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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 05A292	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/22/2024
NAME OF PROVIDER OR SUPPLIE	ĒR	STREET ADDRESS, CITY, STATE, ZI	P CODE
Helen Bernardy Center D/P Snf		8060 Frost St San Diego, CA 92123	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
F 0641	Ensure each resident receives an a	accurate assessment.	
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 49330		
Residents Affected - Few		iew, the facility failed to ensure the Min tool) was accurately completed for 1 of	
	This failure had the potential for Resident 3 to receive inappropriate care.		
	Findings:		
According to the Admission and Discharge Record, Resident 3 was admitted on [DATE] was included cerebral palsy (a condition that affects movement and posture) and traumatic brate to the brain caused by an outside force).			
	During a record review for Resident 3, the Nursing Communication indicated, During the day, CIC [Intermittent Catheterization, a procedure where a tube is inserted into the bladder to drain urine) .Foley (foley catheterization, a tube is inserted to drain urine and is left in) for continuous drainage from 8pm to 8am		
	During a record review for Resident 3, the MDS dated [DATE] Section H- Bladder and Bowel indicated .C. Ostomy (including urostomy, ileostomy, and colostomy). The MDS indicated Resident 3 did not receive intermittent or foley catheterization.		
	On 11/21/24 at 12:54 P.M., an interview was conducted with Licensed Nurse (LN) 11. LN 11 stated the MDS is important because .it triggers the nurse for what the patient needs .if its inaccurate someone could think [the resident] has [medical problems] when they really don't .		
	On 11/22/24 at 1:27 P.M., an interview and record review was conducted with the Program Manager (PM). The PM stated Resident 3 did not have an ostomy. The PM stated the MDS for 9/4/24 was inaccurate, and Resident 3 had intermittent catheterization and a foley catheter. The PM stated it was important for an accurate MDS to be completed to ensure proper care is communicated to nursing staff.		
	On 11/22/24 at 1:38 P.M., a concurrent interview and record review was conducted with the Director of Nursing (DON). The DON stated the purpose of the Minimum Data Set was .to drive the care. The DON stated her expectation was for the MDS data to be accurate. The DON stated .It ensures we're providing excellent care and reporting accurate data to the government about the care kids are getting .		
	(continued on next page)		

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 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

Facility ID: 05A292

NAME OF PROVIDER OR SUPPLIERSTREET ADDRESS, CITY, STATE, ZIP CODEHelen Bernardy Center D/P Snf8060 Frost St San Diego, CA 92123	
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(X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)	
F 0641 Areview of the facility policy titled. Assessment of New Admission and Care Plan Policy, revised Septed and accurate. The Program Manager RN reviews, verifies, and signs the MDS assessment at completed and accurate. The Program Manager RN reviews, verifies, and signs the MDS assessment attesting to its accuracy and completion . Residents Affected - Few Participation of the sector of the	nber

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-		San Diego, CA 92123	
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
F 0657 Level of Harm - Minimal harm or	Develop the complete care plan within 7 days of the comprehensive assessment; and prepared, reviewed, and revised by a team of health professionals.		
potential for actual harm	**NOTE- TERMS IN BRACKETS H	AVE BEEN EDITED TO PROTECT C	ONFIDENTIALITY** 49330
Residents Affected - Few	Based on interview and record review, the facility failed to revise a comprehensive care plan for intermittent and indwelling catheterization (a procedure where a tube is inserted to remove urine from the bladder) for one of six sampled residents (Resident 3).		
	This failure had the potential for Resident 3 to have negative clinical outcomes.		
	Findings:		
	A review of the facility's Admission and Discharge Record indicated Resident 3 was admitted on [DATE] with diagnoses which included cerebral palsy (abnormal brain development causing a disorder of movement, muscle tone or posture), and severe developmental delay.		
	8am please instill gent [SIC] irrigati sterile or clean technique with alcol	cord indicated, Insert foley overnight fr on solution through connector to foley nol swabs to the attaching ends . and . 400). Foley at night for continuous dra	bag, allow to drain via void. Use During the day, CIC [SIC] at 1400
	Nursing (DON). A review of Reside instructions for foley catheterization retention .I see a problem with the [urine] . The DON acknowledged th important to have an individualized healthcare team. The DON stated,	rent interview and record review was on nt 3's Care Plan for Urinary Incontinen and antibiotic flushes. The DON state care plan .[Resident 3] was getting [uri te care plan was not personalized for F care plan for Resident 3 to communica .for example if a traveler [nurse] comes ers [staff from other units], we're hiring ed care plans] more .	ce, dated 6/2/24 indicated d, .[Resident 3's] problem is urinar nary tract infections] and retaining Resident 3. The DON stated it was ate care to various members of the s in, they need to have more
	Care plans are based on a compre physician's plan of medical care. C goals/target dates, interventions, di	Assessment of New Admission and Ca hensive resident assessment by all dis are plans include the resident's identifi sciplines responsible for each interven er as well as the nursing team and ma s health care condition.	ciplines and with the attending ed problems, needs, strengths, tion .2.5.3 Care plans are reviewed

