

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185326	(X2) MULTIPLE CONSTRUCTION A BUILDING B WING	(X3) DATE SURVEY COMPLETED 07/30/2025
NAME OF PROVIDER OR SUPPLIER CLINTON-HICKMAN COUNTY NURSING FACILITY			STREET ADDRESS CITY, STATE, ZIP CODE 366 SOUTH WASHINGTON STREET , CLINTON, Kentucky, 42031	
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F0000	INITIAL COMMENTS Based upon the offsite revisit for health, the facility in compliance 07/20/2025.	F0000		

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	TITLE	(X6) DATE
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F0000	INITIAL COMMENTS A Standard Recertification survey was concluded on 06/18/2025. The facility was found not to be in substantial compliance with 42 CFR 483 subpart B. Survey Dates: 06/15/2025 - 06/18/2025 Survey Census: 32 Sample Size: 12 Supplemental Residents: 0	F0000		
F0812 SS = F	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store prepare distribute and serve food in accordance with professional standards for food service safety.	F0812	F812 While no specific residents were affected by the deficient practice the scope and severity of level "F" supports that all residents had the potential to be affected. Immediate corrective action was disposal of each item that was not properly stored, and disposal of each item that was not dated. All dietary staff including dietary manager were educated on 6/18/25 by Lisa Hollowell, R.D. Education included review of policy entitled "Date Marking for Food Safety" and policy entitled "Food Safety Requirements." Education was specific regarding proper sealing, storing, and dating of food items. All residents have the potential to be affected by this deficient practice. Systemic changes to ensure the deficient practice does not recur: A daily food safety audit regarding storage and dating of food will be conducted by the Dietary Manager; when Dietary Manager is absent the person responsible for the daily audit will be the afternoon Cook. The daily audit sheet tool contains specific locations that are inspected. Those locations include: walk-in cooler, walk-in freezer, reach-in cooler, box freezer, pantry,	07/14/2025

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F0812 SS = F	<p>Continued from page 1</p> <p>This REQUIREMENT is NOT MET as evidenced by:</p> <p>Based on observation, interview, and review of the facility's policy, the facility failed to store food in accordance with professional standards for food service safety. Food items were not dated at the time of storage. Food that had been opened were not covered and/or sealed to prevent contamination. The deficiency had the potential to affect 32 of the facility's 32 residents who consumed food from the kitchen.</p> <p>The findings include:</p> <p>Review of the facility's revised policy titled, "Food Safety Requirements", dated 04/01/2025, revealed food would be stored according to professional standards for food service safety. Continued review revealed food would be stored in a manner that helps to prevent deterioration and contamination, including from growth of microorganisms. Additionally, labeling, dating, and monitoring refrigerated food, including but not limited to, leftovers, so it would be used by the use-by date and keeping foods covered or in tight containers was required.</p> <p>a. Observation of Freezer1, on 06/17/2025 at 10:45 AM, revealed cheddar cheese omelets, okra, corn, bread sticks, all in their original box/containers with unsealed flaps were undated, and the internal plastic bag was not covering the food items exposing them to potential contamination. Continued observation revealed one plastic bag of broccoli opened, uncovered and was not dated.</p> <p>b. Further observation of the dry pantry storage revealed a large bag of cereal that was opened, removed from the original container, and placed into a storage bag but was undated. Continued observation revealed a large bag of macaroni opened, and undated.</p> <p>c. Additional observation of the bread cart revealed one opened and undated loaf of gluten free bread not covered to prevent potential contamination.</p> <p>In an interview with Cook1, on 06/17/2025 at 11:15 AM, she stated she had worked there for 6 months. She stated she was aware that food items should be stored</p>	F0812	<p>Continued from page 1</p> <p>bread cart. The purpose of this audit is to ensure that within each location open items are dated, tightly and properly sealed, and that there aren't any food items that are exposed or uncovered. This new audit sheet was implemented on 7/14/25.</p> <p>Further dietary education includes training by the Administrator regarding Food Procurement, Store/Prepare, Serve. This training content explains the deficiency at F812 and reviews the specifics of deficient practices that support the citation. Within this training the new daily checklist is presented and explained. Training emphasizes everyone's responsibility to adhere to practices about which they've been trained, how that resident safety can be compromised if there is deviation from policy, and how working together as a team can support success.</p> <p>New hires in the dietary department will receive the entirety of this training during orientation.</p> <p>To monitor performance and ensure solutions are sustained, there will be weekly audits by the Administrator or the Infection Preventionist. The weekly audit criteria is the same as daily audits. When 100 percent compliance is achieved for four consecutive weeks, audits may decrease to bi-weekly, i.e. once every two weeks. When 100 percent compliance of bi-weekly audits is maintained for six months, then at the discretion of the QAPI committee, the audits may decrease to monthly.</p>	

