STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	101294	A. BUILDING: _____ B. WING _____	05/31/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BLUEGRASS WAY	100 GARDEN WAY CAMPBELLSVILLE, KY 42718

(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 000	Initial Comments A Relicensure Survey was initiated on 05/30/2024 and concluded on 05/31/2024 with regulatory violations cited.	P 000		
P 330	902 KAR 20:036 4(3)(c)4a-m Section 4. Provision of Services (3) A PCH or SPCH shall meet the following requirements relating to the provisions of residential care services: (c) Dietary services. 4. Food preparation and storage. a. There shall be at least a three (3) day supply of food to prepare well-balanced, palatable meals. b. Food shall be prepared with consideration for any individual dietary requirement. c. Modified diets, nutrient concentrates, and supplements shall be given only on the written order of a physician. d. At least three (3) meals per day shall be served with not more than a fifteen (15) hour span between the evening meal and breakfast. e. Between-meal snacks, including an evening snack before bedtime, shall be offered to all residents. f. Adjustments shall be made if medically contraindicated. g. Food shall be: (i) Prepared by methods that conserve nutritive value, flavor, and appearance; and (ii) Served at the proper temperature and in a form to meet individual needs. h. A file of tested recipes, adjusted to appropriate yield, shall be maintained. i. Food shall be cut, chopped, or ground to meet individual needs. j. If a resident refuses food served, substitutes	P 330		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE 06/14/24

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	101294	A. BUILDING: _____ B. WING _____	05/31/2024

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P 330	Continued From page 1 shall be offered. k. All opened containers or leftover food items shall be covered and dated when refrigerated. l. Ice water shall be readily available to the residents at all times. m. Food services shall be provided in accordance with 902 KAR 45:005. This requirement is not met as evidenced by: Based on observation, interview, and review of the facility's policy, it was determined the facility failed to ensure all opened containers or leftover food items were covered and dated when refrigerated or stored in the food storage The findings include: Review of the facility's policy document "Dry Storage", not dated, revealed make sure all opened packages were covered, labeled, and dated. Review of the section titled :Refrigerators and Freezers revealed cover, label, and date all foods. Review of the facility's document titled "Preventing Food Borne Illnesses", not dated, revealed it was possible to unknowingly create illness through improper handling of prepared	P 330		

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	101294	A. BUILDING: _____ B. WING _____	05/31/2024

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P 330	Continued From page 2	P 330		

food. It was the staffs responsibility to be aware and prevent transmission of foodborne illnesses. Staff should understand the causes of foodborne illness and methods to prevent it. Continued review revealed when food was handled improperly, it contained large amounts of these bacteria and was then contaminated, and when spoiled foods were eaten, illness resulted. Further review revealed foodborne illnesses were produced by bacteria as they grow on food or improper handling and storage of chemicals as cleaning materials. Preventing growth of bacteria that produced these substances in food was the goal of a safe kitchen.

Observation of the kitchen on 05/30/2024 at 9:00 AM revealed a ½ bag of hashbrown potatoes in the walk-in cooler had been opened but not dated.

Observation of the Refrigerator on 05/30/2024 at 9:05 AM revealed a bowl of Jell-o and a container of pudding sitting on a shelf in the refrigerator covered in plastic wrap with no date.

Observation of the dry storage area on 05/30/2024 at 9:10 AM revealed a ½ eaten Cherry pie sitting on a shelf in the dry goods area covered with a plastic lid not dated.

During an interview with the Kitchen Supervisor on 05/31/2024 at 9:00 AM, she stated she was tired of going behind her staff and putting dates on items that had been opened or placed in the refrigerator. She continued to state, whoever opened an item or placed an item in the refrigerator's, was responsible for dating and labeling the item. She stated if she were working, she would know if the item in refrigerator was within the appropriate date just by looking at the

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P 330	Continued From page 3 menu. She then stated, not dating and labeling food items could cause staff or resident to become sick. During an interview with Dietary Aide on 05/31/2024 at 9:15 AM, she stated she had been employed at the facility for two (2) years and cooked on Monday, Tuesday, Friday, and every other weekend. She further stated it was everyone's responsibility to cover, date,and label items when placing them in the freezer or refrigerator. During an interview on 05/31/2024 at 11:00 AM, with the Clinical Director, who was acting supervisor in the Executive Director absence, she stated the kitchen staff should be following their guidelines and policies for handling food. She stated they should know their job description and kitchen supervisor should make sure her staff were covering, labeling and dating food items when opened. She further stated by not dating food items it could cause residents or staff to become ill.	P 330		