

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 285055	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/31/2025
NAME OF PROVIDER OR SUPPLIER Falls City Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1720 Burton Drive Falls City, NE 68355	

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 - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Licensure Reference Number 175 NAC 12-006.11(E) Based on observation, interview, and record review, the facility failed to ensure the chemical low-temperature (temp) dish machine reached a minimum temp of 120 degrees Fahrenheit (F)(a temperature scale) during all wash and rinse cycles and failed to ensure spoiled vegetables from the garden were disposed of to prevent foodborne illness. This had the potential to affect 38 residents that consumed food from the kitchen. The total facility census was 39. Findings are:A.A record review of the facility's undated Dish Machine Temperature Log policy revealed the Dietary Manager (DM) would train dishwashing staff to monitor dish machine temperatures throughout the dishwashing process. Dishwashing staff would be trained to report any problem with the dish machine to the dietary supervisor as soon as they occur. A record review of the National Sanitation Foundation (NSF) Machine Operational Requirements sticker on the facility's dish machine revealed wash temperature was a minimum of 120 degrees F, and the minimum rinse temperature was 120 degrees F. A record review of the facility's Low Temperature Dish Machine Log dated July 2025 revealed the wash temp should have been greater than (>) 120 degrees, and the rinse temperature should have been > 75 degrees. An observation on 07/29/2025 at 11:38 AM revealed the facility's DM, took the Robot Coupe (a blender) supplies to dish room, loaded and ran the facility's chemical low-temp dish machine. The dish machine's temperature reached 88 degrees F during the wash cycle, 100 degrees F during the rinse cycle. The DM left the dishwashing area after starting the dish machine and returned to the prep area. The DM then returned to the dishwashing area, gathered the supplies, returned to the prep area and pureed the pasta dish with the washed Robot Coupe's supplies. An observation on 07/29/2025 at 12:29 PM revealed the facility's Regional Certified Dietary Manager (RCDM) revealed the RCDM ran a cookie sheet through the facility's dish machine. The wash temp reached 88 degrees F and the rinse temp reached 100 degrees F. The RCDM continued spraying off dishes while the dish machine ran its cycles. An observation on 07/29/2025 at 12:40 PM the RCDM removed the cookie sheet from the dish machine. The RCDM then loaded the dish machine with pots and kitchen utensils. The was temp reached 100 degrees F and the rinse temp reached 112 degrees F. In an interview on 07/29/2025 at 12:45 PM, Dietary Aide (DA)-F confirmed that the staff had to run the sanitizer 3-4 loads before it reaches 120 degrees F. In an interview on 07/31/2025 at 12:53 PM, the facility's Assistant Director of Nursing (ADON) confirmed 38 of the 39 residents in the facility consume food from the kitchen. In an interview on 07/29/2025 at 12:54 PM, the RCDM confirmed the dish machine did not reach 120 degrees F during the wash and rinse cycles until the last load the RCDM ran, and it should have. The contract company the facility's used to service the dish machine provided the Low Temperature Dish Machine Log sheet. In an interview on 07/30/2025 at 11:42 AM, a representative (Rep) from the facility's contracted dish machine service company confirmed the wash and rinse temperatures of the dish machine should have been a minimum of 120 degrees F to properly sanitize the dishes. B.A record review of the facility's Resident Consumption of</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
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Facility-Grown Produce policy dated 4/2025 revealed residents may consume the food from the garden provided all safety protocols are followed to mitigate (prevent) the risk of foodborne illness. An observation on 07/28/2025 at 9:15 AM revealed a box on the 3-compartment sink in the kitchen that contained 1 cucumber with a gray fuzzy coating on it and 2 soft tomatoes with brown holes in them and a gnat (a small flying insect) inside 1 of them that flew out. An observation on 07/28/2025 at 9:58 AM with the facility's Activities Director (AD), that was the active DM while the DM was out that morning, revealed a box on the 3-compartment sink in the kitchen that contained 1 cucumber with a gray fuzzy coating on it and 2 soft tomatoes with brown holes in them. In an interview on 07/28/2025 at 9:58 AM with the facility's AD, that was the active DM while the DM was out that morning, confirmed there was a box on the 3-compartment sink in the kitchen that contained 1 cucumber with a gray fuzzy coating on it and 2 soft tomatoes with brown holes in them, and should not have been. The AD confirmed they were from the facility's garden and threw the box of vegetables in the trash can.</p>		