 developing foodborne illness. 1. During the initial kitchen tour conducted on 11/19/24 at 8:44 A.M., a floor sink drain next to the six prep/catering area was observed with the PVC (polyvinyl chloride) white pipe extending into the floor Also, a brown pipe that extended from a walk-in freezer was observed disconnected from the freezer and laying directly into a floor sink drain. The Director of Food Services (DFS) acknowledged the tw going into the floor sinks and stated they should not extend into the floor drain without an approprial According to the 2022 Federal FDA Food Code, section 5-402.11(A), A direct connection may not between the sewage system and a drain originating from equipment in which food, portable equipm placed. A review of the facility's policy titled, Food Storage dated 3/2022 indicated, .Dry or staple items sha stored .and not subject to sewage or waste water back flow. 2. On 11/20/24 at 1:46 P.M., an observation and interview was conducted with the Head Chef (HC) DFS in the dish washing area of the kitchen. A green cutting board, a white cutting board and a bro board were observed hanging on the clean storage shelf. The cutting boards had multiple deep sort the surface with brown stains embedded in the scratches. The HC stated he checks the cutting board an day a post of the state of the max needed. The DFS stated, .There's always a post of the state of the max needed. 	STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 05A292	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/22/2024	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency. (X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information) F 0812 Procure food from sources approved or considered satisfactory and store, prepare, distribute and s in accordance with professional standards. **NOTE - TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 4933 Based on observation, interview and record review, the facility failed to ensure food safety and san practices were met in the kitchen according to standards of practice when: 1. Two (2) floor sinks had piping without an air gap of at least 1 (inch) between the pipe and drain. 2. Three (3) cutting boards with deep cuts and food stains were stored in the clean area. 3. Two (2) ice machines had debris inside the storage parts of the ice bin. 4. Food thermometers were not calibrated per facility policy. These failurse exposed residents to unsanitary practices, which had the potential to place them at r developing foodborne illness. 1. During the initial kitchen tour conducted on 11/19/24 at 8:44 AM, a floor sink drain next to the s and laying directly into a floor sink drain. The Director of Food Services (DFS) acknowledged the p Also, a brown pipe that catended from a walkin freezer was observed distonme et an developing from the floor sinks and stated they should not extend into the floor drain without an appropriation the floor and laying directly into a floor sink drain and indrignating from equipment in which food, portable equip			8060 Frost St		
(Each deficiency must be preceded by full regulatory or LSC identifying information) F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many Based on observation, interview and record review, the facility failed to ensure food safety and san practices were met in the kitchen according to standards of practice when: Two (2) floor sinks had piping without an air gap of at least 1 (inch) between the pipe and drain. Three (3) cutting boards with deep cuts and food stains were stored in the clean area. Two (2) ice machines had debris inside the storage parts of the ice bin. Food thermometers were not calibrated per facility policy. These failures exposed residents to unsanitary practices, which had the potential to place them at r developing foodborne illness. During the initial kitchen tour conducted on 11/19/24 at 8:44 A.M., a floor sink drain next to the sis prepicatering area was observed with the PVC (polyvinyl chloride) white pipe extending into the floor Also, a brown pipe that extended from a walk-in freezer was observed disconnection may not between the sewage system and a drain originating from equipment in which food, portable equipm placed . A review of the facility's policy titled, Food Storage dated 3/2022 indicated, .Dry or staple items sha stored .and not subject to sewage or waster water back flow . 2. On 11/20/24 at 1:40 P.M., an observation and interview was conducted with the Head Chef (HC) DFS in the dish stains/deep cuts and replaced them as needed. The DFS stated, .There's always a po something in there .you see this groove (in the cutting board, white cuting boards had multiple deep sor t	For information on the nursing home's	plan to correct this deficiency, please con		agency.	
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(continued on next page)		and blocks that become scratched microorganisms transmissible throu	and scored may be difficult to clean an ugh food may build up or accumulate. T	id sanitize. As a result, pathogenic	
		(continued on next page)			

