

Office of Inspector General

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 100164	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED R-C 04/29/2025
NAME OF PROVIDER OR SUPPLIER THE LAURELS		STREET ADDRESS, CITY, STATE, ZIP CODE 169 COUNTY PIKE ROAD HARLAN, KY 40831		
(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
(P 355)	Continued From page 3 responsibility of the cooks to check food items for expiration dates. She stated that any expired foods should be thrown away to ensure that residents are not served the food, noting that consuming expired foods could make resident sick and potentially give them food poisoning. During an interview on 04/29/2025 at 1:37 PM, DA2 also stated it was the responsibility of the cooks to check for expirations dates, DA3 stated that he has never checked food items for expiration dates, adding that serving expired food to residents could cause sickness or death. During an interview on 04/29/2021 at 1:30 PM, Cook 1 stated that checking the dates of food was the responsibility of the Dietary Aides (not the cooks). She stated that checking food items for expiration dates had previously been the responsibility of the cooks; however, that had recently changed, although she could not remember the specific date this change occurred. Further interview with Cook 1 revealed that serving expired food items to residents could cause salmonella, food poisoning, or a "bad sickness." During an interview on 04/29/2025 at 4:30 PM, the Kitchen Supervisor stated she was primarily responsible for checking the expiration dates on food, but it was her expectation that all kitchen staff check dates. Further interview with the Kitchen Supervisor revealed that she was currently on medical leave and had been on leave for over a month; however, she continued, she performed daily audits from 03/26/2025 - 04/28/2025, looking at all food items in the kitchen and she had not found any expired food items. She provided an audit form which she had initialed for every one of these days, noting that	(P 355)	Kitchen Supervisor has been trained and new daily lists are in place and a "second in command" has also been put in place for times when Kitchen Supervisor is absent. Training was provided 5-21-25 by Jay Dean, Administrator at The Laurels, Inc. Kitchen supervisor will be responsible for staff following all proper procedures and maintain daily checks/lists. All kitchen staff is aware and understands	7/1/25 7/1/25 7/1/25

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{P 355}	Continued From page 4 there was "no bad food" and "no bad dates." The Kitchen Supervisor stated that it was an "accident" that the multiple expired food items (found by the survey team) were overlooked, adding that she did not see them. Further interview with the Kitchen Supervisor revealed that serving expired foods to residents is "very serious" and the resident could get sick if they consumed expired food items. She also stated that "You can't overlook things like expiration dates when you are responsible for people's lives." During an interview, on 04/29/2025 at 9:30AM, the Administrator stated it was her expectation for all her staff to discard of expired food items and follow all the facility's policies and protocols, noting that if residents consumed expired food, it could cause them to get sick. The Administrator confirmed all of the foods observed by the survey team were expired and should have been discarded. After observing the expired foods, the Administrator asked staff to take the moldy rolls to her office, stating that she was going to use this as a teaching tool. Per the Administrator, a daily check was to be performed by kitchen staff to find and dispose of all expired foods and the Kitchen Supervisor was then to follow behind and record all expired items not found by staff and report it to the Administrator so staff can be retrained. The Administrator stated that the Kitchen Supervisor had not notified her that kitchen staff had not found any expired food items. Continued interview with the Administrator revealed she had submitted a Plan of Correction after a previous survey also found expired food in the kitchen. The Administrator stated that she was "at a loss" to explain why expired foods	{P 355}	if guidelines are not met and criteria not maintained there no less than suspension but as much as termination is possible. As administrator I personally will view the kitchen, check all forms, spot check for proper procedure and expiration dates weekly to ensure guidelines are met.	7/1/25 7/1/25

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NAME OF PROVIDER OR SUPPLIER THE LAURELS		STREET ADDRESS, CITY, STATE, ZIP CODE 169 COUNTY PIKE ROAD HARLAN, KY 40831			
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(P 355)	Continued From page 5 continued to be available for resident use. The Administrator stated she had provided in service with the kitchen staff and discussed the importance of keep track of expiration dates on all foods. The Administrator stated that the training included "hands-on training" for locating expiration dates on food items and how to dispose of the food items, if they were expired. In addition, the Administrator also stated that she tries to review logs from the kitchen weekly; however, she had not performed an unannounced audit of the kitchen since before 03/26/2025.	{P 355}			