

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265253	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/19/2025
NAME OF PROVIDER OR SUPPLIER Truman Healthcare & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 206 West First Street Lamar, MO 64759	
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 record review, the facility failed to ensure food was protected from possible contamination at all times while stored, prepared, and served, when staff failed to wear hairnets appropriately while preparing resident's food and staff failed to use proper hand washing and glove use while preparing residents food. The facility census was 102.1. Review of the Food and Drug Administration (FDA) 2013 Food Code showed the following: -Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Review of the facility's policy titled Code of Dress and Personal Appearance, dated 2020, showed the following: -All dining services employees will comply with printed and posted personal hygiene guidelines, sanitation practices, and dress codes of the community;-The Dining Services Manager will enforce that employees will use effective hair restraints, such as hairnets, hair bonnets, and beard guards, to prevent contamination of food or food contact surfaces Observation on 12/19/25, at 11:45 A.M., showed the following: -Dietary Aide (DA) A stood in front of the warming table placing uncovered, prepared plates on trays. He/she placed a cover on the plates and placed the trays in the hall cart. DA A had substantial facial hair and was not wearing a beard net;-DA A then walked to the dishwashing area, grabbed a beard net and donned the beard net. The beard net did not cover all of DA's the facial hair. The DA continued to place prepared plates of food on the trays, covered them, and placed them on the hall tray;-The Dietary Manager (DM) stood behind the warming table and prepared the plates of food and placed them on top of the serving table. The DM wore a hairnet, but his/her bangs were not covered by the hair net;-The DM was facing DA A while the DA did not have a beard net on or when the beard net did not cover the DA's beard. The DM did not have the DA adjust his/her beard net. During an interview on 12/19/25, at 11:56 A.M., [NAME] B said the following:-Staff should wear hair and beard nets at all times while in the kitchen;-Hair and beard nets should completely cover staff's hair and beards;-Staff should not wear hair or beard nets with bangs out or not covering their beard while serving food because this could contaminate the residents' food;-If he/she saw staff not wearing hair and beard nets appropriately, he/she would correct the staff member and tell the DM. If it was the DM he/she would tell the Administrator. During an interview on 12/19/25, at 12:01 P.M., [NAME] C said the following:-Staff should wear hair and bear nets when they enter the kitchen;-Hair and beard nets should cover all the hair and beard;-Staff should not wear a hair net with their bangs hanging out;-If staff wore hair and beard nets incorrectly, they could contaminate the residents' food;-If he/she saw staff not wearing a hair or beard net appropriately, he/she corrected the staff member and told the DM. If the staff member was the DM, he/she would tell the Administrator. During an interview on 12/19/25, at 12:04 P.M., DA A said the following:-Staff wore hair and beard nets while in the kitchen;-Hair and beard nets should cover all</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 265253
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>the hair and beard;-If staff wore hair and beard nets with their hair hanging out or did not wear a beard net, they could contaminate the residents' food;-If he/she saw staff not wearing a hair or beard net appropriately, he/she corrected the staff member and told the DM. If the staff member was the DM, he/she told the DM to correct it;-He/she forgot to put his/her beard net on when he/she returned to the kitchen;-He/she should have worn his/her beard net while preparing the trays in the kitchen. During an interview on 12/19/25, at 2:05 P.M., the DM said the following:-Staff wore hair and beard nets at all times while in the kitchen;-Hair nets should cover all a staff member's hair, and the beard net should cover the whole beard and mustache;-If she saw staff not wear hair and beard nets correctly, he/she corrected the staff member;-She expected her staff to correct each other and her if they saw hair and beard nets not worn correctly;-If staff did not wear hair and beard nets correctly, they could contaminate the residents' food;-She did not have her hair net on correctly when serving food because her bangs were hanging out and should have been covered;-DA A wore a beard net but the beard net did not cover his/her all his/her facial hair; -She was responsible for ensuring staff wore their hair and beard nets appropriately. During an interview on 12/19/25, at 3:07 P.M., the Director of Nursing (DON) said the following: -Staff should wear hair and beard nets in the kitchen and they should ensure all of their hair;-The DM was responsible for ensuring staff wore hair and beard nets appropriately. 