STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065345	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/07/2019
NAME OF PROVIDER OR SUPPLIE Suites at Someren Glen Care Cent		STREET ADDRESS, CITY, STATE, Z 5000 E Arapahoe Rd Centennial, CO 80122	IP CODE
For information on the nursing home's	plan to correct this deficiency, please cont	tact 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 informat	ion)
F 0758 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	 prior to initiating or instead of continemedications are only used when the **NOTE- TERMS IN BRACKETS F Based on record review and staff in medications was appropriate for twe use out of 27 sample residents. Specifically, the facility failed to ense-Track non-pharmacological interver Resident #57; and Physician documentation and ratic of a PRN psychotropic medication. Findings include: I. Facility policy and procedure The Psychotropic Medication Mananursing (DON) on 2/5/19 at 5:30p.r The nursing department will monit side effects, and/or tolerance. An II pharmacist will evaluate the appropriate of the psychotropic IDT committed mental, and psychosocial well-bein discontinued or otherwise modified 	entions for the use of the as-needed (F onale for Resident #57 and #78 every agement policy, revised November 201 n. It read in pertinent part; or those residents receiving psychotro DT (interdisciplinary) team in conjunction oriateness and effectiveness of these r are will evaluate the effects of the med ag and to consider whether the medica care, oders, resident 's response to m	RN orders for psychotropic se is limited. CONFIDENTIALITY** 40465 esident use of psychotropic wed for unnecessary medication PRN) psychotropic medication for 14 days to justify the continued use 18, was provided by the director of pic medications for unmet needs, on with the physician and nedications. ications on a resident 's physical, tion should be continued, reduced,

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: 065345

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065345	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/07/2019
NAME OF PROVIDER OR SUPPLIE	R	STREET ADDRESS, CITY, STATE, Z	P CODE
Suites at Someren Glen Care Cent	er, The	5000 E Arapahoe Rd Centennial, CO 80122	
For information on the nursing home's	plan to correct this deficiency, please cont	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	IENCIES full regulatory or LSC identifying informat	ion)
F 0758 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	documents the rationale for the extension of the extensio	cation are limited to 14 days and may ended time period in the medical recor ications) must be renewed every 14 da ermittent symptoms and must be used	d and indicate a specific duration of ays. PRN medications are to treat
	A. Resident status Resident #57, age 86, was admitted on [DATE]. According to the February 2019 computerized physician orders (CPO), diagnoses included dementia with behavioral disturbance, depression and chronic pain.		
	impairment and long-term memory	DS) assessment revealed the resident impairment and was severely impaired nee from staff for most activities of dail dication and received hospice care.	with daily decision making. The
	B. Record review		
		ed, Lorazepam (anti-anxiety medication needed for anxiety. The medication w	
		ation record (MAR) from 1/2/19 to 2/5/ d name Ativan) PRN on 1/7/19, 1/8/19	
		, crying and isolation were documente she had these behaviors 43 times out	
	There were not any non-pharmacol nurse (RN) #1 interview below).	ogical interventions documented in the	e resident ' s MAR (see registered
	her money missing, picking of her s	(4/18, documented the resident had the kin, and wandering. Pertinent interver gram of activities of interest, let her sec	tions listed were document
	IDT review on a quarterly basis, mo	on regimen review care plan document onitor for target behaviors and docume tions in the MAR and non-pharmacolo	nt in the MAR, monitor for potentia
		the resident had an antidepressant modent taking an anti-anxiety medication.	

