| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 175297 | (X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING | (X3) DATE SURVEY COMPLETED 09/21/2026 |
|---|---|---|---|

| NAME OF PROVIDER OR SUPPLIER | STREET ADDRESS, CITY, STATE, ZIP CODE |
|---|---|
| **TOPEKA PRESBYTERIAN MANOR** | **4712 SW 6TH AVE , TOPEKA, Kansas, 66606** |

| (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) COMPLETION DATE |
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| F0000 | INITIAL COMMENTS<br><br>The following citations represent the findings of complaint investigation 3201736. The census was 61. The sample included 3 residents. | F0000 | | |
| F0812<br>SS = F | Food Procurement,Store/Prepare/Serve-Sanitary<br><br>CFR(s): 483.60(i)(1)(2)<br><br>§483.60(i) Food safety requirements.<br><br>The facility must -<br><br>§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.<br><br>(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.<br><br>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.<br><br>(iii) This provision does not preclude residents from consuming foods not procured by the facility.<br><br>§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.<br><br>This REQUIREMENT is NOT MET as evidenced by:<br><br>The facility had one kitchen and two working kitchenettes. Based on observation, record review, and interviews, the facility failed to maintain sanitary dietary standards related to food storage.<br><br>Findings included:<br><br>- On 09/21/2026 at 12:31 PM, an observation in the Prairie Pointe Kitchenette's refrigerator revealed a | F0812 | | |

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See reverse for further instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

| LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE |
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| F0812 SS = F | Continued from page 1<br>salad in a bowl. The bowl was wrapped in plastic and had no label or date.<br><br>On 09/21/2026 at 12:33 PM, an observation in the Prairie Pointe Kitchenette's cabinets revealed an opened, resealable bag of brown sugar. The bag had no label or date.<br><br>On 09/21/2026 at 12:34 PM, an observation in the Prairie Pointe Kitchenette's cabinets revealed an opened loaf of bread. The bag lacked an open date.<br><br>On 09/21/2026 at 12:34 PM, an observation in the Prairie Pointe Kitchenette's cabinets revealed an opened bag of hamburger buns. The bag lacked an open date.<br><br>On 09/21/2026 at 12:36 PM, an observation in the Prairie Pointe Kitchenette revealed a small, black microwave. Staff stated the microwave was used for resident food. The microwave was dirty inside and outside. The microwave had several areas of what appeared to be smeared food across areas of the outside and inside. The inside contained a lot of debris and food particles.<br><br>On 09/21/2026 at 12:41 PM, an observation in the Cedarview Kitchenette's refrigerator revealed a bowl of hardboiled eggs covered in plastic wrap. The container had no label or date.<br><br>On 09/21/2026 at 12:42 PM, an observation in the Cedarview Kitchenette's refrigerator revealed a sour cream container with a lid from a cottage cheese container. Staff opened the container to reveal what appeared to be chili with onions and cheese. The container did not have a label or date.<br><br>On 09/21/2026 at 12:51 PM, an observation in the Cedarview Kitchenette's cabinets revealed an opened bag of brown sugar. The bag had no label or date.<br><br>On 09/21/2026 at 12:52 PM, an observation in the Cedarview Kitchenette's cabinets revealed an opened plastic bottle of grape jelly. The bottle did not have an open date. The manufacturer label recorded the bottle should have been refrigerated after opening. Dietary CC took the jelly, added a date, and placed it in the refrigerator. Dietary CC then began labeling and dating each item that was found without a label or date.<br><br>On 09/21/2026 at 12:53 PM, an observation in the Cedarview Kitchenette's cabinets revealed one opened bag of white bread and one opened bag of | F0812 | | |

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| F0812 SS = F | Continued from page 2<br>wheat bread. The bags did not have an open date.<br><br>On 09/21/2026 at 12:53 PM, an observation on the Cedarview Kitchenette's counter tops revealed several apples wrapped in plastic. The wrap did not have a date.<br><br>On 09/21/2026 at 01:21 PM, an observation in the main kitchen's walk in refrigerator revealed one opened bag of shredded carrots. The bag had no label or date.<br><br>On 09/21/2026 at 01:23 PM, an observation in the main kitchen's walk in refrigerator revealed one bag of shredded cheese. The bag had no label or date.<br><br>On 09/21/2026 at 01:24 PM, an observation in the main kitchen's dry storage area revealed one opened bag of noodles. The bag did not have an open date.<br><br>On 09/21/2026 at 01:26 PM, an observation in the main kitchen's dry storage area revealed an opened bag of wheat tortilla shells. The bag was open to air and did not have an open date.<br><br>On 09/21/2026 at 01:28 PM, an observation in the main kitchen's dry storage area revealed an opened bag of white tortilla shells. The shells were hard. The package lacked an open date.<br><br>On 09/21/2026 at 12:58 PM, Dietary CC stated she had not dated the hardboiled eggs. She stated they ran out of jelly recently and had to get the plastic squeeze bottles. She stated the jelly should have been placed in the refrigerator after it was opened. Dietary CC stated to another staff member, that staff needed to start labeling and dating items in the kitchenette. She stated she believed the apples had been on the counter for a few days.<br><br>On 09/21/2026 at 03:23 PM, Dietary BB stated he was the director for dietary department. He stated that open food items should have been labeled and had an open date. He stated even if there was a manufacture use by date, the food item should still have been marked with an open date. He stated they generally send the fruit down daily, and they have not been dating the eggs, but there should have been a date on there. Dietary BB stated the grape jelly, that was marked to refrigerate after opening, should have been thrown away once brought to staff's attention that it had been left out for an unknow amount of time. He stated staff should not have dated and placed in the refrigerator once made aware. Dietary BB stated any opened resealable | F0812 | | |

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| F0812 SS = F | Continued from page 3<br>bags of brown sugar should have been labeled and dated. He stated the container of chili that was in a sour cream container was likely an employee's lunch. He stated they have been trying to encourage employees to use the employee refrigerator to store their lunch. He stated they will toss employee lunch if found in the kitchenette refrigerators, as it is not supposed to be in there. He stated staff should not have been adding dates to items that were found to have been undated after the undated items were brought to their attention.<br><br>The facility's "Food Storage" policy, with a revised date of 2/2026, documented al products are labeled and dated with a receiving date. Once opened, products are covered to prevent contamination and dated with an open date. Sweep and mop storerooms, refrigeration units, and freezers as scheduled and as needed. | F0812 | | |