

Missouri Department of Health and Senior Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 23989	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 10/11/2023
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NAME OF PROVIDER OR SUPPLIER CAPETOWN ASSISTED LIVING	STREET ADDRESS, CITY, STATE, ZIP CODE 2857 CAPE LACROIX ROAD CAPE GIRARDEAU, MO 63701
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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) COMPLETE DATE
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A7035	<p>19 CSR 30-87.030(33) Thawing Potentially Hazardous Foods</p> <p>Potentially hazardous foods shall be thawed in refrigerated units at a temperature not to exceed forty-five degrees Fahrenheit (45°F); or under potable running water at a temperature of seventy degrees Fahrenheit (70°F) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow; or in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or as part of the conventional cooking process. II/III</p> <p>This regulation is not met as evidenced by: Class III</p> <p>Based on observation and interview, the facility failed to thaw frozen, uncooked pork in a safe manner, which was intended for use of the residents' evening meal. This practice could potentially lead to food-borne illness and could affect all residents. The facility's census was 29.</p> <p>1. Observation on 10/11/23 at 12:13 P.M. of the Memory Care kitchen showed:</p> <ul style="list-style-type: none"> - One, 12 pound (lb) pork tenderloin, defrosted and warm to the touch, in the kitchen sink; - No cold water running over the pork tenderloin or in the kitchen sink; - Using a digital thermometer, the pork tenderloin had an internal temperature of 66.5 degrees Fahrenheit (F). <p>During an interview on 10/11/23 at 12:24 P.M., the Cook said he/she put the pork tenderloin in the sink, covered with water, at 6:00 A.M., this morning. The cook said he/she had just let the</p>	A7035		
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Missouri Department of Health and Senior Services
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

Amelga, R. A.

TITLE

Administrator

(X6) DATE

10/27/23

Missouri Department of Health and Senior Services

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A7035	Continued From page 1 water out before SLCR staff entered the kitchen. During an interview on 10/11/23 at 1:03 P.M., the Administrator said the cook is aware of proper defrosting procedures for meat, but will discuss it with him/her again.	A7035		
A7042	19 CSR 30-87.030(40) Ice Store/Dispense, No Contamination, Air Gap Ice shall be dispensed only with scoops, tongs or other ice-dispensing utensils or through automatic self-service, ice-dispensing equipment. Ice-dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Between uses, ice transfer receptacles shall be stored in a way that protects them from contamination. Ice storage bins shall be drained through an air gap. III This regulation is not met as evidenced by: Class III Based on observation and interview, the facility failed to provide an air gap for the ice machine drain pipe to protect the ice from contamination in the case of backflow, potentially affecting all residents in the facility. The facility's census was 29. 1. Observation on 10/11/23 at 10:55 A.M. of the kitchen showed: - The ice machine drain tube touched the top of the drain in the floor; - A black, slimy substance around the end of the ice machine drain tube. During an interview on 10/11/23 at 1:03 P.M., the Administrator said the drain tube will be corrected	A7042		

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A7042	Continued From page 2 and cleaned.	A7042		

PLAN OF CORRECTION

Provider/Supplier Name:	Capetown Assisted Living by Americare	
Street Address, City, Zip:	2857 Cape LaCroix Rd, Cape Girardeau, MO, 63701	
Date of Survey:	10/11/2023	
PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER		23989
ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION: (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	COMPLETION DATE
A7035	19 CSR 30-87.030(33) Thawing Potentially Hazardous Foods Potentially hazardous foods shall be thawed in refrigerated units at a temperature not to exceed forty-five degrees Fahrenheit (45°F); or under potable running water at a temperature of seventy degrees Fahrenheit (70°F) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow; or in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or as part of the conventional cooking process. II/III	11/10/2023
	All residents that reside in our memory care are at risk for this deficient practice.	
	All staff to be in-serviced by 11/10/2023 by Administrator and/or Designee on ensuring proper thawing of food process.	
	Dietary Manager to ensure proper thawing of potentially hazardous foods five (5) days a week.	
	Administrator and/or Designee to monitor proper thawing of potentially hazardous foods one (1) day a week.	
A7042	19 CSR 30-87.030(40) Ice Store/Dispense, No Contamination, Air Gap Ice shall be dispensed only with scoops, tongs or other ice-dispensing utensils or through automatic self-service, ice-dispensing equipment. Ice-dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Between uses, ice transfer receptacles shall be stored in a way that protects them from contamination. Ice storage bins shall be drained through an air gap. III	11/10/2023
	All residents that reside at this facility are at risk for this deficient practice.	
	Maintenance fixed drain pipe last week along with being cleaned with no longer any black slimy substance on the pipe by 10/20/2023.	

	Maintenance in serviced by 11/10/2023 by Administrator and/or Designee on ensuring that drain pipe from ice machine has an air gape between pipe and drain to prevent backflow.	
	Maintenance will check weekly and after repairs are made to ensure there is an air gap between dishwasher pipe and drain and that there is not black slimy substance building up, and if not correct to notify administrator and/or designee.	
	Maintenance supervisor will report continue compliance on monthly maintenance check list and give to Administrator.	

The Administrator signing and dating the first page of the CMS-2567/State Form is indicating their approval of the plan of correction being submitted on this form.