

Division of Health Improvement

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 7234	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 08/30/2024
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NAME OF PROVIDER OR SUPPLIER LOS ALAMOS ASSISTED LIVING	STREET ADDRESS, CITY, STATE, ZIP CODE 1010 SOMBRILLO COURT LOS ALAMOS, NM 87544
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(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
8 000	Initial Comments The following deficiencies were cited during an Initial Survey completed on 08/30/24 for the state requirements of NMAC 8.370.14, Regulations for Assisted Living Facilities for Adults. Census: 39	8 000	8NMAC 370.14.36 Nutrition Steps taken to correct deficiency 1. On 09/02/24 The kitchen walls, floors and celings were cleaned and are free from dirt,grease, food particles and debris.	09/02/24
8 036	8 NMAC 370.14.36 Nutrition The facility shall provide planned and nutritionally balanced meals from the basic food groups in accordance with the "recommended daily dietary allowance" of the American dietetic association, the food and nutrition board of the national research council, or the national academy of sciences. Meals shall meet the nutritional needs of the residents in accordance with the "2005 USDA dietary guidelines for Americans." Vending machines shall not be considered a source of snacks. A. Dietary services policies and procedures: The facility will develop and implement written policies and procedures that are maintained on the premises and that govern the following requirements. (1) Meal service: The facility shall: (a) serve at least three meals or their equivalent each day at regular times with no more than 16 hours between the evening meal and morning meal with snacks freely available; (b) provide snacks of nourishing quality and post on the daily menu; (c) develop menus enjoyed by the residents and served at normal intervals appropriate to the residents' preferences; (d) post the weekly menu, including snacks where residents and families are able to view it; posted menus shall be followed and any substitution shall be of equivalent nutritional value	8 036	2. On 10/09/2024 New ceiling tiles were ordered and replace in the kitchen free of stains, grease, debris, smoke and are secured by a metal grid/frame and secured in place. Ceiling tile above ice machine has also been replaced. 3. A weekly cleaning schedule is also in place. Dietary Manager/Dietary staff will audit/monitor for compliance.	10/09/24

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE *Martinez* 10/29/24 TITLE _____ (X6) DATE _____

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8 036	<p>Continued From page 1</p> <p>and recorded on the posted menu; identical menus shall not be used within a one week cycle;</p> <p>(e) have special menus or meal items following guidelines from the resident's physician for residents who have medically prescribed special diets;</p> <p>(f) serve all residents in a dining room except for residents with a temporary illness, or with documented specific personal preference to have meals in their room;</p> <p>(g) allow sufficient time for meals to enable residents to eat at a leisurely pace and to socialize; and</p> <p>(h) contact the resident's PCP within 48 hours if a resident consistently refuses to eat.</p> <p>(2) Staff in-service training: The facility shall provide an in-service training program for staff that are involved in food preparation at orientation and at least annually and that includes:</p> <p>(a) instruction in proper food storage;</p> <p>(b) preparation and serving food;</p> <p>(c) safety in food handling;</p> <p>(d) appropriate personal hygiene; and</p> <p>(e) infectious and communicable disease control.</p> <p>B. Dietary records: The facility shall maintain the following documentation onsite:</p> <p>(1) a systematic record of all menus and revisions, including snacks, for a minimum of thirty</p> <p>(30) calendar days;</p> <p>(2) a systematic record of therapeutic diets as prescribed by a PCP;</p> <p>(3) a copy of the most recent licensing inspection and for facilities with 10 or more residents, a copy of the New Mexico environment department inspection with notations made by the facility of action taken to comply with recommendations or citations; and</p>	8 036		

