

Missouri Department of Health and Senior Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 33289	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 10/09/2025
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NAME OF PROVIDER OR SUPPLIER HAMPTON MANOR OF WENTZVILLE	STREET ADDRESS, CITY, STATE, ZIP CODE 21 MIDLAND PARK DR WENTZVILLE, MO 63385
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A4724	<p>19 CSR 30-86.047(19) TB Screen Residents & Staff</p> <p>The facility shall screen residents and staff for tuberculosis as required for long-term care facilities by 19 CSR 20-20.100. II</p> <p>This regulation is not met as evidenced by: Class II</p> <p>Based on interview and record review, the facility failed to ensure a two-step tuberculosis (TB - a communicable disease that affects the lungs characterized by fever, cough, and difficulty breathing) test was completed as required upon hire for five of five sampled employees and upon admission for one resident (Resident #2), in a review of seven sampled residents. The facility census was 35.</p> <p>Review of the undated facility policy, TB Screening, showed the following: -The Administrator/Resident Care Director (RCD)/designee will maintain baseline screenings of residents and team members, if annual screening is necessary, maintain those results as well; -New team members will be screened within 10 days of hire and before occupational exposure; -Perform two-step, baseline purified protein derivative (PPD) tests on newly employed team members per the facility program; -The RCD will be notified of results other than 0 millimeters (mm) (negative); -A qualified health care professional will perform the reading and interpretation of the TB testing; -Documentation of the TB screening will be maintained in the team members confidential health file; -The Administrator/designee will ensure that each individual that moves into the community has</p>	A4724		

Missouri Department of Health and Senior Services
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

[Signature] Executive Director

TITLE

(X6) DATE 10/17/2025

STATE FORM 6899 PC4611 If continuation sheet 1 of 9

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A4724	<p>Continued From page 1</p> <p>evidence of initial tuberculosis screening on record that was performed within 12 months before admission;</p> <ul style="list-style-type: none"> -Initial screening may consist of tuberculin skin test (TST), a blood assay for M. tuberculosis (BAMT), a chest x-ray, or other methods recommended by the public health authority; -If the baseline screening was by TST: <ul style="list-style-type: none"> a. Baseline first-step TST must be administered and read prior to move-in; b. Administer the second-step of the baseline TST per the facility program; -The RCD will be notified of results other than 0 mm (negative); -The RCD/designee will maintain baseline screenings of residents and employees. <p>1. Review of the Resident Care Director's employee file showed the following:</p> <ul style="list-style-type: none"> -Hire/Start date 7/9/25; -First-step TST administered 7/9/25 and read on 7/11/25; -Second step TB administered 8/11/25, second step TB read on 8/13/25; <p>(The first-step TST was not completed and read prior to the employee's start date.)</p> <p>2. Review of Level I Medication Aide C's employee file showed the following:</p> <ul style="list-style-type: none"> -Hire/Start date 4/29/25; -First-step TST administered on 9/17/25 and read on 9/19/25. (The first-step TST was not completed and read prior to the employee's start date); -Second-step TST administered on 9/29/25 and read on 10/1/25. Staff did not document the results. <p>3. Review of Care Partner D's employee file showed the following:</p>	A4724		

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A4724	<p>Continued From page 2</p> <p>-Hire/Start date 9/6/25; -First-step TST administered on 9/5/25 and read on 9/7/25. Staff did not document the results; -Second-step TST administered on 9/28/25 and read on 9/30/25. (The first-step TST was not read prior to the employee's start date.)</p> <p>4. Review of the Administrator's employee file showed the following: -Hire/Start date 7/7/25; -First-step TST administered on 7/8/25 and read on 7/10/25; -Second-step TST administered on 8/10/25 and read on 8/12/25. (The first-step TB was not read prior to the employee's start date.)</p> <p>5. Review of the Health and Wellness Director's employee file showed the following: -Hire/Start date of 6/23/25; -First-step TST administered on 9/9/25 and read on 9/11/25; -Second-step TST administered on 9/21/25 and read on 9/23/25. (The first-step TST was not read prior to the employee's start date.)</p> <p>6. Review of Resident #2's medical record showed he/she admitted to the facility on 4/04/25. Review showed no documentation of any TB tests administered/completed.</p> <p>7. During interviews on 10/8/25 at 5:10 P.M. and on 10/9/25 at 12:50 P.M., the Administrator said the following: -The Health and Wellness Director was responsible for tracking the TB testing for staff and residents; - An employee's hire date was the same as their</p>	A4724		

