Missouri Department of Health and Senior Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	02860M	A. BUILDING: _____ B. WING _____	10/17/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
STEELVILLE SENIOR LIVING	311 N SPRING ST STEELVILLE, MO 65565

(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
A7015	19 CSR 30-87.030(13) Food-Protected, Temp, Need to Contact DHSS At all times, including while being stored, prepared, displayed, served or transported to or from the facility, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage and overhead leakage or overhead drippage from condensation. The temperature of potentially hazardous food shall be forty-five degrees Fahrenheit (45°F) or below or one hundred forty degrees Fahrenheit (140°F) or above at all times, except as otherwise provided in this section. In the event of a fire, flood, power outage or similar event that might result in the contamination of food, or that might prevent potentially hazardous food from being held at required temperatures, the person in charge shall immediately contact the Department of Health and Senior Services (the department). Upon receiving notice of this occurrence, the department shall take whatever action that it deems necessary to protect the residents. II/III This regulation is not met as evidenced by: Class II* Based on observation, interview, and record review, facility staff failed to properly store open food, date open and cooked items stored in the refrigerator, and prepare and serve food in a sanitary environment. This had the potential to affect all facility residents. The facility census was 4. 1. Review of the facility's policy titled "How to Store Food Properly", dated 2008, showed staff are to label and date all stored food.	A7015		

Missouri Department of Health and Senior Services
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE: Admin. | (X6) DATE: 11/6/2025

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A7015	Continued From page 1 Review of the facility's policy titled "Sanitation of Dining and Food Services Area", dated 2020, showed staff are directed as follows: -Dining Services Manager will record the necessary cleaning and sanitation tasks for the department; -Task will be designated to specific departmental positions; -All staff will be trained on the frequency of training; -A cleaning schedule will be posted for all cleaning tasks and staff will initial the task as they are completed. Review of the facility's policy titled "Storing Utensils, Tableware, and Equipment", dated 2020, showed staff are directed as follows: -Food contact surfaces of fixed equipment should also be protected from contamination by splash, dust or other means; -Clean and sanitize drawers and shelves before clean items are stored; -Clean and Sanitize trays and carts used to carry clean tableware and utensils, do this daily or as often as necessary. Review of the facility's policy titled "Sanitizing Equipment and Food Contact Surfaces", dated 2016, showed staff shall sanitize equipment and food contact surfaces utilizing the proper sanitizing solution. Observation on 10/16/25 at 11:10 A.M., showed the refrigerator in the kitchenette contained: -Two boiled eggs in an opened and unsealed bag, without a label or date;	A7015		

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A7015	Continued From page 2 -One gallon bag with block of sliced cheese, without a label or date; -One gallon bag, a third full of shredded cheese, with five dime-sized green circles on the shredded cheese, the bag is wrapped with a rubber band and does not have a label or an open date; -One crate with 10 eggs, undated; -One bowl of wet spaghetti noodles, covered with cellophane, without a label and undated; -One bowl of cucumber salad, covered with cellophane, without a label and undated; -One bowl of cooked spaghetti noodles covered in red meat sauce, covered with cellophane, without a label and undated. Observation on 10/16/25 at 11:38 P.M., showed Certified Medication Tech (CMT) A entered the Skilled Nursing Facility (SNF) kitchen with a three tier food cart. The CMT placed four lunch trays for the Assisted Living Facility (ALF) on the food cart and propelled the Cart back to ALF. All three tiers of the food cart were covered with dried food debris and built up dirt and grime. Loose hairs observed on the first and second tier of the food cart. Five gray, unknown pellets, with hair in them on the first tier of the food cart. The CMT removed trays from the food cart and placed on a steam table in the ALF kitchenette. The wall beside the steam table had dried food splatter on it. The cabinets in the kitchenette have dried food splatter on all the cabinet doors. The floors of the kitchenette have dried food debris, dirt and grime build up. During an interview on 10/16/25 at 3:03 P.M. CMT A said he/she cooks the residents' breakfast on the ALF, but the residents' lunch and dinner is cooked and brought over from the SNF kitchen.	A7015		