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8 036	<p>Continued From page 2</p> <p>(4) a daily log of the recorded temperatures for all facility refrigerators, freezers and steam tables maintained and available for inspection for 30 calendar days.</p> <p>C. Clean and sanitary conditions: All practices shall be in accordance with the standards of the state environment department, pursuant to 7.6.2 NMAC.</p> <p>(1) Kitchen sanitation:</p> <p>(a) Equipment and work areas shall be clean and in good repair. Surfaces with which food or beverages come into contact shall be of smooth, impervious material free of open seams, not readily corrodible and easily accessible for cleaning.</p> <p>(b) Utensils shall be stored in a clean, dry place protected from contamination.</p> <p>(c) The walls, ceiling and floors of all rooms that food or drink is stored, prepared or served shall be kept clean and in good repair.</p> <p>(2) Washing and sanitizing kitchenware:</p> <p>(a) All reusable tableware and kitchenware shall be cleaned in accordance with procedures that include separate steps for prewashing, washing, rinsing and sanitizing.</p> <p>(b) Proper dishwashing procedures and techniques shall be utilized and understood by the dishwashing staff.</p> <p>(c) Periodic monitoring of the operation of the detergent dispenser, washing, rinsing and sanitizing temperatures shall be performed and documented.</p> <p>(d) When a dishwashing machine is utilized, the cleanliness of the machine, its jets and its thermostatic controls shall be monitored and documented by the facility. A monthly log of the recorded temperature of the dishwasher shall be maintained in the facility and available for inspection.</p>	8 036		

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8 036	<p>Continued From page 3</p> <p>(3) Sinks for hand washing shall include hot and cold running water, hand-washing soap and disposable towels.</p> <p>(4) All garbage and kitchen refuse that is not disposed of through a garbage disposal unit shall be kept in watertight containers with close-fitting covers and disposed of daily in a safe and sanitary manner.</p> <p>(5) Cooks and food handlers shall wear clean outer garments and hair nets or caps and shall keep their hands clean at all times when engaged in handling food, drink, utensils or equipment in accordance with the local health authority. Disposable gloves shall be used in accordance with the local health authority.</p> <p>D. Food management: The facility shall store, prepare, distribute and serve food under sanitary conditions and in accordance with the regulations governing food establishments of local health authority having jurisdiction.</p> <p>(1) The facility shall ensure that a minimum of a three calendar day supply of perishables and a five calendar day supply of non-perishables or canned foods is available for the residents.</p> <p>(2) The facility refrigerator and freezer shall have an accurate thermometer which reads within or not more than plus or minus three degrees fahrenheit of the required temperature, located in the warmest section of the refrigerator and freezer and shall be accessible and easily read.</p> <p>(a) The temperature of the refrigerator shall be 35 - 41 degrees fahrenheit.</p> <p>(b) Freezer temperatures shall be maintained at zero degrees fahrenheit or below.</p> <p>(3) Refrigerators and freezers shall be kept clean and sanitary at all times. Food stored in refrigerators and freezers shall be covered, dated and labeled. Unused leftover food shall be discarded after three calendar days.</p>	8 036		

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8 036	<p>Continued From page 4</p> <p>(4) Steam tables, hot food tables, slow cookers, crock pots and other hot food holding devices shall not be used in heating or reheating food. Hot food temperatures shall be checked periodically to insure that a minimum of 140 degrees fahrenheit is maintained.</p> <p>(5) Medication, biological specimens, poisons, detergents and cleaning supplies shall not be kept in the same storage areas used for storage of foods. Medications shall not be stored in the refrigerator with food; an alternate refrigerator for medication shall be used.</p> <p>(6) Canned or preserved foods shall be procured from sources that process the food under regulated quality and sanitation controls. This does not preclude the use of local fresh produce. The facility shall not use home-canned foods.</p> <p>(7) Dry or staple food items shall be stored at least six inches off the floor in a ventilated room that is not subject to sewage, waste water back-flow or contamination by condensation, leakage, rodents or vermin.</p> <p>(8) The facility shall ensure the following: (a) all perishable food is refrigerated and the temperature is maintained no higher than 41 degrees fahrenheit; (b) the temperature for all hot foods is maintained at 140 degrees fahrenheit; and (c) all displayed or transported food is protected from environmental contamination and maintained at proper temperatures in clean containers, cabinets or serving carts.</p> <p>E. Milk: (1) Raw milk shall not be used. (2) Condensed, evaporated, or dried milk products that are nationally recognized may be employed as "additives" in cooked food preparation but shall not be substituted or served to residents in place of milk.</p>	8 036		

