STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	100071	A. BUILDING: _____ B. WING _____	11/26/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
PENNYRILE I LLC	502 NOEL AVENUE HOPKINSVILLE, KY 42240

(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 11/25/2024 and concluded on 11/26/2024 with a deficiency cited.	P 000		
P 355	902 KAR 20:036 5(3)(c)4 Section 5. Provision of Services Section 5. 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 shall be offered.	P 355		

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

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P 355	Continued From page 1 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 record review it was determined the facility failed to ensure the following dietary requirements relating to the provisions of residential care services were met. Observation of the kitchen, on 11/25/2024 at 2:00 PM and 2:15 PM, revealed food items in the dry storage area, refrigerators, and freezers were not properly labeled, or dated. The findings include: Review of the facility's policy, "Dietary Job	P 355		

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P 355	Continued From page 2 Description", undated, revealed Food Safety and Sanitation: Adhere to all food safety and sanitation protocols, including proper handling, storage, and disposal of food. Dietary Job Description further revealed Inventory Management: Assist in ordering, storing, and maintaining inventory of food and supplies. Further review revealed the policy was to ensure all food service operations comply with Kentucky health regulations, safety codes, and personal care home policies. Observation of the kitchen, on 11/25/2024 at 2:00 PM, revealed refrigerator one had three ten pound unopened containers of macaroni salad not dated. Observation of the stand up freezer revealed one large, opened bag of pepperonis, three large bags of hush puppies, and one bag of eggs opened and not dated. Further observations revealed 26 blocks of margarine not dated. Continued observation of a chest freezer revealed four five-pound blocks of cheese slices and one large bag of chicken legs not labeled or dated. Observation of the dry storage room on 11/25/2024 at 2:15 PM, revealed five-five-gallon containers of powdered sugar, white sugar, corn meal, brown sugar, and self-rising flour not dated, and one five-gallon container unidentifiable content not labeled or dated. Further observation of facilities dry storage room revealed five-gallon container of corn syrup with a handwritten date of 10/12/2020. In an interview on 11/26/2024 at 11:23 AM, Cook #1 stated in had been working in facility for 2 months and was aware that food supplies must be labeled and dated to prevent residents from getting any food illnesses.	P 355		

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P 355	Continued From page 3 In an interview on 11/25/2024 at 3:15 PM, Cook #2 stated stated she was aware that food products should be dated when opened or removed from the original container. She stated she never kept anything in the kitchen over three days and she did not keep any food product that were expired. Cook #2 stated she had always labeled and dated items to avoid serving outdated food. In an interview on 11/25/2024 at 2:45 PM, the Assistant Administrator stated she had only been working in facility for six months. She stated she had not been aware that you had to date and label food when you opened or when removed from the original packaging. The Assistant Administrator further stated she was aware you should check dates on foods to make sure they were not expired, so you don't make the residents sick. In an interview on 11/26/2024 at 4:05 PM, the Administrator stated she had been working in the facility for 24 years and the day shift cook quit this morning. She stated the food truck delivered on Thursdays, and she did try and help put up stock, and she knows that you are to date everything received and make sure it had a label, and if you take anything out of its original packaging you must label it. Administrator stated she also knows that you must rotate stock, and no one had ever trained her on how to do anything in the kitchen, and that all staff are aware that any stock received must be labeled and dated. Administrator further stated that all staff know that all food must be labeled and dated when opened and she had just cleaned out the refrigerators a month ago. Administrator stated she is in dry storage room weekly to fill out order and she had	P 355		

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P 355	Continued From page 4 not looked to make sure staff were labeling and dating food products. Administrator further stated the facility had no policy on food storage and did have a dietary policy, but it did not say anything about food storage, and she is going to work on a policy as soon as she can. Administrator stated she had to put all this in place and will start monitoring to make sure the R don't get sick.	P 355		