

DEPARTMENT OF INSPECTIONS AND APPEALS

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: S0398	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 06/11/2025	
NAME OF PROVIDER OR SUPPLIER SUMMIT POINTE SENIOR LIVING		STREET ADDRESS, CITY, STATE, ZIP CODE 3505 ENGLISH GLEN AVENUE MARION, IA 52302		
(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 impairment: 86 Number of tenants with cognitive impairment: 7 Total census: 93 There were no regulatory insufficiencies cited related to the investigation of Complaint #128139-C. The following regulatory insufficiency was cited related to the investigation of Complaint #125786-C:	A 000	See attached POC 7/10/25	
A 150	481-67.2(3) Program Policies and Procedures 67.2(3) The program shall follow the policies and procedures established by the program. This REQUIREMENT is not met as evidenced by: Based on interview and record review the Program failed to follow established policies regarding food and food storage potentially affecting all tenants (census of 93). Findings follow: 1. Review of the Program's policy and procedure related to Food Storage indicated refrigerator temperatures would between 35 degrees and 41 degrees Fahrenheit and would be recorded daily. The freezer temperatures would be at 0 degrees Fahrenheit or below and would be recorded daily.	A 150		

DIVISION OF HEALTH FACILITIES - STATE OF IOWA

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

TITLE

(X6) DATE

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A 150	Continued From page 1 On 6/10/25 review of the Refrigerator and Freezer Temperature Logs reflected the form had two times daily the temperatures were to be recorded. The log for the reach in freezer for April 2025 indicated there were no recorded values on 4/1/25, 4/19/25, 4/20/25, 4/25/25, 4/26/25, 4/27/25 and 4/28/25. There were only six dates the temperatures were recorded twice daily. For May 2025 there were no recorded values for 5/5/25, 5/11/25, 5/12/25, 5/16/25, 5/17/25, 5/18/25, 5/20/25, 5/23/25, 5/24/25 and 5/28/25. There were only seven dates the temperatures were recorded twice daily. For June 2025 (1-10) there no recorded values for 6/7/25 and 6/8/25. There were only two dates the temperatures were recorded daily. The Refrigerator and Freezer Temperature Log for the walk-in cooler for April 2025 indicated there were no recorded values on 4/28/25. There were only nine dates the temperatures were recorded twice daily. For May 2025 there were no recorded values on 5/11/25 and 5/26/26. There were only seven dates the temperatures were recorded twice daily. The Refrigerator and Freezer Temperature Log for the walk-in freezer indicated there were no recorded values on 4/15/25, 4/25/25, 4/26/25, 4/27/25 and 4/28/25. There were only nine dates the temperatures were recorded twice daily. For May 2025 there were no recorded values on 5/11/25, 5/16/25 and 5/22/25. There were only seven dates the temperatures were recorded twice daily. 2. Review of the Program's policy and procedure related to Food Temperatures indicated hot food would be served a minimum of 135 degrees Fahrenheit and 160 degrees or higher was	A 150		

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A 150	Continued From page 2 preferred. Cold foods would be no greater than 41 degrees Fahrenheit when served. Temperatures would be taken and recorded for all items at the start of the meals. The temperatures would be recorded on the temperature log sheet. On 6/10/25 and 6/11/25 review of Food Temperature Logs from 4/13/25 to 4/19/25 revealed there was one breakfast meal that had recorded food temperatures on 4/16/25. There were no lunch meals with recorded temperatures and two dinner meals with recorded temperatures on 4/16/25 and 4/17/25. From 4/20/25 to 4/26/25 there were two breakfast and lunch meals with recorded temperatures on 4/25/25 and 4/26/25. There were three dinner meals with recorded temperatures on 4/20/25, 4/22/25 and 4/25/25. From 4/27/25 to 5/3/25 there were two breakfast and lunch meals with recorded temperatures on 4/27/25 and 4/29/25 and there were no dinner meals with recorded temperatures. From 5/4/25 to 5/10/25 there was one breakfast meal with a recorded temperature on 5/6/25, no lunch meals with recorded temperatures and three dinner meals with recorded temperatures on 5/7/25, 5/8/25 and 5/10/25. From 5/11/25 to 5/17/25 there were two breakfast and lunch meals with recorded temperatures on 5/13/25 and 5/14/25 and no dinner meals with recorded temperatures. From 5/18/25 to 5/24/25 there were no breakfast or lunch meals with recorded temperatures. There was one dinner meal with a recorded temperature on 5/21/25. From 5/25/25 to 5/31/25 there were four breakfast and lunch meals with recorded temperatures on 5/27/25, 5/29/25, 5/30/25 and 5/31/25. There were two dinner meals with recorded temperatures on 5/28/25 and 5/29/25. From 6/1/25 to 6/7/25 there were two breakfast and dinner meals with recorded temperatures on 6/3/25 and 6/4/25 and two	A 150			

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A 150	Continued From page 3 dinner meals with recorded temperatures on 6/4/25 and 6/5/25. From 6/8/25 to 6/10/25 there no recorded temperatures on 6/8/25 or 6/9/25 for the dinner meal. 3. When interviewed on 6/11/25 at 9:30 a.m. the Culinary Director said since he had started on 5/27/25, the refrigerator and freezer temperatures had been completed twice daily. He said food temperatures had also been completed consistently once he began working there. He stated cold foods should be served at 41 degrees or below and hot foods at 135 or higher. He confirmed all food temperatures logs were provided. When interviewed on 6/11/25 at 2:37 p.m. the Executive Director said refrigerator and freezer temperatures were supposed to be done by each dietary shift (twice daily). She confirmed all temperatures logs requested were provided.	A 150			



ok
7/7/25

Department of Inspections and Appeals
Attn: Catie Campbell
6200 Park Avenue Suite 100
Des Moines, Iowa 50321

Dear Ms. Campbell:

On behalf of Summit Pointe Assisted Living I respectfully submit our Plan of Correction for your approval. This response is specific to the Complaint 125786-C Visit, for the onsite visit 6/10/202-6/11/2025. Preparation and/or execution of this Plan of Correction does not constitute admission or agreement by the provider of the truth of the alleged facts or conclusions set forth in the statement of insufficiencies. The Plan of Correction is executed solely because it is required by the provisions of Iowa Law.

69.4(8) The policies and procedures for food service, including those relating to staffing, nutrition, menu planning, therapeutic diets, and food preparation, service and storage.

1. Elements detailing how the Program will correct each regulatory insufficiency
 - The program shall follow policies and procedures for food service, including those relating to food preparation, service and storage.
2. Measures taken to ensure the problem does not recur
 - The Culinary Manager was re-educated regarding food preparation, service and storage.
 - The program staff were re-educated, regarding food preparation, service and storage.
3. How the Program plans to monitor performance to ensure compliance
 - The Culinary Manager and/or Designee will complete ongoing audits to ensure the program is following the established policy and procedures related to food preparation, service and storage.
4. The date by which the regulatory insufficiency will be corrected
 - The regulatory insufficiency will be corrected on or before (30-days from return of 2567).

If you have any questions regarding this plan of correction, please contact me at 319-373-4242.

Respectfully submitted,

Melinda Haley
Summit Pointe
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Marion, IA 52302
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319-373-4242