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- For information on the nursing home's	plan to correct this deficiency, please con	Lact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	 3. During a kitchen tour on 11/20/2/conducted. A Surveyor wiped the ir dark grayish colored debris on the plant operations was responsible for During a kitchen tour on 11/20/24 a and Plant Operations Engineer ([NJ, #2's bin with a white paper towel ar and [NAME] both acknowledged th responsible for cleaning the ice ma does not do any cleaning or mainter On 11/22/24 at 9:36 A.M., an interv (POMD). The POMD stated .[the ic the ice machines .be spotless and According to the 2022 Federal FDA Utensils. Ice bins and components manufacturer, or (b) Absent manufact or soil or mold .lce makers and ice slime, mold, or soil residues that m A review of the facility's policy titledTo ensure that ice machines are m machine will be cleaned daily using accordance with manufacturer record. 4. During a kitchen tour on 11/20/27 food thermometers were calibrated calibrated their thermometers. A review of the facility's Thermome out of thirty-one days in October 10 out of thirty days in November (11/20) On 11/20/24 at 2 P.M., an interview stated it was important to calibrate accuracy. For example, if we're cord. 	4 at 2:11 P.M., an observation and intenside of the ice machine bin #1 with a vipaper towel. The DFS acknowledged the procleaning/sanitizing the ice machine's at 2:39 P.M., an observation and interviAME]). A surveyor wiped the stainless and there was bright orange-colored debre e discolored debris. The [NAME] stated, we don't tenance to the ice machine. The machines are to the ice machine. A Food Code section 4-602.11, Equipm of ice makers need to be cleaned . The clean . A Food Code section 4-602.11, Equipm of ice makers need to be cleaned : (a) <i>J</i> acturer specifications, at a frequency mbins must be cleaned on a routine basi ay contribute to an accumulation of mice liquid sanitizer .Clean and sanitize the manned guidelines . 4 at 1:46 P.M., an interview was conductive to the interview was conducted food therm 1/1, 10/4, 10/8, 10/11, 10/15, 10/18, 10/	rview with the DFS and HC was white paper towel and there was ne discolored debris and stated interior and exterior parts. ew was conducted with the DFS steel beam inside of ice machine bris on the paper towel. The DFS d a third party company was buch it. The DFS stated the kitcher rations and Maintenance Director POMD stated his expectation was ent Food-Contact Surfaces and At a frequency specified by the ecessary to preclude accumulation s to prevent the development of croorganisms . d, PERFORMED BY: Food Service ary manner .The exterior of each e machine's water system in cted with the HC. The HC stated e 4-5 random employees and nometers were calibrated on nine (23, 10/25, and 10/30) and on four ervice Worker (HFSW). The HFSW SW stated, Its important for s safe, so the patients don't get sicl ed 5/2023 indicated, .

