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
	S0333	A. BUILDING: _____ B. WING _____	08/14/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HOMESTEAD OF ALBIA	6592 165TH STREET ALBIA, IA 52531

(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	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. Number of tenants without cognitive disorder: 15 Number of tenants with cognitive disorder: 4 TOTAL Census of Assisted Living Program: 19 The following regulatory insufficiencies were cited during the recertification visit.	A 000	See attached POC 10 9/25/19	
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 interview and record review, the program failed to ensure staff received an orientation on safe food handling prior to preparing or serving food. Findings follow. Record review on 8/14/19 revealed the following: Staff A was hired on 4/16/19 to work as a cook. Staff A did not receive training to become a Certified Food Handler until 7/3/19. Staff D was hired on 6/3/19 to work as a cook.	A 104		

DIVISION OF HEALTH FACILITIES - STATE OF IOWA
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE TITLE (X6) DATE

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A 104	Continued From page 1 Staff D did not receive training to become a Certified Food Handler until 7/12/19. Staff E was hired on 1/21/19 to work as a Certified Nurse Aide (CNA) and her job duties included serving food. Staff E did not receiving training to become a Certified Food Handler until 3/27/19. Staff F was hired on 6/4/19 to work as a Universal Worker and her duties included serving food. The Program failed to provide Staff F with any training to become a Certified Food Handler. The Regional Vice President and Executive Director confirmed these findings on 8/14/19 at 12:38 PM.	A 104		

10-21-19 OK 10/21/19

September 25,2019

Ms. Catie Campbell, Program Coordinator

Adult Services Bureau

515-281-3759

RE: Homestead of Albia recertification visit

1. We understand that the regulation is that staff receive orientation on safe food handling prior to handling or preparing food. During the onboarding process staff will be provided orientation on sanitation and safe food handling prior to handling food and shall have annual education on food protection.

2. New employee check list is in place that is used to verify completion of the food safety education, prior to employee handling any food.

3. Executive director will verify that each new employee has completed the food safety orientation prior to handling food. We also have an annual Inservice on food safety.

4. Effective September 25, 2019 we are in compliance with regulation 481-69.28 (5) food service.

Please accept our plan of correction for Homestead of Albia.

Sincerely,

Amanda Atwell

Amanda Atwell, Executive Director