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A4724	Continued From page 3 start date; -The first-step TST should be read on or before an employee's start date; -He expected all employees to have their TB tests completed per regulation. During an interview on 10/9/25 at 2:28 P.M., the Health and Wellness Director said the following: -She was responsible for completing and tracking the TB tests for staff and residents; -The first step TST should be read prior to the employee's first day. The results of all TB tests should be documented; -Staff should complete residents' TB tests on admission.	A4724		
A7002	19 CSR 30-87.030(2) Wash Hands/Arms & Clean Fingernails Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water before starting work, during work as often as is necessary to keep them clean and after smoking, eating, drinking or using the toilet. Employees shall keep their fingernails clean and trimmed. II/III This regulation is not met as evidenced by: Class II* Based on observation, interview, and record review, the facility failed to ensure staff washed their hands during meal preparation and service. The facility census was 35. The facility did not provide a policy for handwashing for food service staff.	A7002		

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HAMPTON MANOR OF WENTZVILLE **21 MIDLAND PARK DR**
WENTZVILLE, MO 63385

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A7002	<p>Continued From page 4</p> <p>1. Observation in the kitchen on 10/08/25 from 11:53 P.M. through 12:25 P.M., showed the following:</p> <ul style="list-style-type: none"> -Dietary Aide A placed two raw hamburger patties on the grill with his/her gloved hands; -He/She opened the refrigerator door with the same gloved hands and removed a bag of buns from the refrigerator; -Without changing gloves or washing hands, he/she opened the bag of buns and placed two hamburger buns on the grill and closed the bag; -He/She obtained a cutting board and reached in the bag of lettuce that was on the preparation table with the same soiled gloved hands; -He/She removed the lettuce from the bag with his/her gloved hand and placed the lettuce on the cutting board; -He/She carried an onion, tomato, and leaf lettuce to the sink and washed them under running water with the same gloved hands; -He/She carried the onion, tomato and lettuce and placed them on the cutting board; -He/She touched the handle of a knife and sliced the onion on the cutting board; -He/She placed the sliced onion and lettuce on two plates with the same gloved hands; -He/She opened a drawer on the preparation table, obtained a spatula with same gloved hands and flipped the hamburgers; -He/She opened the refrigerator door with the same gloved hands and removed a bottle of salad dressing from the refrigerator; -He/She placed the salad dressing bottle on the preparation table and flipped the hamburgers on the grill with a spatula with the same gloved hands; -He/She picked up the knife and sliced the tomato; -He/She removed his/her gloves, did not wash his/her hands, and walked into the dining room; 	A7002		

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A7002	<p>Continued From page 5</p> <ul style="list-style-type: none"> -He/She returned to the kitchen, did not wash his/her hands, and put on gloves; -He/She touched the spatula and flipped the hamburgers on the grill; -He/She opened the refrigerator door with same gloved hands and removed a bag of frozen French fries; -He/She reached in the bag, removed a handful of French fries, and put them in a pot of oil on the stove; -He/She touched the buns on the grill with same gloved hands and put them on plates; -He/She opened a package of sliced cheese and placed a slice of cheese on each hamburger on the grill; -He/She touched the handle of the spatula, removed the hamburgers from the grill, placed the hamburgers on plates; -He/She touched the oven handles with the same gloved hands, removed a pan of fish, placed the pan on the preparation table and removed a filet of fish with his/her gloved hand and placed it on the cutting board; -He/She touched the handle of the knife and chopped the fish while touching the fish with the same gloved hands; -He/She grabbed the chopped fish and placed it on the plate with his/her gloved hand; -He/She touched the handle of the knife and chopped cooked asparagus with the same gloved hands; -He/She picked up the chopped asparagus with his/her gloved hands and placed it on a plate; -He/She wrapped the cheese in plastic wrap with same gloved hands. <p>During interview on 10/09/25 at 9:15 A.M., Dietary Aide A said the following:</p> <ul style="list-style-type: none"> -He/She was instructed to change his/her gloves after every process when preparing food; 	A7002		

