

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 285276	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/01/2025
NAME OF PROVIDER OR SUPPLIER Brookestone Meadows Rehabilitation and Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 600 Brookestone Meadows Plaza Elkhorn, NE 68022	

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 - Some</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 12 NAC 12-006.11(E)</p> <p>2017 Nebraska Food Code 2-301.14</p> <p>Based on observations, interviews, and record reviews; the facility failed to implement hand hygiene practices between glove changes during meal service to prevent the potential for food borne illness. This had the potential to affect 31 residents who ate foods from the neighborhood satellite kitchen. The facility identified a census of 128.</p> <p>The findings are:</p> <p>Record review of a facility provided document entitled Hand Hygiene Competency dated revised 12/2019 revealed:</p> <ul style="list-style-type: none"> -When to wash hands: -Before and after gloving. -Whenever indicated. <p>Record review of the Nebraska Food Code 2-301.14 dated 2017 revealed the following:</p> <ul style="list-style-type: none"> -Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: -(H) Before donning gloves to initiate a task that involves working with food. <p>Continuous observations on 03/27/2025 from 11:40 AM to 12:28 PM in the Calamus neighborhood kitchen revealed Culinary Assistant (CA)-E donned gloves without performing hand hygiene and measured the temperature of pork roast with a thermometer. CA-E cleaned the thermometer with an alcohol pad, doffed gloves, and without performing hand hygiene donned new gloves. CA-E measured the temperature of chicken breasts, cleaned the thermometer with an alcohol pad, and doffed gloves. Without performing hand hygiene, CA-E donned new gloves, measured the temperature of the corn casserole, cleaned the thermometer and doffed gloves. Without performing hand hygiene, CA-E donned new gloves measured the temperature of green beans, cleaned the thermometer and doffed gloves. Without performing hand hygiene, CA-E donned new gloves, measured the temperature of the two-gram sodium diet chicken, cleaned the</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 - Some</p>	<p>thermometer, and doffed gloves. Without performing hand hygiene, CA-E donned new gloves, measured the temperature of the two-gram sodium diet pork roast, cleaned the thermometer, and doffed the left glove. Without performing hand hygiene, CA-E donned a new left glove and proceeded with dining room service. During meal service, CA-E prepared a single serving of ranch dressing which soiled the left glove. CA-E doffed the left glove, without performing hand hygiene donned a new left glove and continued with meal service.</p> <p>An interview on 03/27/25 at 12:57 PM with CA-E confirmed that hand hygiene was not performed between glove changes and should have been.</p> <p>An interview with the Registered Dietitian (RD) on 04/01/2025 at 1:05 PM revealed the facility did not have a policy regarding hand hygiene but followed the hand hygiene competency.</p>		