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8 036	<p>Continued From page 5</p> <p>F. Collateral requirements: Compliance with this rule does not relieve a facility from the responsibility of meeting more stringent municipal regulations, ordinances or other requirements of state or federal laws governing food service establishments. Local health authority having jurisdiction means municipal, county, state or federal agency(s) that have laws and regulations governing food establishments, liquid waste disposal, treatment facilities and private wells. [8.370.14.36 NMAC - N, 7/1/2024]</p> <p>This REQUIREMENT is not met as evidenced by: NMAC 8.370.14.36 C (1) (c)</p> <p>Based on observation and interview the facility failed to ensure:</p> <ol style="list-style-type: none"> 1. The facility kitchen ceilings were clean, sanitary and free from bacteria, dirt, food particles, and stains. 2. The facility kitchen ceiling tiles were clean, in good repair, and had no perforations (holes) or gaps between the tiles and the metal grid/framework that holds the suspended/drop ceiling tiles in place. 3. The floors were maintained in a clean condition and were free bacteria, dirt, grime, grease build up, and food particles. <p>These deficient practices could likely result in the 39 (R #s 1-39) residents identified on the resident census provided by Supervisor/Administrator on 08/27/24, to be at risk of contracting foodborne illnesses and needing medical attention if:</p> <ol style="list-style-type: none"> 1. The facility kitchen tile ceilings are in poor repair, grease and smoke stained, dirty, and have holes and perforations that allow the food prepared and served to residents to be contaminated by: 	8 036		

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8 036	<p>Continued From page 6</p> <p>a. Dirt, lint, bacteria and food particles falling from the ceiling into the food.</p> <p>b. Bugs and rodents entering the kitchen from the unsecured open area above the ceiling and contaminating the work spaces and the food served to residents.</p> <p>c. Bacteria, bugs, and rodents entering into the kitchen due to the grease build up and food particles on the floors around the facility industrial size stoves, ovens, and fryers.</p> <p>The findings are:</p> <p>A. On 08/29/24 at 1:50 pm during observation of the facility kitchen revealed the following:</p> <p>1. The kitchen walls, floors, and ceilings were dirty, stained, and the floors around the industrial stove, ovens, and fryers was covered with food particles (small pieces of food/crumbs) and had a substantial amount (up to 3/4 inch) of grease build up around, between, and under the stove, ovens, and fryers.</p> <p>2. The kitchen ceiling is a secondary drop/suspended ceiling, that consists of a series of ceiling tiles hung below the main structural ceiling that are supposed to be secured by a metal grid/frame that holds the tiles in place however, in this kitchen not all of the tiles were secured in place, and gaps, cracks, and perforations (holes) were in and around the ceiling tiles above areas where food served to residents is stored, prepared and cooked.</p> <p>3. The kitchen ceiling tiles were discolored, dirty, covered with yellow and brown stains from grease and smoke, and had food particles stuck to them.</p> <p>4. (1) One ceiling tile above the ice machine had an approximately (3) three inch by (2) two inch rectangular perforation/hole where the copper water line from the ice machine entered</p>	8 036		