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A7015	Continued From page 3 The CMT said he/she has not received any training for cleaning the kitchen, or cooking, other than from the staff who had done it before. The CMT said the Dietary Manager is responsible for food safety and storage. The CMT said food can be stored in the refrigerator for up to three days after it is cooked. The CMT said all food should be covered and dated before it is placed in the refrigerator. The CMT said the food in the refrigerator is not labeled and dated, because he/she missed it. The CMT said he/she gets the food from the SNF kitchen, and he/she doesn't think to date it. The CMT said he/she knows, he/she used the shredded cheese in the kitchen two weeks ago. The CMT said the night staff is supposed to clean the kitchen and kitchen equipment, but the night staff have been pulled to work on the SNF, due to short staffing. The CMT said he/she has noticed the food cart is dirty, and the night shift kitchen staff should clean it. During an interview on 10/16/25 at 3:20 P.M., The Dietary Manager said he/she cooks for the ALF residents. The Dietary Manager said he/she is not aware of any food safety or storage training that is completed with the ALF staff. The Dietary Manager said his/her dietary department does not check the stored food on the ALF. The Dietary Manager said he/she is not sure if ALF staff received training on how to store, label and date cooked food. The Dietary Manager said he/she has a sign in the kitchen that says the SNF cook is responsible to clean the food cart used to transport food to the ALF. The Dietary Manager said staff is not doing it. During an interview on 10/16/25 at 3:35 P.M., the Director of Nursing (DON) said he/she is responsible for both the ALF and SNF. The DON	A7015		

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A7015	Continued From page 4 said he/she does not know if a cleaning schedule is in place for the ALF and he/she could not find one. The DON said he/she expects staff to keep cooked and opened food in the refrigerator for 72 hours. The DON said staff should date opened and cooked food, before it is placed in the refrigerator. The DON said he/she does not know who is responsible for cleaning the food cart, but it is not clean. During an interview on 10/16/25 at 4:00 P.M., the administrator said staff should date food before it is placed in the refrigerator. The administrator said he/she doesn't know who is responsible to clean the kitchen and food cart. *The higher classification merited due to the extent of the violation.	A7015		

PLAN OF CORRECTION

Provider/Supplier Name:	Steelville Senior Living
Street Address, City, Zip:	311 Spring Street Steelville Missouri
Date of Survey:	10/17/2025

PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER	

ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION: (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	COMPLETION DATE
	This plan of correction is submitted as required under state and federal laws. The submission of this plan of correction does not constitute an admission on the part of the skilled nursing facility as to the accuracy of the surveyor's findings or the conclusion drawn there from. The plan of correction does not constitute a deficiency or that the scope and severity regarding any of the deficiencies cited are correctly applied. Any changes to facility policy and procedures should be considered remedial measures as that concept is employed in rule 407 of the federal rules of evidence and should be inadmissible in any proceeding on that basis. The facility submits this plan of correction with the intention that it be inadmissible by any third party in any civil or criminal action against the facility or any employee, agent, officer, director or shareholders of the facility. The facility has not waived any of its rights to contest any of these allegations or any allegation or action. This plan of correction serves as the allegation of substantial compliance.	11/14/25
Tag ID A7015	1. **The corrective actions accomplished for the resident(s) found to have been affected by the deficient practice includes: The** food cart that is used for delivery of food to the ALF has been cleaned. The kitchen on the ALF have been cleaned including walls, cabinet doors, and floors. All food items were removed from the ALF fridge	
	2. **The corrective actions for other resident(s) having potential to be affected by the same deficient practice includes:** All residents have the potential to be affected by this deficient practice.	
	3. **Measures put in place to ensure the deficient practice does not recur include:** The dietary manager/dietary staff from SNF have been in serviced and instructed regarding cleaning schedules for the kitchen and food delivery cart for the ALF. The dietary manager/dietary staff from SNF and L1MA/PCAs on	

	ALF have been in serviced regarding storage of food in ALF including labeling and dating all open food items.	
	4. The facility will monitor its performance to make sure the solutions are sustained by conducting the following: The dietary manager and/or designee will audit the ALF kitchen for properly stored food with labels and dates 2 times per week for 1month, then weekly for 2 months. The dietary manager and/or designee will audit cleaning logs for ALF kitchen/food delivery cart weekly for 3 months. The above audits will be reviewed weekly with IDT x 12 weeks and monthly with QAPI x 3 months.	
	5. The corrective actions will be completed on or before:	11/14/2025

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.