

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 065257	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 06/09/2020
NAME OF PROVIDER OF SUPPLIER GOLDEN PEAKS CENTER		STREET ADDRESS, CITY, STATE, ZIP 1005 E ELIZABETH ST FORT COLLINS, CO 80524	
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 - Few	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</p> <p>Based on record review, observation and staff interviews, the facility failed to ensure food was prepared and stored in a sanitary manner in accordance with professional standards for food service safety. Specifically, the facility failed to:</p> <ul style="list-style-type: none">-Ensure all kitchen, dish room and equipment were cleanable and were maintained clean and sanitary. -Ensure kitchen equipment was in good repair and large equipment covered when not in use; -Ensure resident dishware (cups, bowls and silverware) were dried in a sanitary area to prevent cross contamination and clear plastic cups were not stacked while wet; -Ensure expired and dented emergency food and thickened liquids were discarded; and -Ensure expired food in the secure unit refrigerator were discarded timely. Findings include: I. Policies and procedures A. The facility 's Food and Nutrition Services Cleaning Schedule policy, dated [DATE], was provided by the dietary manager on [DATE] at 2:51 p.m. The policy was to maintain a clean and sanitary Food and Nutrition Services Department and prevent the growth of bacteria. The policy read, The Director of Dining Services uses the Master Cleaning Schedule to establish a Department Cleaning Schedule. The Department Cleaning Schedule includes all of the equipment and areas in the department, frequency of cleaning, and position assigned. It is not intended for after use or daily cleaning. Employees clean the assigned equipment/area as scheduled following the established cleaning procedures. Upon completion of the assignment the employee initials the Department Cleaning Schedule and completed schedules are maintained for 30 days. B. The facility 's Ice Machine Cleaning and Inspection policy, dated [DATE], was provided by the dietary manager on [DATE] at 2:51 p.m. The policy was to ensure proper operation and minimize equipment failure. The policy read in pertinent part, all ice machines will be inspected/cleaned quarterly. The policy revealed staff were to: -Inspect all ice machines for proper operation. -Clean coils if required; use a colored cleaning solution for cleaning ice machines. If only clear cleaners are available, add food coloring to the cleaning solution; Ensure that all cleaning solution has been completely flushed from the machine prior to start-up. -Oil motor if necessary. -Check filters and replace or clean if required. -Use the Ice machine Quarterly Inspection form to document cleaning/inspection. -Inspection forms are filed and maintained for one year. C. The facility 's Food and Nutrition Services Receiving policy, dated [DATE], was provided by the dietary manager on [DATE] at 2:51 p.m. The policy was to ensure receiving accuracy, safety and security of all items. The policy read, The director of dining services or designee is responsible for the receiving of all food service items. The policy read in pertinent part, Delivery of an item is refused under the following conditions .Dented, rusty, damaged cans. II. Record review The facility 's policy on storage of clean dishware was requested from the NHA. The Warewashing (sic) in-service, dated 2010, was provided by the dietary manager on [DATE] at 2:51 p.m. The in-service read in pertinent part, the participant will be able to properly unrack, handle and store dishes and utensils; and demonstrate the proper cleaning of the dish machine and dish room. The in-service instructed staff to: -Store clean tableware, utensils and equipment out of the way of kitchen traffic and possible cross contamination and at least six inches off the floor. They should be covered or otherwise protected from dirt and condensation. -Clean and sanitize drawers and shelves on which clean, sanitized equipment and table ware are to be stored. -Clean and sanitize trays and carts that are used to carry clean tableware and utensils to and from the storage area. This should be done daily, or more often if these items become soiled. -Store dishware, glasses and cups upside down-do not nest. -Keep surfaces of equipment that comes in contact with food, covered until ready to use. III. Observations The facility 's kitchen, dishwashing room, dining room, and emergency food storage were observed on [DATE] from 9:20 a.m. through 1:15 p.m. The observations included: A. Kitchen - A red bucket of quaternary (Quat) disinfectant and a green bucket of Solitaire detergent were inside the left side of the double sink used for washing large pots and pans by hand. The right sink tub had two large steam pans, two large metal food preparation bowls, a baking sheet and a rubber spatula. The same items were in the sinks from 9:30 a.m. until 12:30 p.m. - The kitchen floor fan was stored under the main kitchen sink by the dish room door. The fan had dry food bits, white drips and a gray matter resembling dust was over the whole fan and electrical cord. - The dry storage, can goods and seasoning shelf contained gallon sized bottles labeled balsamic vinegar and Worchester sauce which had dried brown liquid from the spout to the bottom of the bottles. The bottle of balsamic vinegar had gray matter resembling dust and white specs resembling corn starch stored on the shelf directly above the balsamic vinegar. B. Worn and uncovered equipment -The industrial stainless steel food mixer was not covered. -Large metal food preparation bowls and colored cutting boards coordinated to cut different types of foods were stored uncovered on the base shelf, under the food preparation table, approximately six inches from the floor. The centers of the colored cutting boards were a faded whitish color and were worn from use. C. Dish room -The walls were observed to be discolored and splattered with dried drips of liquids and food particles. The dish washer had white streaks across the front. The paper towel dispenser was covered in white dried spots and drips of dried liquid. The paper towels were difficult to pull down and resulted in a thumb sized piece which pulled off and fell to the floor each time a staff washed and dried their hands. The floor was wet and littered with small pieces of white paper towels. - Dishwasher racks were stored under the metal counter on a damp, brownish black, worn, non-cleanable surface. The dishwasher racks had blackish brown discoloration on the sides. D. Dining room - Two dining room tables were observed with crumbs and red spill stains. - The dirty linen container and the trash can in front of the dish room window had dried food and liquid spills. - The trash can lid was open and had a long drip of dried red material resembling ketchup down the front. - The floor and wall in front of the dish room window had dried food spills running down the front to the floor. - The area where the floor and wall met had a thick black material along the floor and wall. - The ice machine had a buildup of a white and pink material on the clear plastic ice chute. The metal table it sat on had wet brown material along the bottom of the machine. E. Improper dishware drying/storage and staff interviews - At 9:31 a.m. the dish room was observed with the DM. The hand washing sink was located in the dish room next to the metal dishwashing counter. Racks of clean wares (silverware, plastic cups, small white bowls, metal boat bowls and resident water bottles) were left drying on the metal dish counter within inches of the handwashing sink and on a white wire wall shelf instead of in an area where there was potential for cross contamination. The small white bowls and the metal boat shaped bowls had water splashes from the handwashing sink inside them. Green plastic hot cereal/soup bowls on the shelf had specs of light brown material on the outsides of the bowls. The material resembled dried food. - The DM stated she needed more shelf space to dry the dishware before putting it away. She said the dishware was dried in the dish room on the counters and wire shelves then were stacked on the storage carts behind the ovens/stove. The DM immediately removed the dishware from the wire shelf and the metal dish counter to rewash. She reorganized the racks behind the oven/stove to accommodate dishware drying. The white wire shelf was left hung on the wall in the dish room. - At 10:15 a.m. dietary aide (DA) #2 ran racks of dishware through the dishwasher. When the cycle was complete he placed a dishwasher rack of clean water bottles and cups on the white wire shelf near the handwashing sink. -		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER
REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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.