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8 036	Continued From page 7 into the ceiling. B. On 08/29/24 at 2:01 pm, during an interview, the Administrator and the Facility Chef confirmed the findings for the facility kitchen.	8 036		08/27/24
8 038	8 NMAC 370.14.38 Housekeeping Services The facility shall maintain the interior and exterior of the facility in a safe, clean, orderly and attractive manner. The facility shall be free from offensive odors, safety hazards, insects and rodents and accumulations of dirt, rubbish and dust. A. All common living areas and all bathrooms shall be cleaned as often as necessary to maintain a clean and sanitary environment. B. Combustibles such as cleaning rags or flammable substances shall be stored in closed metal containers in approved areas that provide adequate ventilation. Combustibles shall be stored away from the food preparation areas and away from the resident rooms. C. Poisonous or flammable substances shall not be stored in residential areas, food preparation areas or food storage areas. If hazardous chemicals are stored on the property, material safety data sheets shall be maintained and stored in the same area as the chemicals, pursuant to state environment department requirements, 11.5.2.9 NMAC. [8.370.14.38 NMAC - N, 7/1/2024] This REQUIREMENT is not met as evidenced by: 8.370.14.38 C Based on observation and interview, the facility failed to ensure chemicals, arts and crafts paints,	8 038	8 NMAC 370.14.38 Housekeeping Services Steps taken to correct deficiencies 1. On 08/27/24 all chemicals acrylic paints, liquid paints, enamel paint, liquid glitter, wood stain, clear sealants, liquid bleach, cleaning solutions, and all Activity supplies were stored and locked to in the lower level Activity Room downstairs to prevent any risk of harm, or injury, to residents. 2. These are checked continously by staff to ensure they are locked at all times and audits are done and reviewed periodically. A log has been created to document that this is checked daily for compliance. Activity Director/Nursing/Management staff will audit/monitor for compliance.	

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8 038	<p>Continued From page 8</p> <p>sealant sprays, wood stains and bleach were stored in a secure location and not stored with food.</p> <p>This deficient practice could likely result in the 39 (R #s 1-39) residents identified on the resident census list provided by the facility administrator on 08/27/24, to be at risk of harm, injury, or death if a resident were to get the chemicals in their eyes, on their skin or if they were to consume (eat, drink, or ingest) the chemicals, paints, bleach, sprays, wood stains and bleach or food contaminated by the chemicals.</p> <p>The findings are:</p> <p>A. On 08/27/24 at 3:36 pm during observation of the 2nd (second) floor Arts and Crafts room, the room was unsecured, unlocked, open and the cabinets and drawers in the room were also unlocked, unsecured, open, accessible to residents and contained:</p> <ol style="list-style-type: none"> 1. Five (5) -eight (8) ounce tubes of acrylic paint. 2. Four (4) -eight (8) ounce bottles of liquid paint. 3. Two (2) -eight (8) ounce bottles of wood stain. 4. Three (3) -twenty four (24) ounce cans of wood stain. 5. Six (6) -thirty two (32) ounce bottles of acrylic paint. 6. Six (6) -four (4) ounce bottles of liquid paint. 7. Three (3) -one (1) ounce bottles of enamel paint. 8. Four (4) - unlabeled plastic plastic containers of liquid paint. 9. One (1) -four (4) ounce bottle of liquid glitter. 	8 038		