2. Review of the FDA 2013 Food Code showed the following: -Hands are particularly important in transmitting foodborne pathogens;-Food employees with dirty hands and/or fingernails may contaminate the food being prepared;-Any activity which may contaminate the hands must be followed by thorough handwashing;-Bare hands should never contact exposed, ready-to-eat food;-Thorough handwashing is important in keeping gloves or other utensils from becoming vehicles for transferring microbes to the food. Review of the facility's policy titled Proper Hand Washing and Glove Use, dated 2020, showed the following: -All employees will use proper hand washing procedures and glove usage in accordance with State and Federal sanitation guidelines;-All employees will wash hands upon entering the kitchen from any other location, after all breaks (including bathroom and smoking breaks), and between all tasks. Hand washing should occur at a minimum of every hour;-Employees will wash hands before and after handling foods, after touching any part of the uniform, face, or hair, and before and after working with an individual resident;-Gloves are to be used whenever direct food contact is required;-Hands are washed before donning gloves and after removing gloves;-Gloves are changed any time hand washing would be required. This includes when leaving the kitchen for a break, or to go to another location in the building; after handling potentially hazardous raw food; or if the gloves become contaminated by touching the face, hair, uniform, or other non-food contact surface, such as door handles and equipment;-Staff should be reminded that gloves become contaminated just as hands do and should be changed often. When in doubt, remove gloves and wash hands again;-When gloves must be changed, they are removed, hand washing procedure is followed, and a new pair of gloves is applied. Gloves are never placed on dirty hands; the procedure is always wash, glove, remove, rewash and re-glove. Observation on 12/19/25, at 11:45 A.M., showed the following: -The DM wore gloves while she prepared plates of food, touching the utensils with the gloved hands;-The DM walked away from the serving area, doffed her gloves and donned a new pair without washing her hands and continued to prepare plates of food, touching the utensils with the gloved hands;-The DM opened a bag of hamburger buns and reached in the bag with her gloved hands and took a bun out, separated the top from the bottom bun and placed it on a plate. The DM did not doff the already contaminated gloves, wash her hands, and don new gloves;-Cook C used tongs to place a hamburger on the bun and the DM touched the top bun with her contaminated gloves to place it on top of the hamburger and cut the hamburger in</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>half;-Cook C handed the DM a plate with two grilled cheese sandwiches and the DM touched both sandwiches with her contaminated gloves and cut them in half;-The DM then touched the top hamburger bun again with her contaminated gloves;-The DM gave both plates to DA A for service to residents. During an interview on 12/19/25, at 11:56 A.M., [NAME] B said the following: -When staff took gloves off, they should wash their hands before donning a new pair of gloves;-If staff took gloves off and then put new gloves on without washing their hands, their gloves would be contaminated and could contaminate the residents' food;-If he/she saw staff take gloves off and not wash their hands prior to donning new gloves, he/she would correct the staff member and tell the DM. If it was the DM, he/she would tell the Administrator. During an interview on 12/19/25, at 12:01 P.M., [NAME] C said the following:-When staff took gloves off, they washed their hands before they donned new gloves;-If staff did not wash hands between glove changes, the new gloves would be contaminated and could contaminate the residents' food;-If he/she saw a staff member not wash their hands between glove changes, he/she corrected the staff member and told the DM. If the staff member was the DM, he/she would tell the Administrator. During an interview on 12/19/25, at 12:04 P.M., DA A said the following:-When staff doffed gloves, they should wash their hands before donning a new pair;-If staff doffed gloves and donned a new pair without washing their hands, the new gloves would be contaminated and could contaminate residents' food;-If he/she saw staff take their gloves off and put a new pair on without washing their hands, he/she corrected the staff member and told the DM. If the staff member was the DM, he/she told the DM to correct it. During an interview on 12/19/25, at 2:05 P.M., the DM said the following: -Staff should wash hands when entering the kitchen, between tasks, when going from a dirty to a clean process, when they took off their gloves and prior to donning gloves;-Staff should not take their gloves off and put a new pair of gloves on without washing their hands as the new gloves would be contaminated and could contaminate the residents' food;-She expected her staff to correct each other and her if they saw each other taking off their gloves and not washing their hands before donning new gloves;-She did not wash her hands between a glove change, but she should have done this;-She should not have touched the hamburger bun or the grilled cheese with those gloves as they were contaminated;-She was responsible for ensuring staff washed their hands between glove changes. During an interview on 12/19/25, at 3:07 P.M., the DON said the following:-Staff should wash their hands between glove changes and when going from a dirty to a clean process;-Staff should not take off their gloves and put new gloves on without washing hands and then touch food. This could contaminate the residents' food;-The DM was responsible for ensuring staff washed their hands between glove changes.Complaint 2690751</p>		