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F0812 SS = F	<p>Continued from page 2</p> <p>properly which included dating, labeling, and ensuring the foods were covered. She stated she had been trained and was aware that all dietary staff were responsible to ensure residents were not served contaminated foods. She further stated that the facility's policy and procedures should be followed regarding food safety. She stated if staff had not followed those guidelines there was always the potential for residents to become sick.</p> <p>In an interview with Dietary Aide1, on 06/18/2025 at 12:18 PM, she stated when food items were received from the delivery truck, she had verified the order and ensured the old supply was rotated and the new was dated when it had been received and stored. She stated if anything was opened for use it was to be labeled and dated, and covered before storing on pantry shelves, refrigerator and/or freezer. She stated all staff were responsible to securely cover and store the remaining food items in the freezer or refrigerator after opening the food boxes/containers which included labeling and dating the items to ensure they were not used after the expiration date. Additionally, she stated she had taken care of this herself, but all staff were supposed to check to make sure it had been done</p> <p>In an interview with the Dietary Manager (DM), on 06/17/2025 at 11:15 AM, she stated she had a good team in the kitchen but understood that some food items had not been covered, labeled, and dated. She stated there would be a reeducation of the importance of food safety. She stated her expectations were that all dietary staff would use their knowledge and training and follow the facility's food safety policy to ensure residents were being served good food.</p> <p>During an interview with the Administrator, on 06/18/25 at 2:45 PM, she stated her expectations for the dietary staff was to follow food safety guidelines when storing food products ensuring they were dated, labeled, and covered. She further stated those policies were in place to ensure resident safety from foodborne illnesses but also to provide the residents with foods that they wanted to eat</p>	F0812		

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CENTERS FOR MEDICARE & MEDICAID SERVICES

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F 000 INITIAL COMMENTS

F 000

A Standard Recertification survey was concluded on 06/18/2025. The facility was found not to be in substantial compliance with 42 CFR 483 subpart B.

Survey Dates: 06/15/2025 - 06/18/2025

Survey Census: 32

Sample Size: 12

Supplemental Residents: 0

F 812 Food Procurement, Store/Prepare/Serve-Sanitary
SS=F CFR(s): 483.60(i)(1)(2)

F 812

§483.60(i) Food safety requirements.
The facility must -

§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.
(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.
(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.
(iii) This provision does not preclude residents from consuming foods not procured by the facility.

§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.

This REQUIREMENT is not met as evidenced by:
Based on observation, interview, and review of the facility's policy, the facility failed to store food in accordance with professional standards for

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE _____ TITLE _____ (X6) DATE _____

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F 812	<p>Continued From page 1</p> <p>food service safety. Food items were not dated at the time of storage. Food that had been opened were not covered and/or sealed to prevent contamination. The deficiency had the potential to affect 32 of the facility's 32 residents who consumed food from the kitchen.</p> <p>The findings include:</p> <p>Review of the facility's revised policy titled, "Food Safety Requirements", dated 04/01/2025, revealed food would be stored according to professional standards for food service safety. Continued review revealed food would be stored in a manner that helps to prevent deterioration and contamination, including from growth of microorganisms. Additionally, labeling, dating, and monitoring refrigerated food, including but not limited to, leftovers, so it would be used by the use-by date, and keeping foods covered or in tight containers was required.</p> <p>a. Observation of Freezer1, on 06/17/2025 at 10:45 AM, revealed cheddar cheese omelets, okra, corn, bread sticks, all in their original box/containers with unsealed flaps were undated, and the internal plastic bag was not covering the food items exposing them to potential contamination. Continued observation revealed one plastic bag of broccoli opened, uncovered and was not dated.</p> <p>b. Further observation of the dry pantry storage revealed a large bag of cereal that was opened, removed from the original container, and placed into a storage bag but was undated. Continued observation revealed a large bag of macaroni opened, and undated.</p>	F 812		

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F 812 Continued From page 2

F 812

c. Additional observation of the bread cart, revealed one opened and undated loaf of gluten-free bread not covered to prevent potential contamination.

In an interview with Cook1, on 06/17/2025 at 11:15 AM, she stated she had worked there for 6 months. She stated she was aware that food items should be stored properly which included dating, labeling, and ensuring the foods were covered. She stated she had been trained and was aware that all dietary staff were responsible to ensure residents were not served contaminated foods. She further stated that the facility's policy and procedures should be followed regarding food safety. She stated if staff had not followed those guidelines there was always the potential for residents to become sick.

In an interview with Dietary Aide1, on 06/18/2025 at 12:18 PM, she stated when food items were received from the delivery truck, she had verified the order and ensured the old supply was rotated and the new was dated when it had been received and stored. She stated if anything was opened for use it was to be labeled and dated, and covered before storing on pantry shelves, refrigerator and/or freezer. She stated all staff were responsible to securely cover and store the remaining food items in the freezer or refrigerator after opening the food boxes/containers which included labeling and dating the items to ensure they were not used after the expiration date. Additionally, she stated she had taken care of this herself, but all staff were supposed to check to make sure it had been done.

In an interview with the Dietary Manager (DM), on 06/17/2025 at 11:15 AM, she stated she had a

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F 812	Continued From page 3 good team in the kitchen but understood that some food items had not been covered, labeled, and dated. She stated there would be a reeducation of the importance of food safety. She stated her expectations were that all dietary staff would use their knowledge and training and follow the facility's food safety policy to ensure residents were being served good food. During an interview with the Administrator, on 06/18/25 at 2:45 PM, she stated her expectations for the dietary staff was to follow food safety guidelines when storing food products ensuring they were dated, labeled, and covered. She further stated those policies were in place to ensure resident safety from foodborne illnesses, but also to provide the residents with foods that they wanted to eat.	F 812		