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8 038	Continued From page 9 10. One (1) -six (6) ounce tube of stain and finish. 11. Six (6) -twelve (12) ounce cans of clear sealant spray. 12. One (1) -twelve (12) ounce bottle of clear gloss sealant. 13. One (1) -thirty two (32) ounce bottle of liquid bleach. 14. One (1) - twenty four (24) ounce pray bottle of liquid cleaning solution. 15. One (1) -eight (8) ounce glass bottle of hot sauce. B. On 08/27/24 at 3:48 pm, during an interview with the Administrator, she confirmed the unsecured chemicals and food in the arts and crafts room.	8 038	8 NMAC 370.14.42 Maintenance of Building and Grounds Steps taken to correct deficiencies On 09/02/2024 a complete walk through of the building was conducted by Maintenance to identify all of the ceiling tiles that needed to be replaced. On 09/06/2024 Ceiling tiles that were identified were replaced with new ceiling tiles the the dining room, common areas, hallways on all floors of the facility to ensure ceiling tiles are in a good condition, no penetrations/perforations (holes or gaps) and continue to protect residents from any injuries or risk of harm.	09/06/24
8 042	8 NMAC 370.14.42 Maintenance of Building and Grounds The building(s) shall be maintained in good repair at all times. Such maintenance shall include, but is not limited to, the following areas: A. Storage areas/grounds: Storage areas and grounds shall be maintained in a safe, sanitary and presentable condition at all times. Storage areas and grounds shall be kept free from accumulation of refuse, weeds, discarded furniture, old newspapers or other items that create a fire hazard. B. Floors: Floors shall be maintained stable, firm and free of tripping hazards. [8.370.14.42 NMAC - N, 7/1/2024] This REQUIREMENT is not met as evidenced by: NMAC 8.370.14.42 A	8 042	2. NFPA 101.8.3.5.1 National Fire Protection Association Fire stop Systems and Devices Steps taken to correct deficiencies a. On 08/30/2024 The doors from the Boiler Room were checked to ensure they were locked and not accessible to residents or the public. The gas fired equipment was secure by ensuring that the doors were secured and locked. The combustibles, cylinders/compressed gases, the wood pellets, cardboard boxes, pipes, metal tubing, the green cylinder labeled as containing Carbon Dioxide gas, and other unidentified mechanical parts, were also removed from the room and moved to a locked and secure area away from the boiler room to avoid blockage and clear access to the circulation pumps and shut off valves. No supplies are to be stored in the boiler room. Signage was posted to reflect Door is to be locked at all times and no supplies are to be stored in this room. A log has been created and will be checked daily to ensure full compliance. Maintenance Supervisor/Maintenance Assistance/Management will audit/monitor for compliance.	08/30/24

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8 042	<p>Continued From page 10</p> <p>Based on observation and interview, the facility failed to ensure that ceiling tiles in common areas on all floors of the facility were in good condition, had no penetrations/perforations (holes/gaps), and were maintained in good repair at all times. This deficient practice could likely result in the 39 (R #s 1-39) residents listed on the census, provided by the Administrator on 08/27/24, to be at risk of harm, injury, or death if there were a fire and it was not contained due to perforations (holes/gaps) in the ceilings.</p> <p>The findings are:</p> <p>A. On 08/27/24 at 3:11 pm during a walk through of the facility revealed ceiling tiles in the dining room, and in the common areas and hallways on all floors that:</p> <ol style="list-style-type: none"> 1. Were not secured or attached to the ceiling properly. 2. Had (1/4) one-fourth inch or larger perforations around the edges. 3. Had (1) one inch and larger perforation holes in them. <p>B. On 08/27/24 at 4:47 pm during an interview, the Administrator confirmed that in the dining room, and in the common areas and hallways on all floors of the facility there were ceiling tiles that:</p> <ol style="list-style-type: none"> 1. Were not secured or attached to the ceiling properly. 2. Had (1/4) one-fourth inch or larger perforations in them and around the edges. 3. Had (1) one inch and larger perforation holes in them. 	8 042		
8 043	8 NMAC 370.14.43 Hazardous Areas	8 043		

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8 043	<p>Continued From page 11</p> <p>Hazardous areas include: Fuel fired equipment rooms (not a typical residential kitchen), bulk laundries or laundry rooms with more than 100 sq. ft., storage rooms more than 50 sq. ft. but less than 100 sq. ft. not storing combustibles, storage rooms with more than 100 sq. ft. storing combustibles, chemical storage rooms with more than 50 sq. ft., garages and maintenance shops/rooms.</p> <p>A. Hazardous areas on the same floor as, and in or abutting, a primary means of escape or a sleeping room shall be protected by either:</p> <p>(1) an enclosure of at least one hour fire rating with self-closing or automatic closing on smoke detection fire doors having a three-quarter of an hour rating; or</p> <p>(2) an automatic fire protection (sprinkler) and separation of hazardous area with self-closing doors or doors with automatic-closing on smoke detection; or</p> <p>(3) other hazardous areas shall be enclosed with walls with at least a 20 minute fire rating and doors equivalent to one and three-quarter inches solid bonded wood core, operated by self-closures or automatic closing on smoke detection.</p> <p>B. Boiler, furnace or fuel fired water heater rooms: For facilities with four or more residents: all boiler, furnace or fuel fired water heater rooms shall be protected from other parts of the building by construction having a fire resistance rating of not less than one hour. Doors to these rooms shall be one and three-quarter inches solid core. [8.370.14.43 NMAC - N, 7/1/2024]</p> <p>This REQUIREMENT is not met as evidenced by: NFPA 101 8.3.5.1 National Fire Protection Association (NFPA) 101 8.3.5.1* Firestop Systems and Devices Required.</p>	8 043		