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Suites at Someren Glen Care Cent		5000 E Arapahoe Rd Centennial, CO 80122	
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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 0758	The prescriber progress notes from	1/2/19 to 2/5/19 revealed:	
Level of Harm - Minimal harm or potential for actual harm	-The 1/17/19 nurse practitioner (NF	P) note failed to address Lorazepam PF	RN being ordered since 1/2/19.
Residents Affected - Few	-The 2/5/19 NP note (during survey) documented in part that the resident representativ		
	The 1/8/19 quarterly psychotropic review documented non-pharmacological interventions of family visits. It was documented clarification order needed because there were previously two PRN Ativan orders.		
	The 2/5/19 social service progress note documented in part, Resident currently taking Zoloft (anti-depressant) 50mg (milligrams) for mood disorder and taking Ativan as needed for Anxiety.		
	-There were no other social service progress notes from 1/2/19 to 2/5/19.		
	Review of nurse progress notes from 1/2/19 to 2/5/19 revealed a 1/7/19 note documented the resident had increased anxiety after dental visit.		
	-There were no other nurse progress notes addressing Resident #57 's anxiety.		
		as reviewed from 1/2/19 to 2/519 and in nented by the certified nurse aides (CN	
	C. Staff interviews		
	The HRN said she was the nurse for Lorazepam for resident receiving h	I) and director of nursing (DON) were i or Resident #57 and #78. She said the ospice care for comfort. She said the F s. She said it was ordered six months a ed.	prescriber often ordered PRN PRN Lorazepam should be available
	nurse unit managers, social service not evaluate the PRN Lorazepam of comfort. She said that the HRN and the PRN Lorazepam for residents t	RN psychotropics in their quarterly me e director, pharmacist and nurse practil ordered by hospice for their residents in d herself were reviewing their mutual re hat were not administered it. She said its receiving PRN psychotropics and pr	ioner attended. She said they did a case they needed it for their esidents MARs and discontinuing moving forward she would meet
	non-pharmacological interventions	t 10:12 a.m. He said the nurses monitor and side effects of psychotropic medic rmacological interventions for resident and it in the MAR.	ations in the resident 's MAR. He
	(continued on next page)		

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For information on the nursing home's	plan to correct this deficiency, please cont	l tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	HENCIES full regulatory or LSC identifying informat	ion)
F 0758 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	He said for Resident #57 she had be she rarely had behaviors and that se anxiety but rarely took it. He said he non-pharmacological interventions. her non-pharmacological intervention The social service director (SSD) we at a minimum quarterly if a resident progress notes and behavior trackin reviewed the psychotropic medicati was effective or not. She said the re followed up. She said was responsi- their medications ordered, target be residents were ordered PRN psych information. She said for Resident #57, she was said they reviewed it in their psycho- Ativan PRN orders. She said she d she also did not review her non-pha- in Resident #57 's MAR. The pharmacy service consultant (ff she reviewed the residents medication she documented her recommendation following month to see if her recom- them scanned via email from the D The PSC said for PRN psychotropic and a stop date if not administered, than 14 days they needed to provid said with residents that receive hos for comfort care and ordered six models.	behaviors they were monitoring in the I she liked to stay in her room. He said s e did not locate in her MAR where the He said he notified the nurse unit man ons since she had an order for Loraze ras interviewed on 2/6/19 at 10:35 a.m treceived PRN psychotropics. She said ing in each resident 's MAR to discuss ions ordered and behaviors to formular ecommendations were forwarded to pri ble for updating the resident 's psycho- shaviors and non-pharmacological inter otropics she did not always update the so ordered Lorazepam PRN that was in otorpic meeting on 1/8/19 and the reco- id not care plan her Lorazepam use or armacological interventions since the r PSC) and DON were interviewed on 2/ tion regimen monthly and more often i ions and sent them via email to the DO mendations were followed up on by th	MAR of crying and isolation. He sai he was on Lorazepam PRN for nurses were charting her hager to ensure they were charting pam PRN. . She said residents were reviewed d she reviewed the nursing in the meeting. She said the team te recommendations on whether it rescribers and nursing managemer otropic and behavior care plan with erventions. She said when hospice are plans with the most current itiated by the hospice nurse. She immendation was to clarify her two ther target behaviors for it. She sai hurses were not documenting them 77/19 at 1:36 p.m. The PSC said f the facility requested. She said DN. She said she checked the e provider and received some of d within 14 days by the prescriber ne resident to be continued longer use and indicate the duration. She red in case the resident needed it ure the nurses had it on hand with
	She said for Resident #57, she sen Lorazepam and there had not been	esident needed it for comfort and obtain t a review the previous week to the DC n followed up yet. She said the staff we nistered it three times since the order the prescriber.	DN about the resident PRN are monitoring behaviors of isolation
	III. Resident #78	- F	
	A. Resident status		
	÷	d on [DATE]. According to the Februar mentia with behavioral disturbance, ha	

