, 52659
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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) COMPLETION DATE
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F0000 ✓ KG	INITIAL COMMENTS Correction date: <u>7/14/25</u> The following deficiency resulted from the facility's annual recertification survey conducted on July 7, 2025 to July 9, 2025. See the Code of Federal Regulations (42CFR) Part 483, Subpart B-C.	F0000		
F0804 SS = E	Nutritive Value/Appear, Palatable/Prefer Temp CFR(s): 483.60(d)(1)(2) §483.60(d) Food and drink Each resident receives and the facility provides- §483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance; §483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature. This REQUIREMENT is NOT MET as evidenced by: Based on observations, policy review, resident and staff interviews, the facility failed to maintain palatable food at minimum safe temperatures for 1 of 1 meals observed. The facility reported a census of 36 residents. Findings include: 1. During an observation on 7/7/25 at 11:43 a.m., Staff A, Cook started to serve lunch. The meal included breaded fish, green beans, and french fries. During the service, the lights of the steam table were not illuminated. During an interview on 7/7/25 at 12:37 p.m., Staff A	F0804	see attached plan of correction and current documentation	7/16/25

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 reverse for further 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 <i>Andrzej Remick</i>	TITLE <i>Administrator</i>	(X6) DATE <i>7/22/25</i>
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F0804 SS = E	<p>Continued from page 1 stated she completed serving the meal. The State Agency (SA) requested a test tray. With the Certified Dietary Manager present and with the use of a facility thermometer the following food temperatures were obtained:</p> <ul style="list-style-type: none"> a. Breaded fish 132.5 degrees F (Fahrenheit). b. Green beans 126 degrees F. c. French fries 93 degrees F. <p>During the observation, the CDM stated the temperatures should be at a minimum of 135 degrees Fahrenheit and stated the steam table was not on.</p> <p>Review of the undated facility policy titled "Standard Operating Procedure (SOP) For Holding Hot and Cold Potentially Hazardous Foods (PHFs)", revealed a Purpose statement which declared To prevent foodborne illness by ensuring that all potentially hazardous foods are held under the proper temperatures. The Instructions section directed staff, in part:</p> <p>#2. Hold hot foods at 135 degrees or above.</p> <ul style="list-style-type: none"> a. Preheat steam tables and hot boxes. <p>2. The Minimum Data Set (MDS) assessment, dated 6/16/25, identified Resident #22 with a Brief Interview for Mental Status (BIMS) score of 15 out of 15, which indicated intact cognition.</p> <p>During an interview on 7/7/25 at 11:05 a.m., Resident #22 stated food that was supposed to be hot was served cold. She reported having been served cold scrambled eggs for breakfast on 7/7/25.</p> <p>3. The MDS assessment dated 5/7/25 revealed Resident #6 scored a 15 out of 15 on the BIMS exam, which indicated cognition intact.</p> <p>During an observation of lunch on 7/7/25 at 11:52 a.m., Resident #6 took a bite of a french fry and commented to her tablemate that the french fries were not really hot.</p> <p>During an interview on 7/7/25 at 2:28 p.m., Resident #6 queried on her lunch stating the french fries were cold.</p> <p>4. The MDS assessment dated 4/2/25 revealed Resident</p>	F0804		

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F0804 SS = E	Continued from page 2 #11 scored a 12 out of 15 on the BIMS exam, which indicated cognition moderately impaired. During an interview on 7/7/25 at 10:26 a.m., Resident #11 stated she ate in her room. Resident #11 asked about the temperature of the food and Resident #11 stated the food was sometimes cold, and rarely was it a good temperature.	F0804		

F804 temps - failure to provide food at an appetizing temperature

It is the policy of the facility to provide and ensure food remains at an appetizing temperature for consumption.

CDM received education from contracted dietitian on 7/16/2025 on expected monitoring of appetizing food serving temperatures. **Complete.**

Dietary staff mini in-service education on Plan of Correction and Standard Operating Procedure for Holding of Hot and Cold Potentially Hazardous Foods policy completed 7/11 – 7/14 2025. All staff in-service on Emergency Preparedness Full-Scale Exercise completed on 7/17/25 to include how to handle dietary/food/temperature statements made by residents. **Complete.**

The steam table will be signed off on daily, at each service, by two staff members to ensure compliance with keeping items at appropriate temperature through Sunday, August 3rd. CDM will audit periodically thereafter. **Ongoing.**

End of service food temperatures will be signed off on daily, at each service, by two staff members to ensure compliance with keeping items at appropriate temperatures through Sunday, August 3rd. CDM will audit periodically thereafter. **Ongoing.**

CDM will periodically audit temperatures of room trays upon delivery. **Ongoing.**

Daily audits of all logged meal temperatures will be completed by CDM through Sunday, August 3rd. CDM will audit periodically thereafter. **Ongoing.**

Through the QAPI program, we will review, update, and make changes, as necessary, to this plan of correction to ensure substantial compliance for no less than 6 months. The results of these audits will be reviewed in our Quality Assurance Meeting monthly for 6 months or until 100% compliance is achieved x4 consecutive weeks. **Ongoing**