VJK 12/14/16

PRINTED: 12/05/2016
FORM APPROVED

DEPARTMENT OF INSPECTIONS AND APPEALS

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	S0341	A. BUILDING _____ B. WING _____	11/16/2016

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ELMS	1007 3RD STREET REINBECK, IA 50669

(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
A 000	481-67 Initial Comments Assisted Living Programs are defined by the type of population served. The census numbers were provided by the Program at the time of the on-site. General Population Program Number of tenants without cognitive disorder: 14 Number of tenants with cognitive disorder: 0 Total Population of Program at time of on-site: 14 TOTAL census of Assisted Living Program: 14 The following regulatory insufficiency was cited during the recertification visit conducted to determine compliance with certification for an Assisted Living Program.	A 000	All dining services staff and staff performing food service tasks have updated their inservices to include food preparation, service and sanitation. Current policy was reviewed and Certified Dietary Manager (CDM) was made aware and reminded that staff must complete orientation inservices including food preparation, service, and sanitation prior to performing tasks to residents/tenants per facility policy. CDM will be responsible for following policy and for training or making available training via power point presentation with pre/post test or utilizing online inservice covering this topic with certificate filed in employees personnel record. Director of Assisted Living will determine compliance with training prior to any employee beginning cares or performing services within the assisted living unit.	11/17/16
A 104	481-69.28(5) Food Service 481-69.28(231C) Food service. 69.28(5) Personnel who are employed by or contract with the program and who are responsible for food preparation or service, or both food preparation and service, shall have an orientation on sanitation and safe food handling prior to handling food and shall have annual in-service training on food protection. This REQUIREMENT is not met as evidenced by: Based on record review and interview the Program failed to ensure staff responsible for food preparation and service completed orientation on sanitation and safe food handling prior to handling food. This pertained to two of four staff files reviewed and two of two dietary staff files reviewed (Staff C and Staff D).	A 104		

DIVISION OF HEALTH FACILITIES - STATE OF IOWA

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
Misti Ellwood	RN Director of Assisted Living	12-6-16

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A 104	Continued From page 1 Findings follow: 1. Record review of Staff C's file indicated the following: a. Staff C was hired on 4-10-16 and was a dietary aide. b. Staff C did not have documented food safety and sanitation training at the time of onsite visit. Staff C completed food safety and sanitation training after the onsite visit on 11-16-16 at 5:39 p.m. and the Program submitted documentation of the training to the Department via fax. 2. Record review of Staff D's file indicated the following: a. Staff D was hired on 10-3-16 and was a dietary aide. b. Staff D did not have documented food safety and sanitation training at the time of the onsite visit. Staff D completed food safety and sanitation training after the onsite visit on 11-17-16 at 4:24 p.m. and the Program submitted documentation of the training to the Department via fax. 3. Review of dietary staff schedules for October and November 2016 indicated Staff C and Staff D were scheduled to work. 4. According to the Program's policy regarding food service, personnel who were employed by or contract with the program and who were responsible for food preparation or service, or both food preparation and service, would have an orientation on sanitation and safe food handling food and would have an annual in-service training on food protection.	A 104		

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A 104	Continued From page 2 5. An interview with the Director on 11-16-16 at 3:30 p.m. indicated Staff C and Staff D served and prepared food and did not have food safety training completed at the time of the interview.	A 104		