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A7002	Continued From page 6 -He/She was to change his/her gloves and wash his/her hands if he/she left the kitchen; -During food preparation, he/she was to change his/her gloves if he/she touched a dirty area such as the refrigerator handle; -He/She did not do this during lunch preparation the day before; -He/She should have changed his/her gloves and washed his/her hands after touching the raw hamburger and before touching the lettuce. During interview on 10/09/25 at 9:27 A.M., the Dietary Manager said he instructed staff to change their gloves and wash their hands between prepping raw food and touching a dirty area such as the refrigerator handle. He expected staff to follow this at all times. During interview on 10/09/25 at 2:57 P.M., the Administrator said he expected dietary staff to change their gloves and wash their hands any time they go from a contaminated surface to a clean surface. *The higher classification merited due to the extent of the violation.	A7002			
A7003	19 CSR 30-87.030(3) Clean Clothing, Hair Restraints The outer clothing of all employees shall be clean and employees shall use effective hair restraints to prevent the contamination of food or food-contact surfaces. III This regulation is not met as evidenced by: Class III	A7003			

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A7003	<p>Continued From page 7</p> <p>Based on observation, interview, and record review, the facility failed to ensure staff properly wore beard restraints while in the kitchen. The facility census was 35.</p> <p>The facility did not provide a policy for hair and beard restraints use in food service.</p> <p>1. Observation in the kitchen on 10/08/25 at 11:53 A.M., showed the Dietary Manager stood at the steam table and put asparagus and potatoes on plates with a spoon. The Dietary Manager had facial hair approximately one inch in length and wore no beard restraint. At 12:28 P.M. the Dietary Manager stood at the preparation table and cut celery and onions with a knife without wearing a beard restraint.</p> <p>2. Observation on 10/08/25 at 4:20 P.M., showed Chef B stood at the preparation table and chopped lettuce with a knife. Chef B had a beard approximately one inch in length and did not wear a beard restraint.</p> <p>During interview on 10/08/25 at 4:20 P.M, Chef B said he was instructed staff should wear beard restraints if the beard was longer than his/hers.</p> <p>3. During interview on 10/09/25 at 9:27 A.M., the Dietary Manager said the following: -There was no policy regarding beard restraints; -He instructed staff to wear beard restraints if facial hair was really long, but no specific length was given.</p> <p>During interview on 10/09/25 at 2:57 P.M., the Administrator said the following: -There was no policy on beard restraints; -Staff should wear hair and beard restraints at all times while in the kitchen.</p>	A7003		

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PLAN OF CORRECTION

Provider/Supplier Name:	Hampton Manor of Wentzville	
Street Address, City, Zip:	21 Midland Park Dr	
Date of Survey:	10/09/2025	
PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER		
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A4724	<p>Staff and residents will be screened for tuberculosis as required by LTC communities</p> <p>Executive Director will in-service Director of Health and Wellness on TB testing requirements</p> <p>Director of Health and Wellness or designee will audit staff and resident TB test – all staff and residents that are not in compliance will be brought into compliance</p> <p>Director of Health and Wellness or designee will do monthly audit of staff and residents for 3 months to ensure continued compliance</p> <p>Director of Health and Wellness will report the finding of monthly audit to QAPI</p>	10/24/2025
A7002	<p>Staff will thoroughly wash their hands and use proper gloving techniques</p> <p>Director of Health and Wellness or designee will in-service staff on hand washing and gloving</p> <p>Dietary Director will audit dietary staff on hand washing and glove usage 3 times weekly for 1 month</p> <p>Dietary Director will report audit findings to QAPI</p>	10/24/2025
A7003	<p>Staff will wear proper hair restraints while in the kitchen</p> <p>Executive Director will implement hair restraint policy</p> <p>Dietary Director or designee will in-service dietary staff on hair restraint policy</p> <p>Dietary Director will audit hair restraints staff 3 times a week for 1 month</p> <p>Dietary Director will report findings from audit to QAPI</p>	10/24/2025