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NAME OF PROVIDER OR SUPPLIER LOS ALAMOS ASSISTED LIVING	STREET ADDRESS, CITY, STATE, ZIP CODE 1010 SOMBRILLO COURT LOS ALAMOS, NM 87544
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8 043	<p>Continued From page 12</p> <p>Penetrations for cables, conduits, pipes, tubes, combustion vents and exhaust vents, wires, and similar items etc. to accommodate electrical, mechanical, plumbing, and communications systems that pass through a wall, floor, or floor/ceiling assembly constructed as a fire barrier shall be protected by a firestop system or device.</p> <p>Hazardous Areas-</p> <p>33.2.3.2.1 Any space where there is storage or activity having fuel conditions exceeding those of a one- or two-family dwelling and that possesses the potential for a fully involved fire shall be protected in accordance with:</p> <p>33.2.3.2.4 Any hazardous area that is on the same floor as, and is in or abuts, a primary means of escape or a sleeping room shall be protected by one of the following means: (1) Protection shall be an enclosure having a minimum 1-hour fire resistance rating, in accordance with 7.2.1.8 having a minimum 3-4-hour fire protection rating.</p> <p>33.2.3.2.5 Other hazardous areas shall be protected by: (1) Enclosure having a minimum 1-2-hour fire resistance rating.</p> <p>Hazardous areas include: Fuel fired equipment rooms (not a typical residential kitchen), bulk laundries or laundry rooms with more than 100 sq. ft., storage rooms more than 50 sq. ft. but less than 100 sq. ft. not storing combustibles, storage rooms with more than 100 sq. ft. storing combustibles, chemical storage rooms with more than 50 sq. ft., garages and maintenance shops/rooms.</p> <p>A. Hazardous areas on the same floor as, and in or abutting, a primary means of escape or a sleeping room shall be protected by either: (1) an enclosure of at least one hour fire rating with self-closing or automatic closing on smoke detection fire doors having a three-quarter of an</p>	8 043		

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8 043	<p>Continued From page 13</p> <p>hour rating; or (2) an automatic fire protection (sprinkler) and separation of hazardous area with self-closing doors or doors with automatic-closing on smoke detection; or (3) other hazardous areas shall be enclosed with walls with at least a 20 minute fire rating and doors equivalent to one and three-quarter inches solid bonded wood core, operated by self-closures or automatic closing on smoke detection.</p> <p>B. Boiler, furnace or fuel fired water heater rooms: For facilities with four or more residents: all boiler, furnace or fuel fired water heater rooms shall be protected from other parts of the building by construction having a fire resistance rating of not less than one hour. Doors to these rooms shall be one and three-quarter inches solid core. [8.370.14.43 NMAC - N, 7/1/2024]</p> <p>Reference NFPA 99, 1999 Edition Section 4-3.1.1.2 Storage Requirements (Location, Construction, Arrangement). (a) * Nonflammable Gases (Any Quantity; In-Storage, Connected, or Both) 1. Sources of heat in storage locations shall be protected or located so that cylinders or compressed gases shall not be heated to the activation point of integral safety devices. In no case shall the temperature of the cylinders exceed 130°F (54°C). Care shall be exercised when handling cylinders that have been exposed to freezing temperatures or containers that contain cryogenic liquids to prevent injury to the skin. 2.* Enclosures shall be provided for supply systems cylinder storage or manifold locations for oxidizing agents such as oxygen and nitrous oxide. Such enclosures shall be constructed of an assembly of building materials with a fire-resistive</p>	8 043		

