

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 555136	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/23/2020
NAME OF PROVIDER OF SUPPLIER POWAY HEALTHCARE CENTER		STREET ADDRESS, CITY, STATE, ZIP 15632 POMERADO ROAD POWAY, CA 92064	
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 0803 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observations, interviews, and record reviews the facility failed to ensure an emergency menu was developed to feed residents when the kitchen in the food and nutrition services department was closed by the County for food operations due to a pest infestation. Failure to implement an emergency menu plan appropriate to meet the needs of the facility's 94 residents could compromise the health and nutrition status of the residents. Cross reference 812 and 925 Findings: During an observation and interview on 2/11/20 at 8:08 A.M., with the Facility Administrator (FA) in the Food and Nutrition Services kitchen, the FA stated the kitchen had been closed for food service operations the morning of 2/10/20 by the county department of environmental health due to a cockroach infestation. The FA stated the facility was instructed to only provide pre-packaged foods and utensils to residents for meals. The FA stated the residents were served lunch and dinner meals using pre-packaged food items such as meat sandwiches, individually-wrapped chips, cookies, fruit cups, and fruit juices. On 2/11/20 at 9:10 A.M., an observation and interview was conducted with the Dietary Services Supervisor (DSS). The DSS, also a Registered Dietitian, stated the residents were served a breakfast meal that morning which included a 4-ounce carton of milk, cold cereal, banana or a fruit cup, cottage cheese or string cheese, and a pastry. The DSS stated cold meat sandwiches such as turkey, chicken, and tuna would be served as the entree for the lunch meal on 2/11/20. On 2/11/20, a copy of the facility's three-day emergency menu dated 12/2/19 was reviewed. The emergency menu/disaster plan indicated it was developed to feed 99 residents, 40 staff, and 11 visitors. The menu also listed large bulk foods that would support residents on therapeutic diets such as pureed, mechanical soft, CCHO (consistent carbohydrate-controlled), small portions, large portions, and renal (kidney) protein restricted diets. During an interview with the FA and the DSS on 2/11/20 at 12:45 P.M., the FA stated the facility had previously utilized most of the foods listed on the original three-day emergency menu, dated 12/2/19, because of a recent facility-wide disaster incident and they had not replenished those foods. On 2/11/20 at 4:03 P.M., an interview with the DSS was conducted. The DSS stated the she was in the process of developing the dinner and breakfast menu for the following day of 2/12/20. The DSS stated they had to use pre-packaged baby food equivalent texture foods to feed the twelve facility residents on pureed diets. According to Family Physician researchers, older aged adult residents of assisted-living facilities and skilled nursing homes often have severe nutritional problems, which may lead to unintentional weight loss and long-term care placement. Providing therapeutically appropriate foods to this population could reduce the rates of morbidity and mortality from malnutrition. (Am Fam Physician 2002; 65:640-50.) www.aafp.org/afp A review of the facility's Consultant Registered Dietitian kitchen quality assurance report, dated 11/13/19, indicated .missing emergency food supply . A review of the facility's Consultant Registered Dietitian kitchen quality assurance report, dated 1/31/20, indicated .emergency food not adequate, items outdated. Review of facility's policy, dated 2018, titled Menu Planning, indicated .4. The menus are planned to meet nutritional needs of residents in accordance with established national guidelines, physician's orders [REDACTED].		