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For information on the nursing home's	plan to correct this deficiency, please cont	tact the nursing home or the state survey	agency.	
(X4) ID PREFIX TAG		IARY STATEMENT OF DEFICIENCIES leficiency must be preceded by full regulatory or LSC identifying information)		
F 0758 Level of Harm - Minimal harm or potential for actual harm	interview for mental status (BIMS) s	ealed the resident had severe cognitive impairments according to the brief score of three out of 15. The resident required extensive assistance from red an antipsychotic, antianxiety and antidepressant medication, and		
Residents Affected - Few	B. Record review			
	The February 2019 CPO documented, Lorazepam give 0.5 ml by mouth every 2 (two) hours as needed for anxiety. The medication was started on 12/27/18 with no end date documented. The resident had a routine order, Lorazepam give 0.5 ml by mouth two times a day for anxiety for six months. The medication was started on 10/9/18 with a stop date of 4/9/19.			
	The January 2019 MAR revealed the resident was administered Lorazepam PRN on 1/6/19 and it was administered effective. It was not administered from 2/1/19 to 2/5/19.			
		agitation, increase in complaints, delu d in the MAR for 1/1/19 to 2/5/19 and t		
	resident was not offered a non-pha	were documented in the MAR from 1/ rmacological intervention documented lirected on 1/28/19 and offered one-to- was documented in the MAR.	for the PRN Lorazpam	
	crying, isolation and hallucinations.	/4/18, documented the resident had the Pertinent interventions listed were doc erest and support from family and care	cument behavior and potential	
	The 10/6/17 anti-anxiety medication and effectiveness of the medication	n care plan documented pertinent inter n.	ventions to monitor for side effects	
		nedication form documented the reside and PRN and Effexor (antidepressant) fexor dose.		
	The prescriber progress notes from	12/27/18 to 2/5/19 revealed:		
	-The 1/23/19 NP note failed to address Lorazepam PRN being ordered since 12/27/18.			
	-The 1/31/19 physician note documented in part, Dementia with depression, anxiety, delusions-nursing staff reports that Seroquel significantly is helping with her symptoms.			
	Behavior symptoms report was reviewed from 1/2/19 to 2/519 and it revealed Resident #78 had the behavior frequent crying on 1/4/19, with no other behaviors documented by the CNA staff.			
	Review of nurse progress notes from 12/27/18 to 2/5/19 revealed the resident was anxious on 12/27/18 wanting to go home and the Lorazepam PRN was ordered by the hospice nurse.			

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Suites at Someren Glen Care Cen		STREET ADDRESS, CITY, STATE, ZI 5000 E Arapahoe Rd	PCODE
Suites at Someren Gien Care Cen		Centennial, CO 80122	
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0758	-No other behaviors regarding the	resident ' s anxiety were documented in	n the nurses notes.
Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	 depressive disorder), Ativan for an mood/behaviors overall stable. C. Staff interviews The licensed practical nurse (LPN) behaviors and non-pharmacologica displayed behaviors and PRN psyc crying. She said rarely cried but wh and answering questions she had of shift so she had not administered to The PSC and DON were interview. Ativan since 12/27/18. She said sh duration and rationale since it had had not been followed up on yet by were restlessness, refusing care and 	s note documented in part, Taking an a xiety and Seroquel for dementia with be #2 was interviewed on 2/6/19 at 9:17 a al interventions in their MAR. She wrote shotropic was administered. She said for then she did she was calmed by sitting we or holding her hand. She said she had he PRN Lorazepam. ed on 2/7/19 at 1:36 p.m. The PSC said e sent a recommendation about the PF been ordered for more than 14 days. So of the prescriber. She said the target be administered the PRN Ativan one time administered the PRN	a.m. She said she tracked resident a.m. She said she tracked resident a progress notes if a resident or Resident #78 her behavior were with her and engaging conversation any crying or anxiousness on her d the resident was ordered PRN RN psychotropic to consider he said she sent it last week and it naviors the staff were monitoring resident was on routine Ativan