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F 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Few	<p>(continued... from page 1)</p> <p>At 11:40 a.m. clean, clear plastic beverage cups were stacked on a black plastic and metal, three shelf wheeled cart approximately four feet tall by three feet wide. The cups were wet and had droplets of water and fog inside the nested cups. F. Expired food and dented canned food - At 10:23 a.m. the dry food storage room to the right of the walk-in cooler had six quart boxes (four water and two cranberry juice) of pre-thickened liquids with an expiration date of ,[DATE]. - At 10:45 a.m. observation of the downstairs emergency storage located in the central supply room revealed dry foods and canned goods were stored on shelves, in an approximately six feet tall and three feet wide area. - A box of corn muffin mix on the top shelf had an expiration date of [DATE]. - A large can of tuna had a dented edge approximately one and a half inches long. IV. Staff interviews The DM was interviewed on [DATE] at 9:45 a.m. The DM stated the kitchen was cleaned daily after each use, weekly and monthly deep cleaning. She said each staff were assigned to clean different kitchen areas. She said the fan was cleaned weekly, and it was her chore to do. The DM was interviewed again at 1:31 p.m., the DM stated, the kitchen staff cleaned the food spills daily. Housekeepers were to also work on it too. She said it was a collective effort to clean up spills. The cook was interviewed on [DATE] at 1:25 p.m. She said the kitchen staff and housekeeping cleaned the food spills from in front of the dish room window. The DM was interviewed on [DATE] at 10:23 a.m. The DM stated she currently did not have any residents that required thickened liquids. She said it must have been from the last time there was a resident who needed it. The DM said her 1:00 p.m. staff was responsible for checking the expiration dates on the dry foods. The dietician monitored the expiration dates weekly. The DM and the RD were interviewed on [DATE] at 11:00 a.m. and stated it (the can of tuna) must have been dropped. She said dented cans were supposed to be put in the box up in the kitchen. She said both she and the dietician monitored the expiration dates of the food, and must have missed that one. The RD confirmed she also monitored the expiration dates of the dry and canned foods. The NHA was interviewed on [DATE] at 1:31 p.m. The NHA stated the staff food should have been stored downstairs in the staff break room. She would follow up with staff education regarding storage of medication ice packs and staff food in the resident refrigerator.</p> <p>V. Secure unit refrigerator A. Observations on [DATE] at 9:40 a.m. -A gallon of whole milk was on the top shelf of the refrigerator with a best by date of [DATE]. -In the bottom pullout produce drawer, there was an undated and unlabeled white Styrofoam take-out container. -There was a reusable lunch sack with several unlabeled and undated food items in resealable sandwich bags. -In the freezer there were three brown frozen bananas, one undated and unlabeled green popsicle with freezer burn, and one frozen ice cream bar in a white wrapper that was undated and unlabeled. -There were six small reusable ice packs in the freezer. B. Staff interview Licensed practical nurse (LPN) #1 was interviewed on [DATE] at 9:41 a.m. She said the expired milk should have been thrown away when the night shift did their cleaning and temperature check of the refrigerator. She said she assumed it was a staff lunch in the produce drawer, and it needed to be stored in the employee refrigerator in the break room. The LPN said the ice packs looked like they came from the pharmacy when they delivered medications that needed to be refrigerated during transport. The LPN said the ice packs should have been discarded when the medications were delivered. VI. Main unit refrigerator A. Observations on [DATE] at 10:13 a.m. -Two nectar thick apple juices were stored in the door of the refrigerator, both had a hand written date ,[DATE] on the top of the box in black permanent marker. Both juices had an expiration date of [DATE]. -A prune juice was on the top shelf with an open date of [DATE]. B. Staff interview The NHA was interviewed on [DATE] at 10:18 a.m. She said she did not know what the hand written date meant, and she would need to check with the dietary manager. After checking with the dietary manager, the NHA said the date was when the kitchen received the thickened apple juice, and it should have been discarded on the [DATE] expiration date.</p>		