F 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interview and record review, the facility failed to ensure sanitary conditions were maintained for food safety and storage according to standards of practice when: 1. The inside of the microwave used to reheat and warm resident food, had red sauce splattered inside the top ceiling, throughout the walls, and glass plate, as well as, brown sticky grime on the inside door. 2. A refrigerator at a nurse's station that was used to store residents' food had expired/outdated food items inside. 3. A reach-in refrigerator that stored milk, cottage cheese, yogurt, and meat sandwiches had gray spots scattered throughout the top ceiling, and a thick layer of blackish-brown sticky substance inside the door and on the racks; 4. The cabinets were dirty inside the room set-up as the temporary kitchen with trash and debris including crumbled food wrappers, brown crumbs, maroon-colored liquid stains on the walls, a plastic fork and spoon with crusted food on them, and two opened medication bottles. These deficient practices placed the facility's 94 residents to unsafe and unsanitary food safety and storage practices that could cause widespread foodborne illness. Cross reference F803 and F925 Findings: 1. On [DATE] at 2:43 P.M., an observation and interview was conducted in the facility's meal/prep room. The microwave on the counter next to the sink had a sticky red sauce splattered throughout the inside of the walls and microwave door. The Housekeeper (HS) stated she usually cleans the microwave but did not have a chance to clean it yet. The Dietary Services Supervisor (DSS) acknowledged the dirty microwave with red sauce splattered inside was from yesterday's dinner tomato bisque soup and stated it should have been cleaned. 2. On [DATE] at 3:45 P.M., an observation and interview was conducted at nursing station 1. The refrigerator at nurses' station 1 had expired food items. A can of guava juice, dated [DATE], and a container of humus and bag of pita bread, dated [DATE], were found in the refrigerator. The Licensed Nurse (LN) stated the resident's expired food items should have been thrown out three days after it was placed in the refrigerator. The LN acknowledged the sign on the refrigerator door that read Label food items, Resident food only good for 3 days. The LN further stated she did not know if nursing or housekeeping were responsible for checking the refrigerator for expired food items. 3. On [DATE] at 4:15 P.M., an observation and concurrent interview was conducted in the facility's temporary food storage/meal preparation room for resident meals. The inside of walls of the cabinet, which was above the range oven, was trash including old crumbled food wrappers, toiletries, old previously used gloves, condiment sauce packets, and opened-used medication bottles without labels. The Director of Nursing (DON) stated the room was previously used by the Occupational Therapy department for residents but did not know why the miscellaneous trash items were in the cabinets. The Housekeeping Supervisor (HKS) acknowledged the trash items and stated the housekeeping staff were responsible for cleaning that room and it should have been cleaned. 4. On [DATE] at 4:23 P.M., an observation and concurrent interview of the reach-in refrigerator was conducted. The reach-in refrigerator was used to store perishable pre-packaged food items for resident meals. The refrigerator had gray spots scattered throughout the top ceiling, and a thick layer of blackish-brown sticky substance inside the door and on the racks. The refrigerator was used to store milk, yogurt, meat sandwiches, and other pre-packaged potentially hazardous and perishable foods for resident meals. The DSS and Facility Administrator (FA) acknowledged the dirty areas inside the refrigerator. The DSS was asked when the reach-in refrigerator was last cleaned and the DSS stated she was not sure. The FA stated yes, I see it needs to be cleaned. A review of facility's policy, dated 2018, titled Refrigerator and Freezer, indicated Maintaining a clean refrigerator and freezer can improve the safety and quality of your foods . A review of facility's policy, dated 2018, titled Sanitation, indicated .9.		
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.

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 555136	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/23/2020
NAME OF PROVIDER OF SUPPLIER POWAY HEALTHCARE CENTER		STREET ADDRESS, CITY, STATE, ZIP 15632 POMERADO ROAD POWAY, CA 92064	
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 - Many	<p>(continued... from page 1)</p> <p>All counters, shelves and equipment shall be kept clean, maintained in good repair . A review of facility's policy, dated 2018, titled Sanitation, .8. On a monthly basis, a pest control company will inspect and service the Food and Nutrition Services Department. If at any time additional servicing is needed, the pest control company will be notified . According to the 2017 US Food and Drug Administration Federal Food Code, section .[DATE].11 titled Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils, The objective of cleaning focuses on the need to remove organic matter from food-contact surfaces so that sanitization can occur and to remove soil from nonfood contact surfaces so that pathogenic microorganisms will not be allowed to accumulate and insects and rodents will not be attracted.; .Microorganisms may be transmitted from a food to other foods by utensils, cutting boards, thermometers, or other food-contact surfaces . According to the 2017 US Food and Drug Administration Food Code, section .[DATE].11, Products which are damaged, spoiled, or otherwise unfit for .use in a food establishment may become mistaken for safe .and cause contamination of other foods .</p>		