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	IENCIES full regulatory or LSC identifying informati	on)
F 0812 Level of Harm - Minimal harm or	Procure food from sources approve in accordance with professional sta	d or considered satisfactory and store ndards.	, prepare, distribute and serve food
potential for actual harm	40465		
Residents Affected - Many	· · · · · · · · · · · · · · · · · · ·	ew and staff interviews, the facility faile is in the main kitchen and one of three	
	Specifically, the facility failed to ens	sure:	
	-Appropriate use of gloves when handling ready-to-eat foods;		
	-Food temperatures were obtained before serving food and hot food items were held at the proper temperature to reduce the risk of food borne illness; and		
	-Food items were stored properly in the main kitchen.		
	Findings include:		
	I. Appropriate use of gloves when handling ready-to-eat foods.		
	A. Professional reference		
	The Colorado Department of Public Rules and Regulations, retrieved fro	Health and Environment (2013) The Com:	Colorado Retail Food Establishmen
	https://www.colorado.gov/pacific/sit part;	es/default/files/Reg_BOH_RetailFoodf	Regulations.pdf. It read in pertinent
	-Ready-to-eat is considered a food reasonably expected to be consum	without further washing, cooking, or ac ed in that form.	dditional preparation and that is
	-Employees prevent bare hand con tissue, spatulas, tongs, single-use of	tact with ready-to-eat food by properly gloves, or dispensing equipment.	using suitable utensils such as del
		r only one task, such as working with r Il be used for no other purpose, and di , or when the task is completed.	
	B.Facility policy and procedure		
	(DDS) on 2/5/19 at 1:43 p.m. It doc preparing food that will not be cook	cy, revised January 2019, was provide umented in pertinent part, Single use o ed again (ready-to-eat foods) and whil ged between tasks or if punctured or ri	lisposable gloves are worn when e serving food. Gloves are placed
	(continued on next page)		

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES y full regulatory or LSC identifying information)		
F 0812	1.Observations			
Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	many surfaces including the servin containers. She did not wash her h	aide (DA) #1 was serving the lunch meal. She wore gloves and touched ring utensils, silverware, diet cards, plates and the outside of various food r hands and don new gloves when handling bread, a ready-to-eat food. Sh buttered it, cut the crust off and cut it in half and then served it.		
	and the microwave door. Without w	n (RD) was observed donning gloves a vashing her hands and donning new glu took another piece of bread out of the l	oves, she took bread out of the bag,	
	-On 2/5/19 at 9:05 a.m. DA #1 was serving the breakfast meal. She wore gloves as she touched utensils, diet cards and she peeled a banana by touching the outside peel then grabbed the inside of the banana (ready-to-eat food) with her gloved hand that touched other various surfaces. She served these items.			
	serving tacos that consisted of corr utensils, refrigerator doors, cabinet	tinuously observed from 12:24 p.m. to a and flour tortillas. They were observe where clean dishes were held without had a rip in her glove towards the end he rip occurred.	d touching diet cards, serving donning new gloves to touch the	
	2. Staff interviews			
	RDC said she would expect the sta serving the ready-to-eat foods with line then that was acceptable. She ready-to-eat food items and touchin on when to change their gloves suc	(RDC) and the DDS were interviewed t iff to change their gloves when changir gloved hands and another staff memb acknowledged the staff did not change ng soiled surfaces. She said she provio ch as when touching dirty surfaces or v re donning a new pair of gloves. She sa	ng tasks. She said if one staff was er serving food items off of the tray their gloves when handling led inservicing to the dietary staff when their gloves are ripped or torn	
	II. Food temperatures were obtaine temperature to reduce the risk of fo	ed before serving food and hot food iter bod borne illness.	ns were held at the proper	
	A. Professional reference			
	The Colorado Department of Public Health and Environment (2013) The Colorado Retail Food Establishment Rules and Regulations, https://www.colorado.gov/pacific/sites/default/files/Reg_BOH_RetailFoodRegulations. pdf. It read in pertinent part;			
		zardous foods shall be 41 F (fahrenhei a food that requires time/temperature nation.		
	(continued on next page)			

