STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	N087075	A. BUILDING: _____ B. WING _____	C 07/15/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
THE OXFORD GRAND	3051 N PARKDALE CIRCLE WICHITA, KS 67205

(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 complaints (#162357, #157478, #157479 and #147595) at the above named assisted living facility conducted on 7/6/21, 7/7/21, 7/8/21, 7/12/21, 7/13/21, 7/14/21 and 7/15/21.	S 000		
S3298 SS=E	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 82 residents. Based on record review and interview for all residents living in the facility and receiving meal services, the administrator failed to ensure the facility staff served food at the proper	S3298		

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

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S3298	Continued From page 1 temperature. Findings included: During the initial tour on 7/6/21 at 2:01 PM, requested facility food temperature monitoring logs for July 2021. Food temperature monitoring logs obtained and recorded "April 2021". Interview on 7/6/21 at 4:33 PM with non-certified staff #C confirmed no food temperature logs were found since April 2021. On 7/15/21 at 11:49 AM, licensed nurse #B confirmed all residents eat at facility. Kansas Department of Agriculture Food Safety guidelines records hot food must be maintained at a temperature of 135 degrees Fahrenheit or above, cold foods at 41 degrees Fahrenheit or below. Facility "Menus and Recipes" policy obtained on 7/15/21 recorded, "(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." For all residents of the facility, the administrator failed to ensure facility staff served food at the proper temperature.	S3298		
S3305 SS=F	26-41-207 (a) (b) Infection Control (a) The administrator or operator of each assisted	S3305		

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S3305	Continued From page 2 living facility or residential health care facility shall ensure the provision of a safe, sanitary, and comfortable environment for residents. (b) Each administrator or operator shall ensure the development of policies and implementation of procedures to prevent the spread of infections. These policies and procedures shall include the following requirements: (1) Using universal precautions to prevent the spread of blood-borne pathogens; (2) techniques to ensure that hand hygiene meets professional health care standards; (3) techniques to ensure that the laundering and handling of soiled and clean linens meet professional health care standards; (4) providing sanitary conditions for food service; (5) prohibiting any employee with a communicable disease or any infected skin lesions from coming in direct contact with any resident, any resident ' s food, or resident care equipment until the condition is no longer infectious; (6) providing orientation to new employees and employee in-service education at least annually on the control of infections in a health care setting; and (7) transferring a resident with an infectious disease to an appropriate health care facility if the administrator or operator is unable to provide the isolation precautions necessary to protect the health of other residents. This REQUIREMENT is not met as evidenced by: KAR 26-41-207(a) The facility reported a census of 82 residents.	S3305		

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S3305	Continued From page 3	S3305		

The sample included 6 residents and 2 closed record review residents. Based on interview and observations for all residents living in the facility and receiving meal services, the administrator failed to ensure the provision of a safe, sanitary, and comfortable environment for residents.

Findings included:

- During the initial tour of the kitchen with non-certified staff #D on 7/6/21 at 1:56 PM, observations revealed the following:

Large bins containing bags of flour, bread crumbs, rice flour, salt, breading, sugar, brown sugar and white rice. Scoops observed inside each bag; sticky film and food particles covering the outside of bins.
Floor in cooking area covered with food debris.

Observation on 7/6/21 at 4:30 PM revealed the following in the kitchen:

Toaster and pan sitting underneath toaster covered in food debris.
Dried food debris in bottom of both small refrigerators.
Convection oven, griddle, back wall behind cooking area and stove top burners covered with greasy, sticky film and debris.

Observation on 7/7/21 at 10:48 AM revealed the following in the kitchen:

Open shelves under griddle where baking pans stored littered with food debris and greasy, sticky film.
Metal bowl containing noodles sits on top of uncovered green beans in warm steam well.

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S3305	Continued From page 4 Toaster and pan sitting underneath toaster covered in food debris and an unopened band-aid. Dietary cook cutting strawberries on work counter without gloves on. Interview on 7/8/21 at 7:43 AM with administrator stated she was unaware of the current state of the kitchen until survey. For all residents in the facility receiving meal services, the administrator failed to ensure the provision of sanitary conditions for food preparation.	S3305		