

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 135125	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 06/22/2020
NAME OF PROVIDER OF SUPPLIER CREEKSIDE TRANSITIONAL CARE AND REHABILITATION		STREET ADDRESS, CITY, STATE, ZIP 1351 WEST PINE AVENUE MERIDIAN, ID 83642	
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 - Some	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interview and record review, the facility failed to follow proper sanitation practices in the monitoring of the automatic dishwasher temperatures to ensure sanitization of food service and preparation of equipment. This deficient practice had the potential for potentially contaminated dishes and kitchen equipment to lead to the spread of pathogens. Findings: Observed kitchen staff A on 06/18/2020 at 10:58 AM wearing a source mask while washing dishes from the breakfast service. During a concurrent interview, Staff A described the process for testing the dishwasher temps and frequency of checks as every day prior to washing. When asked if the temperature checks were logged, Staff A pointed to a log posted on the wall near the doorway. Observed Staff A complete a random temperature check. A thermometer was placed in a rack and run through the dishwasher. Once the cycle was completed, Staff removed the thermometer, it read 169 degrees F. When asked how hot it should be, Staff A responded 160. Reviewed facility record titled High Temperature Dishwasher Log hanging in the kitchen for the month of June 2020 on 6/18/2020. Entries on it read that temperature checks were completed for the AM and Mid-day times for June 1st through June 5th, June 8th through June 12th, and June 16th and 17th. A single AM entry was read for June 15th, and June 18th. All PM entries were blank. All week-end entries for June 6th and 7th, and June 13th and 14th were blank for all three times, and the June 15th Mid-day entry was also blank. The Dietary Manager (DM) stated in an interview on 06/18/2020 at 11:05 AM, that he had noticed there were missing entries as well. He stated there was a new employee, Staff B who was struggling with his duties. He reported that he had held an in-service on this topic this week. When asked to show the surveyor a record of the in-service, the DM provided a blank document titled In service for Kitchen staff. The purpose of this document read it was to prepare you for your shift and possibility of shortages that we experience with the on-going pandemic. Emboldened questions were listed with space for employees to write an explanation or their understanding of each question. The final question on the document read Why are control logs important and when do you fill them out? Below the final question was a line that read Signed _____ and completed on _____. When asked to provide a log of attendance, or a copy of the in-service for staff B, the DM stated that he did not keep a log of the in-service, or the documents for any employees. He stated the document was for discussion purposes only. He further stated he had not been able to in-service the new employee as he was out sick. During a phone interview with the Infection Preventionist (IP) on 06/19/2020 at 02:30 PM, in the presence of the Administrator, the IP stated that kitchen staff B who was out sick, had been tested for COVID-19 on 06/16/2020. The test results had just come back, and were negative. Dietary Policy and Procedure revised on 01/2020 and titled Temperature and Chemical Checks, Dishwasher reviewed on 06/19/2020. It read, It is the policy of this facility to maintain proper dishwasher temperature . to ensure proper cleaning and sanitation of food service and preparation equipment. It further read that it was the employee's responsibility to check and document dishwasher temperatures . on a daily basis, following meal service, but prior to the washing of dishes and meal preparation equipment and that the supervisor was responsible for monitor and compliance with the dishwasher temperatures.</p>		
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.