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F 0812 Level of Harm - Minimal harm or potential for actual harm		s shall be available, used, capable of reading both hot and cold uring devices shall be used to determine required food temperature(s).		
Residents Affected - Many	The Food Handling Guidelines polic (DDS) on 2/5/19 at 1:43 p.m. It doc	cy, revised January 2019, was provide umented in pertinent part;	d by the director of dining services	
	- Foods should be held for hot for s	ervice at a temperature of 140 F or hig	her.	
	- Temperatures of hot food in service will be documented at the beginning of service and either middle and end of service on the temperature log.			
	The Meal Temperature Record policy, revised January 2019, was provided by the DDS on 2/5/19 at 1:58 p. m. It documented in pertinent part;			
	-Allow adequate time prior to meal service to complete the meal temperature report.			
	-Utilize Taste and Temperature she therapeutic and texture modified die	eets to assure that appropropriate uten ets when printing these sheets.	sil sizes are available. Include all	
	hot food temperatures are not grea	nu items is to be taken and recorded, ι ter than or equal to the standards, or c accordingly to correct. Do not serve for	old temperatures are not less than	
	-When food is transported to remot before transport as well as at the fir	e serving location temperatures are tal nal serving location.	ken and recorded in the kitchen	
		one hour interals during service. Temp ipment problems. Address any concer		
		take and record temperatures they mu to ensure temperatures meet standard		
	1. Observation and interview			
	consisted of southwestern tomato s pudding. DA #2 obtained the temper temperatures of the mechanical so	vas continuously observed from 12:24 p soup, pork and steak tacos, rice, beans eratures of the soup, steak, pork, rice a ft and pureed menu selections for the r thout ensuring they were the proper te	, sauteed zucchini and rice nd beans. DA #2 did not obtain the neal and the rice pudding offered	
	pudding because they were not list printed by the managers and place	emperature of the mechanical soft and ed on her temperature log to record. Si d in the binder in order to obtain tempe leets the mechanical or puree menu ite k it was required.	he said the temperature logs were ratures at meal service. She said	
	(continued on next page)			

 pudding and the mechanical and puree food items as DA #2 indicated. 3. Staff interviews The RDC and the DDS were on 2/5/19 at 1:58 p.m. The DDS said the dietary staff maintained a te log in the main kitchen of food items before being transported to the serving units. He said the dietary man printed the taste and temperatures before service and at the end of service. He said the dietary man printed the taste and temperature logs for the staff from their menu system based on what food item being served at that meal. He said he did not review the logs to ensure all food items offered at the were populated. The RDC said the expectation of the dietary staff was to record all temperatures of food items on the line and if not prepopulated on their log to write in the information on the bottom. She said she upd temperature logs to indicate if a food item was missing on the log, the staff once the temperature log updated. The RDC said she expected the rice pudding temperature should have been obtained before the s service. She said if it was not within temperature range of 140 F then corrective action should of to before serving it to the residents. She said the post meal temperatures obtained of the rice pudding (see above) were not acceptable. III. Failure to ensure food items were stored properly in the main kitchen. A. Professional reference 					
Suites at Someren Gien Care Center, The 5000 E Arapahoe Rd Centennial, CO 80122 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) DA#2 obtained post meal food temperatures at 1:02 p.m. and the rice pudding was 127.5 F and the nee pudding was 127.4 F. All other temperatures obtained were the appropriate temperature. Level of Harm - Minimal harm or potential for actual harm DA#2 obtained post meal food temperatures obtained were the appropriate temperature. Residents Affected - Many The Arroz Con Lache (rice pudding) recipe was provided by the DDS on 2/5/19 at 1:43 p.m. It doct prefitment part, Serve immediately or maintain at 140 F or above. Review of the meal temperature sheet for 2/5/19 lunch revealed there was not a place designated pudding and the mechanical and puree food items as DA #2 indicated. 3. Staff interviews The RDC and the DDS were on 2/5/19 at 1:58 p.m. The DDS said the dietary staff maintained a te log in the main kitchen of food items before being transported to the service. He said the dietary were to obtain food temperature bas for the staff from their menu system based on what food let being served at that meal. He said he did not review the logs to ensure all food items offered at the were populated. The RDC said the expected the rice pudding temperature sole from the bitms. Set as ald the dietary written on the log. She said she would be providing inserving to the staff mone the bottan written on the log.		IDENTIFICATION NUMBER:	A. Building	COMPLETED	
Centennial, CO 80122 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 DA#2 obtained post meal food temperatures at 1:02 p.m. and the rice pudding was 127.5 F and the rice pudding was 127.4 F. All other temperatures obtained were the appropriate temperature. 2. Record review Residents Affected - Many The Arroz Con Leche (rice pudding) recipe was provided by the DDS on 2/5/19 at 1:43 p.m. It doct pertinent part, Serve immediately or maintain at 140 F or above. Review of the meal temperature sheet for 2/5/19 lunch revealed there was not a place designated pudding and the mechanical and puree food items as DA #2 indicated. 3. Staff interviews The RDC and the DDS were on 2/5/19 at 1:58 p.m. The DDS said the dietary staff maintained a te log in the main kitchen of food items before being transported to the service. He said the dietary were to obtain food temperature logs to the staff from their monu system based on what food item vere populated. The RDC asid the expectation of the idea y staff was to record all temperature us to under the log. She said she would be providing inserving to the staff form the temperature use to indicate if a food item was missing on the log, the temperature log updated. The RDC said the expectation of the dietary staff was to record all temperature so take and the pudding temperature so the add in the expectation set on the log. The said she update if a food item was missing on the log. The s	NAME OF PROVIDER OR SUPPLIE	R	STREET ADDRESS, CITY, STATE, ZI	P CODE	
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		a procedure to discard the food on			
B. Manufacturer recommendation for thickened liquids		B. Manufacturer recommendation f	or thickened liquids		
(continued on next page)		(continued on next page)			

