STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N046062	A. BUILDING: _____ B. WING _____	04/02/2014

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
THE ATRIUMS SENIOR LIVING COMMUNITY	7300 W 107 STREET OVERLAND PARK, KS 66212

(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
S 000	INITIAL COMMENTS The following citations represent the findings of a resurvey with complaint investigation 73683 at the above named assisted living facility on 4-1-14 and 4-2-14.	S 000		
S3298 SS=F	26-41-206 (d) Food Preparation (d) Food preparation. Food shall be prepared using safe methods that conserve the nutritive value, flavor, and appearance and shall be served at the proper temperature. (1) Food used by facility staff to serve to the residents, including donated food, shall meet all applicable federal, state, and local laws and regulations. (2) Food in cans that have significant defects, including swelling, leakage, punctures, holes, fractures, pitted rust, or denting severe enough to prevent normal stacking or opening with a manual, wheel-type can opener, shall not be used. (3) Food provided by a resident ' s family or friends for individual residents shall not be required to meet federal, state, and local laws and regulations. This REQUIREMENT is not met as evidenced by: KAR 26-41-206(d) The facility reported a census of 38 residents. The sample included 3 residents. Based on observation, record review and interview for all residents receiving dietary services, the operator failed to ensure food shall be prepared using safe methods that conserve the nutritive value, flavor and appearance and shall be served at the	S3298		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

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S3298	Continued From page 1 proper temperature. Findings included: - Observation of lunch on 4-1-14 at 11:50 am revealed staff serving plates from a hot cart to residents in dining area. Menu included: Chicken Fingers, Potato Salad, Soup and a Pecan Dessert Bar. Interview on 4-1-14 at 11:52 am with licensed staff C confirmed he/she had not taken and recorded the temperature of the food prior to serving the plates. When asked about the proper temperature range for hot foods stated, "over 140 to 141 degrees (Fahrenheit)"; for cold foods stated, "I can't remember." Licensed staff C took temperature of the foods and recorded the following: Chicken Fingers: 118 degrees Fahrenheit Potato Salad: 65.7 to 66.6 degrees Fahrenheit Soup: 160 degrees Fahrenheit Pecan Dessert Bar: 70.2 degrees Fahrenheit Interview with licensed staff C on 4-1-14 at 11:57 am confirmed the chicken fingers were below proper serving temperature. Observation of hot food cart revealed a digital temperature reading of 160 degrees Fahrenheit. Review of facility Food Temperature Policy and Procedure revealed: Policy: To ensure that food is served at a temperature that is proper to prevent the growth of harmful bacteria and other food borne illnesses. Procedure: 4. Food Temps should be taken prior to the meal service and at the start of meal	S3298		

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S3298	Continued From page 2	S3298		

service.
5. Hot food must read a minimum of 140 degrees Fahrenheit before residents can be served.
6. Cold food temperatures should be below 40 degrees Fahrenheit at the time of meal service.
7. The Food Service Manager or designee should be informed of any temperature not within acceptable range. Appropriate action should be taken to ensure food safety. For hot food, it should be immediately reheated to 165 degrees Fahrenheit for at least 1 seconds before it can be served to residents. Cold foods should be placed in the freezer to ensure quick chilling to below 40 degrees Fahrenheit.

Review of Food Temperature Logs for January, February, March 2014 revealed hot food served at less than 140 degrees Fahrenheit on the following dates:
1-1-14, 1,4,14, 1-5-14, 1-7-14, 1-8-14, 1-9-14, 1-14-14, 1-15-14, 1-19-14, 1-23-13, 1-24-14, 1-28-14, 1-30-14 and 1-31-14, 2-11-14, 2-12-14, 2-21-14, 2-25-14, 2-26-14, 3-4-14, 3-7-14, 3-15-14, 3-20-14, 3-21-14, 3-24-14, 3-30-14.
The logs lacked documentation of recorded temperatures on the following dates:
1-2-14, 1-3-14, 1-6-14, 1-8-14, 1-12-14, 1-13-14, 1-15-14, 1-20-14, 1-22-14, 1-26-14, 1-31-14, 2-3-14, 2-10-14, 2-14-14, 2-15-14, 2-16-14, 2-17-14, 2-19-14, 2-23-14, 2-24-14, 2-28-14, 3-3-14, 3-10-14, 3-12-14, 3-17-14, 3-18-14, 3--1-9-14, 3-22-14, 3-31-14.

Interview on 4-1-14 at 12:10 pm with administrative staff A confirmed the above documentation and that policy was not followed for monitoring and reheating food.

Interview on 4-1-14 at 12:30 pm with dietary staff

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S3298	Continued From page 3 D stated all food is prepared in the main kitchen. " The 2nd floor (assisted living) floor eats before we do (independent living), so we prepare it first. We put the food on the serving line (on the steam table). Dish it up onto individual plates. Plates are put on the hot cart. The food is temped before we dish it up ...When the warmer returns, the dishwashers clean it out and plug it back in (to reheat). It ' s usually plugged in a couple of hours before food (the next meal) is put in. Review of main kitchen temperature logs for January, February and March 2014 revealed hot food temperatures above 160 degree Fahrenheit; and cold food temperatures at 40 degrees Fahrenheit or below. For all residents, the operator failed to ensure food shall be prepared using safe methods that conserve the nutritive value, flavor and appearance and shall be served at the proper temperature.	S3298		