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8 043	<p>Continued From page 14</p> <p>rating of at least 1 hour and shall not communicate directly with anesthetizing locations. Other nonflammable (inert) medical gases may be stored in the enclosure. Flammable gases shall not be stored with oxidizing agents. Storage of full or empty cylinders is permitted. Such enclosures shall serve no other purpose.</p> <p>3. Provisions shall be made for racks or fastenings to protect cylinders from accidental damage or dislocation.</p> <p>4. The electric installation in storage locations or manifold enclosures for nonflammable medical gases shall comply with the standards of NFPA 70, National Electrical Code, for ordinary locations. Electric wall fixtures, switches, and receptacles shall be installed in fixed locations not less than 152 cm (5 ft) above the floor as a precaution against their physical damage.</p> <p>5. Storage locations for oxygen and nitrous oxide shall be kept free of flammable materials [see also 4-3.1.1.2(a)7].</p> <p>6. Cylinders containing compressed gases and containers for volatile liquids shall be kept away from radiators, steam piping, and like sources of heat.</p> <p>7. Combustible materials, such as paper, cardboard, plastics, and fabrics, shall not be stored or kept near supply system cylinders or manifolds containing oxygen or nitrous oxide. Racks for cylinder storage shall be permitted to be of wooden construction. Wrappers shall be removed prior to storage. Exception: Shipping crates or storage cartons for cylinders.</p> <p>8. When cylinder valve protection caps are supplied, they shall be secured tightly in place unless the cylinder is connected for use.</p> <p>9. Containers shall not be stored in a tightly closed space such as a closet [see 8-2.1.2.3(c)].</p>	8 043		

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8 043	<p>Continued From page 15</p> <p>Gradient Heating System: A boiler (a closed vessel in which fluid is heated) that uses fuel (natural gas, coal, or oil) to generate heat by burning the fuel to produce heat in a combustion chamber (hot water heater) where the water is heated and used to heat or cool steam that is used to heat or cool the water that is circulated (moved through a closed system) through the building using circulation pumps (water pumps that move water in pipes around the building), boilers, and large water holding tanks to circulate/move water throughout the facility.</p> <p>NMAC 8.370.14.43 A (3)</p> <p>Based on observation and interview, the facility failed to ensure the following: -The mechanical room that contained hazardous gas fired equipment was secured and protected by an enclosure (closed door) -The gas fueled equipment was accessible, -The combustibles and cylinders/compressed gases were not stored in the room with the fueled fired equipment.</p> <p>These deficient practices could likely result in the 39 (R #s 1-39) residents listed on the census, provided by the Administrator on 08/27/24, to be at risk of harm, injury, or death if a fire were to occur in the room and smoke/flames spread more rapidly due to the room and equipment not being protected by an enclosure (closed door), the cardboard (paper) boxes were to catch fire, the steel tank (cylinder) containing compressed gases were to overheated and exploded or if residents or guests were to enter the mechanical room and be injured by the gas tank falling on them, by tripping and falling on the pallet on the floor, or by sustaining burns or other injuries from</p>	8 043		

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8 043	<p>Continued From page 16</p> <p>contact with the fuel fired equipment in the room.</p> <p>B. On 08/27/24 at 4:01 pm during observation of the mechanical room, the door was unlocked, open, and the room was unsecured, accessible to residents, and contained:</p> <ol style="list-style-type: none"> 1. The facility's gas fueled water heating system that included: <ol style="list-style-type: none"> a. (3) three (steel and copper) circulation pumps. b. (3) square (tan) metal boilers. c. (2) two large industrial size approximately (8 foot tall) (gray) hot water heater /holding tanks. 2. On the floor laying approximately (2 ½) two and a half feet in front of one of the circulation pumps was (1) one, (5) five feet by (5) five feet square wood pallet that was blocking access to the circulation pump. 3. On the wood pallet there were approximately (15) fifteen various sized cardboard (paper) boxes that contained unidentified steel machine parts, pipes, metal tubing, and other unidentified mechanical parts. 4. Standing near the front wall of the room just inside the doorway was (1) one, unsecured, 125 (one hundred and twenty five) cubic feet cu/ft, (3) three foot tall dark green steel tank (cylinder) labeled as containing Carbon Dioxide gas. <p>C. On 08/27/24 at 4:38 pm during an interview with the Maintenance Supervisor, he confirmed:</p> <ol style="list-style-type: none"> 1. The mechanical room door was open, the room was not secure, and it was accessible to residents, staff, and visitors. 2. There was (1) one, (5) five feet by (5) five feet square wood pallet lying on the floor approximately (2 ½) two and a half feet in front of the circulation pumps that was blocking access to circulation pumps shut off valves. 3. The wood pallet had approximately fifteen (15) 	8 043		

