Kansas Department on Aging

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N046090	A. BUILDING: _____ B. WING _____	R 04/12/2018

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
TRAVANSE LIVING AT OLATHE	101 W 151ST STREET OLATHE, KS 66061

(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 citation represents the findings of a revisit for notice of assessment 18-26 at the above named residential health care facility conducted on 4-12-18.	{S 000}		
{S3299} SS=F	26-41-206 (e) (1) Facility Food Storage (e) Food storage. Facility staff shall store all food under safe and sanitary conditions. (1) Containers of poisonous compounds and cleaning supplies shall not be stored in the areas used for food storage, preparation, or serving. This REQUIREMENT is not met as evidenced by: KAR 26-41-206(e)(1) The facility reported a census of 44 residents (21 assisted living residents and 23 memory care residents). The administrator failed to ensure facility staff shall store all food under safe and sanitary conditions as evidenced by observation, record review and interview and affecting all residents. Findings included: - Observations during tour of main kitchen on 4-12-18 at 9:30 AM accompanied by Dietary Staff B included the following: A four door pass-through refrigerator off the main kitchen contained 2 carts with multiple trays. Cart #1 contained two uncovered uncut custard pies which lacked labels and dates prepared. Per Dietary Staff B, the pies were made "yesterday".	{S3299}		

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

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{S3299}	Continued From page 1 Cart #2 contained the following items which lacked labels of identification and date of preparation: Plastic container of potato salad; plastic container of applesauce; plastic container of tossed salad; plastic container of cut up cantaloupe;container of mandarin orange salad. A tray also contained two uncovered glasses of orange juice in which the pulp had settled to the bottom. Dietary Staff B identified all the above items and confirmed all items lacked appropriate labeling and date of preparation. Stainless steel salad bar/cooler: The salad bar contained plastic containers of sliced cheese, grated cheese and jellies which lacked covers. Container of raw sausage patties next to the uncovered sliced cheese also lacked a cover. Cooler underneath salad bar contained the following items which lacked labels and dates: Plastic container of uncooked hash brown potatoes Plastic container of french toast batter In prep area of kitchen observed a metal rolling cart with slots for trays. The trays contained baked items. The following items lacked labels of identification and date of preparation: 2 trays of small cakes, identified by Dietary Staff B as "short cakes". Pan leftover German Chocolate cake, "baked yesterday" per Dietary Staff B. Pan of "Apricot Scones" plastic wrap loose and partially exposed. Zip lock bag of "Carrot Muffins" per Dietary Staff B. Uncovered uncut "Sugar Free pie made yesterday" per Dietary Staff B.	{S3299}		

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{S3299}	Continued From page 2 Pan of "Red Velvet muffins baked yesterday" per Dietary Staff B. Walk-in refrigerator contained repackaged grated cheese in a plastic container which lacked label and date. A medium sized metal pan of a green substance failed to be securely wrapped. A tray on a cart in the corner contained a leftover pork loin which lacked secure wrapping with a large portion exposed. The walk-in freezer contained two open boxes of food items. One contained bags of frozen peas, the other box contained bags of chicken tenders. Interviews conducted with Dietary Staff B throughout tour of main kitchen identified and confirmed all above items and where applicable, discarded the items. Confirmed some perishable foods were not securely wrapped. Interview on 4-12-18 at 10:05 AM with Administrator and Dietary Staff B provided a policy labeled "Food Protection During Storage, Service, and Transport". This policy lacked requirement for staff labeling and dating of food items. Dietary Staff B confirmed he/she did not have a current facility policy for food storage. Stated dietary staff had not been in-serviced as a group since the last survey. Stated he/she had educated staff one on one but had failed to document. For all residents, the administrator failed to ensure facility staff stored all food under safe and sanitary conditions; and containers of poisonous compounds and cleaning supplies were not stored in the areas used for food storage, preparation or serving.	{S3299}		