

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185268	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/02/2024
NAME OF PROVIDER OR SUPPLIER Jeffersontown Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 3500 Good Samaritan Way Jeffersontown, KY 40299	

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 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	<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, interview and review of facility policy, the facility failed to ensure resident foods in nourishment refrigerators were stored in accordance with policy and accepted standards. Foods were not labeled with resident's name, name of food item, and date/time or use by date in three of three nourishment refrigerators located on the resident units.</p> <p>The findings include:</p> <p>Review of the Foods Brought by Family/Visitors policy, undated, revealed that a liberalized diet would be permitted as much as possible, and that staff must be aware of, and approve, food(s) brought to a resident by family/visitors. Further review revealed perishable foods must be stored in re-sealable containers with tightly fitting lids in the refrigerator and that containers would be labeled with the resident's name, the items, the current date/time and the 'use by' date.</p> <p>Observation of Hall A nutrition room on 07/31/2024 on 11:43 AM revealed the refrigerator freezer compartment contained a full quart size clear storage bag of green beans inside a plastic shopping bag, unlabeled and undated. Additionally, the freezer contained two sandwich sized clear storage bags containing microwaveable burritos, two each, unlabeled and undated, and four pack of two each prepared sausage biscuits, labeled only with manufacturer name of Old Folks brand, with no dates or names on either. Continued observation of the refrigerator section revealed a quart carton of thickened orange juice marked opened on 07/21/2024 with instructions indicating to discard seven days after opening and refrigerating. Additional observation revealed one 236 milliliter (ml) carton of milk with expiration date of 07/28/2024. Further observation revealed the Director of Nursing (DON) entered the nourishment room during the above observation and discarded all the above unlabeled food items before the surveyor and DON exited the room.</p> <p>Observation of Hall B nutrition room refrigerator on 07/31/2024 at 12:10 PM revealed a plastic grocery bag containing a small box of prepared roast beef lunch meat, a prepackaged bag containing a salad kit and two packs of sandwich size cheese slices, with neither labeled with the resident's name, date/time, or use by date. Observation of freezer revealed one carton of cookies and cream ice cream and one small carton of Snickers ice cream that were unlabeled with the resident's name.</p> <p>Observation of C&D Hall nutrition room on 07/31/2024 at 2:10 PM revealed the refrigerator contained a tray of nine sandwiches, covered but unlabeled and undated. Further review revealed an open sandwich with meat and cheese, uncovered on a paper plate with no label or date. Continued review revealed one 12 ounce can of Red Bull, one 12 ounce can of Coca-Cola, one 20 ounce bottle of Pepsi, one 12 ounce can of Big Red, and one bottle which was half full of Pure Life water. None of the items were labeled with a resident name.</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
---	-------	-----------

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185268	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/02/2024
NAME OF PROVIDER OR SUPPLIER Jeffersontown Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 3500 Good Samaritan Way Jeffersontown, KY 40299	
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 - Some</p>	<p>During interview with the Director of Nursing (DON) on 07/31/24 at 12:29 PM, she stated she did not know whose items those were in the B Hall nourishment refrigerator but that staff were expected to store lunch items in the breakroom and if it belonged to a resident, it should be dated and labeled with the resident's name. She discarded the items observed above from the B Hall nourishment refrigerator.</p> <p>During interview with Certified Nursing Assistant (CNA) 2 on 07/31/2024 at 2:25 PM, she stated all items in the nutrition refrigerators have to be labeled. She stated if Dietary Service brings the mini cans of soda, those were not labeled because they were for anybody. Otherwise, she stated any item should be labeled with the resident's name, or the sandwiches delivered by Dietary Service were labeled with content, such as peanut butter or chicken salad, and dated. She further stated this was important so that if somebody needs a snack, they do not receive something they are allergic to, or that was going bad, or that belongs to somebody else.</p> <p>In an interview with Registered Nurse (RN) 3 on 08/02/2024 at 8:34 AM she stated she made rounds every morning around the facility and that included checking each temperature log for the refrigerators on each unit and ensuring they were checked and the temperatures were recorded by the night shift nurse. In further interview with RN3, she stated a morning meeting with the administrative team followed her rounding and any issues she found were discussed.</p> <p>During interview with RN12 on 08/02/24 at 3:05 PM, she stated when food was brought to nutrition refrigerators for a resident, it must be labeled with the resident's name, room number and date. She stated this was important so that residents do not get food that could be spoiled.</p> <p>During interview with Licensed Practical Nurse (LPN) 7 on 08/02/2024 at 3:10 PM, she stated for food stored in nourishment refrigerators, staff were responsible to label items with the resident's name and date. She stated this was important so that anyone getting an item out for a resident gets what is actually theirs.</p> <p>During interview with RN8 on 08/02/2024 at 3:15 PM, he stated food items in the residents' nourishment refrigerators must be labeled for safety with the resident's name, room number and date.</p> <p>During interview with LPN6 on 08/02/2024 at 3:20 PM, she stated for individual residents' food in the nourishment refrigerators, staff were expected to label and date each item. She stated this was important so that residents get what is actually theirs.</p> <p>During interview with Certified Dietary Manager (CDM) on 08/02/2024 at 3:39 PM, he stated if dietary staff place snack items in nourishment refrigerators, they were expected to label with date made and use by date. He stated, for example, when he would instruct dietary aides to make sandwiches for snacks, they were expected to individually wrap and label each item with date made and the use by date. In further interview, he stated the sandwiches were in individual baggies so the type of meat could be seen. He stated if they had an items like chicken salad that had been on the menu that day, the baggie would already be labeled with the type of sandwich. Regarding the sandwich tray, he stated those should not have been in the refrigerator to begin with because they were not individually wrapped and had no label or date. He also stated those sandwiches were discarded and remade. He stated the dietary aide who was tasked with making snacks was responsible for labeling and dating. During continued interview, the CDM stated if a snack was commercially prepared, the dietary aide who delivered the food item to the nourishment room was expected to label with the date it was received from the vendor. Dietary staff were also responsible for delivering thickened drinks to nourishment</p> <p>(continued on next page)</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 185268	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/02/2024
NAME OF PROVIDER OR SUPPLIER Jeffersontown Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 3500 Good Samaritan Way Jeffersontown, KY 40299	
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 - Some</p>	<p>refrigerators, and those were expected to be dated with the date delivered, as the cartons were individually dated. He stated dietary staff were expected to review items in the nourishment refrigerators for use by dates. He also stated if there is no date on an item, the dietary staff member was expected to throw the item away. Per the CDM, whoever received a food item for a resident from outside was responsible for labeling and dating the item. He stated he has educated staff to throw away items if there is no date on the food item.</p> <p>During interview with DON on 08/02/2024 at 04:07 PM, she stated staff were expected to label and date food items brought in for residents, and the label should include the resident's name and could include the room number if it goes in the refrigerator or if there are residents with the same name. She stated labeling was important in order to be sure the intended resident gets the item. She stated if the food item was not labeled there was a risk for a resident getting the wrong food which could be a food item not on the resident's diet or the resident could be allergy to the food.</p> <p>An interview with the Administrator on 08/02/2024 at 3:21 PM, revealed he was unaware prior to the survey of a concern regarding nourishment refrigerators. He stated the scheduler was responsible for monitoring nourishment refrigerators and also monitored temperatures. In further interview, he stated the nurses on the hall should be ensuring refrigerated items were labeled and dated. He also stated anything brought from kitchen should be labeled and dated by dietary manager. The Administrator stated it was important to do so in order to prevent someone getting spoiled food.</p>		