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8 043	Continued From page 17 fifteen various sized cardboard (paper) boxes that contained unidentified steel machine parts, pipes, metal tubing, and other unidentified mechanical parts. 4. (1) one, unsecured, 125 cubic feet cu/ft, (3) three foot tall dark green steel tank labeled as containing Carbon Dioxide gas was unsecured and standing near the wall near the entry door of the mechanical room.	8 043		
8 059	8 NMAC 370.14.59 Windows A. Each sleeping room shall be provided with an exterior window. (1) The window shall be operable, screened and have a clear operable area of 5.7 square feet minimum; measured 20 inches wide minimum and measured 24 inches high minimum. (2) The top of the window sill shall not be more than 44 inches above the finished floor. B. Screens shall be provided on all operable windows. C. The proposed use of bars, grilles, grates or similar devices shall be reviewed and approved by the licensing authority prior to installation. D. Sleeping rooms, living rooms, activity room areas and dining room areas shall have a window area of at least one tenth of the floor area with a minimum of 10 square feet. [8.370.14.59 NMAC - N, 7/1/2024] This REQUIREMENT is not met as evidenced by: NMAC 7.370.14.59 A (1) (2) B Based on observation and interview, the facility failed to ensure the buildings windows and window screens were maintained in good repair at all times.	8 059	8 NMAC 370.14.59 Windows Steps taken to correct deficiencies 1. On 08/28/29 a complete facility walk through was completed by Maintenance to identify which windows, window frames, and windows screens were in need of repair. Those identified were fixed on this date. 2. A full facility walk through both inside and outside is being conducted weekly to continue to identify any damaged and or broken window frames that do not close, lock or are damaged, as well as any torn or broken window screens to avoid any dirt, bugs, leaves and other contaminants to enter the building. Once identified as missing, damaged, torn etc. they will be replace to ensure the safety, protection of any risk or harm	08/28/24

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8 059	<p>Continued From page 18</p> <p>This deficient practices could likely result in the 39 (R #s 1-39) residents listed on the census, provided by the Administrator on 08/27/24, to be at risk of harm, injury, or death if risk of bugs, dirt, leaves, other contaminates, or unwanted intruders enter the resident rooms through the open unlocked windows, broken windows, or unprotected windows or with perforations (holes) and gaps between the windows and the frames.</p> <p>The findings are:</p> <p>A. On 08/28/24 at 3:41 pm during observation of the exterior of the building. the windows located in common areas, the dining room, hallways, and resident rooms revealed the following:</p> <ol style="list-style-type: none"> 1. Windows with damaged and broken window frames that did not close completely and could not be securely closed. 2. Windows with damaged window screens that had tears or holes in them. 3. Windows did not have any window screens. <p>C. On 08/28/24 at 3:09 pm during an interview, the Maintenance Supervisor confirmed some of the facility's windows were:</p> <ol style="list-style-type: none"> 1. Damaged and broken window frames that did not close completely and could not be secured in the closed position and locked to keep intruders from entering the building. 2. Damaged window screens that were bent, torn, broken, and/or had perforations (holes) in them that allowed dirt, bugs, leaves, and other contaminates to enter the building. 3. Windows did not have any screens to keep dirt, bugs, leaves, and other contaminates from entering the building. 	8 059		