F 0925 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	<p>Make sure there is a pest control program to prevent/deal with mice, insects, or other pests.</p> <p>Based on observation, interview, and record review the facility failed to ensure the Food and Nutrition Services Department maintained an effective pest control program in the facility's kitchen, as evidence by the kitchen closure due to a pest infestation. This failure had the potential to expose residents to pests, which could cause widespread foodborne illness among the 94 facility's residents. Cross reference 803 and 812 Findings: During an observation and interview on 2/11/20 at 8:08 A.M., with the Facility Administrator (FA) in the Food and Nutrition Services kitchen, the FA stated the kitchen had been closed the previous day by the county department of environmental health because of a cockroach infestation. The FA stated during the county's visit, an open hole in the wall next to the dish machine was identified as the source of the cockroaches entering the kitchen from outside. The FA stated the county health department instructed the facility not to use the kitchen for food production or sanitation during the closure. The FA stated the county health department only permitted the facility to serve pre-packaged food items and disposable utensils to feed residents until the infestation was cleared. The FA further stated the maintenance director (MDR) managed the pest control company facility visits. During an interview on 2/11/20 at 3:53 P.M., with Dietary Aide (DA 1), DA 1 stated he had seen roaches in the kitchen, usually in the dish machine area since April/May 2019. DA 1 stated he reported it to the former DSS and then the kitchen would get sprayed at a later date. During an interview on 2/11/20 at 3:58 P.M., with a PM Cook (CK 1). CK 1 stated the last time she saw roaches in the kitchen was in December 2019, and then again two weeks ago. CK 1 stated after the pest control company comes out to spray, we don't see them for a while. But then they come back. On 2/12/20 at 9:09 A.M., an interview was conducted with the pest control company used by the facility. The pest control company representative stated the facility has had an issue with roaches in the kitchen, typically in the dish machine area, for a while. The pest control representative further stated he could never spray behind the dish machine because the staff were always using the machine when he was in the kitchen to spray. The pest representative also stated cockroaches were found in the past, in other areas of the kitchen including behind the refrigerator, near the water dispenser and the coffee maker. On 2/12/20 at 11:25 A.M., an interview was conducted the Maintenance Director (MDR). The MDR stated the pest company came monthly to spray in the kitchen and in other areas of the facility as needed. The MDR stated he was unaware there was a cockroach infestation in the kitchen. On 2/12/20 at 1:00 P.M., an interview was conducted with the DSS. The DSS stated she had been told about the cockroaches in the kitchen by the kitchen staff, and would call the pest company to spray each time she was informed. The DSS stated she was unaware of the wall paneling detaching areas of the kitchen where the cockroaches were identified on the pest control invoices. The DSS further stated additional kitchen staff in-services on sanitation and food safety may have increased the cleanliness of the kitchen and possibly further prevented the pest infestation. During an interview with the FA on 2/12/20 at 1:10 P.M., the FA acknowledged the cockroach infestation in the kitchen could have been prevented if the DSS and the MDR monitored the pest control spraying in the kitchen. A review of the facility's Consultant Registered Dietitian kitchen sanitation audit report dated 11/13/19, indicated .roaches (dish area) . A review of the pest control company invoice records from July 2019 through February 2020 was conducted. The invoice, dated 10/21/19 indicated .kitchen staff still reporting cockroaches .2 dead cockroaches noted but no other activity . The invoice, dated 12/16/19 indicated .kitchen employees report some activity recently .a few areas of the wall coverings with gaps where some live activity noted .strongly recommend sealing off .disconnected .wall coverings .grout around facility to cut down harborage areas for roaches . The invoice, dated 2/10/20, indicated .located pocket of roaches by shelves near the dishwashing area . A review of facility's policy, dated 2018, titled Sanitation, .8. On a monthly basis, a pest control company will inspect and service the Food and Nutrition Services Department. If at any time additional servicing is needed, the pest control company will be notified . According to the 2017 US Food and Drug Administration, Food Code section 6-501.111 titled Controlling Pests, .Premises shall be maintained free of insects, rodents, and other pests .and .shall be controlled to eliminate their presence .by .(B) Routinely inspecting the premises for evidence of pests . According to the 2017 US Food and Drug Administration Food Code, section 9, .Exclusion of vermin .A Food Facility shall at all times be .equipped, maintained, and operated as to prevent the entrance and harborage of .vermin, including, but not limited to, rodents and insects.</p>		