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065345	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/07/2019
NAME OF PROVIDER OR SUPPLIE	D	STREET ADDRESS, CITY, STATE, ZI	
Suites at Someren Glen Care Cent		5000 E Arapahoe Rd Centennial, CO 80122	
For information on the nursing home's	plan to correct this deficiency, please con	l tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	HENCIES	on)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	 part, Once opened, store at ambier days. 1.Observation The initial tour of the main kitchen with that kept items used for meal service documented opened on 1/14/19 and 2. Staff interview The RDC and the DDS were on 2/5 once opened based on the manufal labeled food items once opened and for refrigerated foods they put a use opened on 1/14/19, the use by date 	5/19 at 1:58 p.m. The RDC said that the cturer recommendations indicated on t d since thickened liquids were not incl e by date of 2/14/19. She said based o e should be 1/21/19. She said she disc lated the quick storage guide for the di	s or refrigerate for up to 7 (seven) The refrigerator by the serving line iquid cartons with labels that e thickened liquids should be stored he label. She said the dietary staff uded on their quick reference guide n when the thickened liquids were arded the three containers of

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. Building	(X3) DATE SURVEY COMPLETED
	065345	B. Wing	02/07/2019
NAME OF PROVIDER OR SUPPLI	ĒR	STREET ADDRESS, CITY, STATE, ZI	P CODE
Suites at Someren Glen Care Cen	ter, The	5000 E Arapahoe Rd Centennial, CO 80122	
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 DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0880	Provide and implement an infectior	prevention and control program.	
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS H	IAVE BEEN EDITED TO PROTECT C	ONFIDENTIALITY** 40221
Residents Affected - Some	program designed to provide a safe	ews, the facility failed to maintain an inf e, sanitary, and comfortable environme ommunicable diseases and infection fo	nt, and to help prevent the
	Specifically, the facility failed to follow and maintain proper hand hygiene practices between the cleaning of residents ' rooms, between resident contact, and failed to properly sanitize shared equipment between resident use.		
	Findings include:		
	I. Hand hygiene failures		
	A. Facility policy		
	The Hand Hygiene policy/Hand Hy administrator (NHA) on 2/6/19 at 1	giene Table revised 11/18 and 1/19, pr 1:56 a.m., read in pertinent part:	ovided by the nursing home
	-The community considers hand hygiene the primary means to prevent the spread of infections. Hand hygiene includes both hand washing and the use of alcohol based sanitizer.		
	-All associates shall follow the hand hygiene procedures to help prevent the spread of infection to other associates, residents, and visitors.		
	-Between resident contacts.		
	-Before performing resident care pr	ocedures.	
	-After handling items potentially con	ntaminated with blood, body fluids, sec	retions, or excretions.
	B. Professional reference		
		ideline and Recommendations for Disin https://www.cdc.gov/infectioncontrol/gu	
	It read in pertinent part:		
	(continued on next page)		

STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY
AND PLAN OF CORRECTION	IDENTIFICATION NUMBER: 065345	A. Building B. Wing	COMPLETED 02/07/2019
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE	
Suites at Someren Glen Care Center, The		5000 E Arapahoe Rd Centennial, CO 80122	
For information on the nursing home's	plan to correct this deficiency, please cont	act 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)		
		PA-registered disinfectant using the fectants have a label contact time efficacy of disinfectants against abel instructions on EPA-registered fer from those on the resulting from off-label use and is ninimum, noncritical patient-care s after use on each patient). ient-care equipment after using it atient. ed rails, over-the-bed table) and observed on the secure unit groom area, then returning to a e arms and the walker. No hand multiple wheelchairs and resident hand sanitization done between readings without sanitizing her unit and several unknown CNAs rs and residents on the arms with d assisting residents that were lents ' arms, hands, and a resident ' s pulse	
	oximetry reading, (a non-invasive method for monitoring a person 's oxygen saturation on the fingertip). When she obtained the pulse oximeter from the basket of the vitals sign machine, a blood pressure cuff fell to the floor, she picked it up by the tubing, shook it, and placed it back in the basket, she did not sanitize it. She did not sanitize the pulse oximeter prior to obtaining the reading, nor afterwards, before she placed it back in the basket of the vital signs machine.		
	D. Staff interviews		
	sanitizer between any resident cont human contact. When a nurse or a should be cleaned with (brand nam	interviewed on 2/6/19 at 12:58 p.m. Sh tact, especially on the secure unit since CNA used a pulse oximeter or a blood e) wipes after use and before it is used ining/sanitizing of shared equipment.	e those residents respond well to pressure cuff on a resident, it
	(continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065345	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/07/2019			
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE 5000 E Arapahoe Rd				
Suites at Someren Glen Care Center, The		Centennial, CO 80122				
For information on the nursing home's	plan to correct this deficiency, please con	l 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 0880 Level of Harm - Minimal harm or potential for actual harm	LPN #1 was interviewed on 2/6/19 at 1:45 p.m. She said when a resident 's blood pressure or pulse oximeter reading was obtained or the equipment comes in contact with the floor, it should be sanitized with the wipes that were kept in the medication cart.					
Residents Affected - Some	CNA #1 was interviewed on 2/6/19 at 1:55 p.m. She said staff should sanitize their hands and shared equipment between contact with residents and wash their hands with soap and water if soil can be seen.					
	40465					
	III. Failed to ensure proper handwa	shing when cleaning resident rooms				
	A. Facility policy and procedure					
	The Patient Room: Daily & Isolation Cleaning Procedures policy, last revised 2011, was provided by the NHA on 2/6/19 at 1:38 p.m. It documented in pertinent part;					
	-When getting started, conduct hand hygiene, don gloves and any other required protective equip					
	-After cleaning the restroom area, remove gloves and PPE. Perform hand hygiene and don fresh gloves.					
	The procedure on cleaning resident rooms was provided by NHA on 2/6/18 at 1:38 p detailed instructions on how to clean a resident room but failed to indicate when to do when staff were to perform hand hygiene.					
	B. Observation and interview					
	The housekeeper (HK) was observed on 2/6/19 at 9:24 a.m. He donned gloves before cleaning resident room [ROOM NUMBER]. He cleaned #304 and when exiting the room, he doffed his gloves and threw them away. He donned new gloves and started to clean room [ROOM NUMBER]. After cleaning room [ROOM NUMBER], he exited the room and doffed his gloves and threw them away. He moved to room [ROOM NUMBER], donned new gloves, cleaned the room and doffed his gloves upon exiting. The HK did not wash perform hand hygiene before donning a new pair of gloves when cleaning resident rooms #304, #305 and #306.					
	-No hand hygiene or sanitation was observed in between the HK cleaning three different rooms.					
		e entering a resident ' s room to clean it d not perform hand hygiene before don	5			
	C. Staff interviews					
	(continued on next page)					

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065345	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/07/2019
NAME OF PROVIDER OR SUPPLIER Suites at Someren Glen Care Center, The		STREET ADDRESS, CITY, STATE, ZIP CODE 5000 E Arapahoe Rd	
		Centennial, CO 80122	
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 0880 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	The housekeeping supervisor (HKS) was interviewed on 2/6/19 at 9:50 a.m. She said that she trained the housekeepers, after cleaning a resident room to discard their gloves, perform hand hygiene and don new gloves. She said there was turnover in the housekeeping department and she was training the new staff currently. She said she had focused on ensuring the housekeepers used the correct procedure of cleaning the resident rooms and the correct chemicals with the appropriate contact times. The building operations director (BOD) was interviewed on 2/6/19 at 10:38 p.m. He said he expected the housekeeping staff to perform hand hygiene between cleaning resident rooms. He said the housekeeper was newer and the housekeeping staff would be inserviced on appropriate hand washing or utilizing alcohol based hand rub when changing gloves when cleaning resident rooms.		