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 05A292	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/22/2024
NAME OF PROVIDER OR SUPPLI Helen Bernardy Center D/P Snf	ER	STREET ADDRESS, CITY, STATE, ZIP CODE 8060 Frost St San Diego, CA 92123	
For information on the nursing home's	plan to correct this deficiency, please con		agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	ion)
F 0842 Level of Harm - Minimal harm or potential for actual harm	Safeguard resident-identifiable information and/or maintain medical records on each resident that are in accordance with accepted professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47956		
Residents Affected - Few	Based on interview and record revi three residents (59, 63, 66) within a	ew, the facility failed to upload the Mini an appropriate time frame.	imum Data Set (MDS) for three of
	This failure had the potential of not having the residents not receiving the appropriate care.		
	Set (MDS, a standardized tool to id care plan) was used to create care residents were getting the appropri		rengths to develop an individualize d to be accurate to ensure the
	expectation is to have documentati	or of Nursing (DON) 11/22/24 at 1:37 P on completed the same shift. The DON ssment] into EPIC [the electronic health	I further stated .a reasonable time
	During a review of Resident 59's electronic health record, the record indicated the MDS assessment dated [DATE] had not been upload into the record until 07/17/24. The record further indicated that MDS assessment dated [DATE] had not been upload until 9/18/24.		
	During a review of Resident 63's electronic medical health record, the record indicated the MDS assessment dated [DATE] had not been uploaded until 7/15/24. The record further indicated that the MDS assessment dated [DATE] had not been uploaded until 8/29/24.		
	During a review of Resident 66's electronic medical health record, the record indicated the MDS assessment dated [DATE] had not been uploaded until 7/12/24. The record further indicated that the MDS assessment dated [DATE] had not been uploaded until 10/31/24.		
		titled Assessment of New Admission and the design of the second s	

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 05A292	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/22/2024
NAME OF PROVIDER OR SUPPLIER Helen Bernardy Center D/P Snf		STREET ADDRESS, CITY, STATE, ZIP CODE 8060 Frost St San Diego, CA 92123	
For information on the nursing home's	plan to correct this deficiency, please con	 tact the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0880	Provide and implement an infection	prevention and control program.	
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 49330		
Residents Affected - Few	Based on observation, interview and record review, the facility failed to follow infection control practi when a licensed nurse did not perform hand hygiene after administering medications via gastrostom (GT- a tube inserted directly into the stomach used to provide nutrition and medication) and before of tracheostomy (a surgical opening created through the neck to help someone breathe) site care to or residents observed for medication pass.		
	As a result, there was the potential for cross contamination of microorganisms (bacteria, virus, fungus).		
	Findings:		
	According to the Admission and Discharge Record, Resident 115 was admitted on [DATE] with diagnoses that included cerebral palsy (a condition that affects movement and posture), gastrostomy tube dependent, and chronic lung disease.		
	1. LN 1 was observed administering administered via GT, LN 1 was obs used the gauze to clean Resident 1 sputum from the left side of Reside tracheostomy site using a cotton tip	ation administration observation was co g medications to Resident 115 via GT. served pouring a liquid wound solution of 115's tracheostomy site. LN 1 then rem nt 115's tracheostomy site. LN 1 applie oped applicator. Using the same gloves sident 1's tracheostomy site. LN 1 place	After all the medications were onto a stack of clean gauze. LN 1 oved gauze with a large amount o ed a topical medication to the s, LN 1 picked up sterile sponge
	hygiene and put on new gloves after she placed the sterile sponge dress	rview was conducted with LN 1. LN 1 s er administering Resident 1's medicatio sing on Resident 1's tracheostomy site. .so we're not getting the clean stuff co	ns via G-tube, and again before LN 1 stated it was important to do
	On 11/22/24 at 1:45 P.M., an interview was conducted with the Director of Nursing (DON). The DON stated is was her expectation for staff to do hand hygiene after removing soiled dressings, and before placing new dressings on tracheostomy sites. The DON stated, .[doing hand hygiene] decreases transmission of bugs, viruses .you want to do the dirty to dirty and clean to clean. You don't want to use the same gloves for everything.		
	A review of the facility policy titled, Hand Hygiene dated March 2022 indicated, Purpose .to .reduce transmission of pathogenic microorganisms to patients and personnel in healthcare settings .decontaminate hands before and after contact with a patient's intact skin .decontaminate hands before and after contact with a patient's intact skin .decontaminate hands before and after contact with body fluids or excretions, mucous membranes, non-intact skin, or would [sic] dressings .		
		Care of a Tracheostomy dated June 20 erform hand hygiene and don clean glo	