Printed: 06/23/2025 Form Approved OMB No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165494	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 08/15/2024	
NAME OF PROVIDER OR SUPPLIE	ER	STREET ADDRESS, CITY, STATE, ZI	P CODE	
Tripoli Nursing & Rehab		604 Third Street SW Tripoli, IA 50676		
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 DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)	
F 0637	Assess the resident when there is	a significant change in condition		
Level of Harm - Minimal harm or potential for actual harm	48003			
Residents Affected - Few	Based on record review, staff interview, and Resident Assessment Instrument (RAI) Manual review the facility failed to ensure 1 of 2 residents (Resident #20) Significant Change Minimum Data Set (MDS) assessments were completed within 14 days of identifying a significant change occurred. The facility reported a census of 24 residents.			
	Findings include:			
	Record review of Resident #20, communication note to the doctor documented the resident went on hospice on 12/29/23.			
	Record review on 8/12/24 of Resident #20 revealed that a Significant Change MDS was not completed when Resident #20 went on hospice care.			
	During an interview on 8/13/24 at 12:03 PM, the Assistant Director of Nursing (ADON) reported when a resident goes on or off hospice a significant change MDS is to be completed. She verbalized that she follows the RAI manual.			
	During an interview on 8/13/24 at 12:05 PM, the Director of Nursing (DON) reported the facility follows the RAI manual.			
	On 8/13/24 at 3:14 PM, the Administrator reported the facility does not have a policy for MDS completion. She reported they follow the RAI manual.			
	Record review of the current RAI Manual dated 10/2023 on page 2-25 instructed the following:			
	(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

(X6) DATE

FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 165494

If continuation sheet Page 1 of 12

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F 0637  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	program (Medicare-certified or Stat resident at the nursing home. The date of the hospice election (which but not earlier than). A Significant (was recently conducted on the resi and nursing home is in place. A Me its services. This is an appropriate it reflects the current condition of the	red to be performed when a terminally te-licensed hospice provider) or change Significant Change MDS date must be can be the same or later than the date Change MDS must be performed regardent. This is to ensure a coordinated pedicare-certified hospice must conduct time for the nursing home to evaluate the resident, since the nursing their higherest the resident in achieving their higherest the resident is experiencing.	es hospice providers and remains a within 14 days from the effective of the hospice election statement, dless of whether an assessment lan of care between the hospice an assessment at the initiation of he MDS information to determine if mains responsible for providing

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NAME OF PROVIDER OR SUPPLIER  Tripoli Nursing & Rehab		STREET ADDRESS, CITY, STATE, ZI 604 Third Street SW Tripoli, IA 50676	P CODE
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 DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		ion)
F 0640 Level of Harm - Potential for minimal harm Residents Affected - Some	Encode each resident's assessment 48003  Based on record review, staff intent facility failed to ensure 3 of 3 reside assessments were completed whencensus of 24 residents.  Findings include:  1. Record review of Resident #21, discharged to home.  Review of Resident #21's MDS assembleted.  During an interview on 8/13/24 at 1 resident discharges the staff comm She verbalized that she follows the During an interview on 8/13/24 at 1 RAI manual.  On 8/13/24 at 3:14 PM, the Admini She reported they follow the RAI m Record review of the current RAI M A Discharge MDS must be completed.  2. Record review of Resident #77, discharged to another facility.  Review of Resident #77's MDS assembleted.  3. Record review of Resident #78, discharged to home.	riew, and Resident Assessment Instrurents (Resident #21, #77, and #78) Discont the resident was discharged from the Progress Note dated 4/02/24 at 11:45 deseaments submitted lacked document.  2:00 PM, the Assistant Director of Nursunicates to her the discharge and a dis	State within 7 days of assessment.  ment (RAI) Manual review, the tharge Minimum Data Set (MDS) is facility. The facility reported a  AM documented the resident ation of a discharge MDS  sing (ADON) reported when a scharge MDS is to be completed.  I) reported the facility follows the ve a policy for MDS completion.  Structed the following:  PM documented the resident ation of a discharge MDS  PM documented the resident

165494	A. Building B. Wing	08/15/2024
NAME OF PROVIDER OR SUPPLIER  Tripoli Nursing & Rehab		P CODE
nlan to correct this deficiency please con		agency
SUMMARY STATEMENT OF DEFIC	CIENCIES	
Coordinate assessments with the p services as needed.  49698  Based on facility record review, sta Pre-admission Screening and Resifacility reported a census of 24 resifacility reported a census of 24 resifindings Include:  The Minimum Data Sample (MDS) status (BIMS) score of 12, indicatin Depression, and Mild Intellectual Depression of a PASRR for Resident #14's Care Plaservices to be provided.  Interview on 8/13/24 at 12:58 PM we ADON revealed this had not been of PASRR worked. When Resident #14 Resident #14's current health concurrent to be in the facility for long of care. Staff D also acknowledged be provided.  8/13/24 at 3:14 PM, via email, Staff follows regulatory guidelines.  The Maximus PASRR manual date to distinguish them from their count persons applying to or residing in Monce a person with a suspected or	ff interview, and policy review, the facil dent Review (PASRR) for 1 of 1 reside dents.  for Resident #14, dated 06/28/24, indice g moderate cognitive impairment. Diagrisabilities.  for now but should return to a settion, dated 12/27/23, determined a Leverage for now but should return to a settion, dated 12/29/24, failed to document of the decident of the facility has goal was erns he is not comfortable leaving the figure to update Resident #14's Care of A, Administrator, stated the facility document of the facility	eview program; and referring for sity failed to maintain a valid ents screened (Resident #14). The stated a brief interview for mental enoses of Stroke, Seizure Disorder, etc. It II short term approval ending on eng in the community. Eletermined PASRR Level II and estermined PASRR Level II and end was not sure how the short term to return to the community, due to acility and has excepted he will been no attempts for a lower level Plan to include PASRR services to es not have a PASRR policy and ereferred to as Level II evaluations en is a brief screen used to identify the subject to the Level II process. That screen, a Level II evaluation
	plan to correct this deficiency, please con  SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by  Coordinate assessments with the pservices as needed.  49698  Based on facility record review, state Pre-admission Screening and Resifacility reported a census of 24 resifacility reported a census of 24 resifacility reported a census of 12, indicating Depression, and Mild Intellectual Depression Action of the Passer Provided Action of	STREET ADDRESS, CITY, STATE, ZI 604 Third Street SW Tripoli, IA 50676  plan to correct this deficiency, please contact the nursing home or the state survey;  SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying informatic coordinate assessments with the pre-admission screening and resident reservices as needed.  49698  Based on facility record review, staff interview, and policy review, the facility reported a census of 24 residents.  Findings Include:  The Minimum Data Sample (MDS) for Resident #14, dated 06/28/24, indic status (BIMS) score of 12, indicating moderate cognitive impairment. Diag Depression, and Mild Intellectual Disabilities.  Review of a PASRR for Resident #14, dated 12/27/23, determined a Leve 1/26/24. Indicating nursing facility care for now but should return to a settil Review of Resident #14's Care Plan, dated 12/29/24, failed to document of services to be provided.  Interview on 8/13/24 at 12:58 PM with Staff D, ADON, acknowledged PAS ADON revealed this had not been done due to not knowing the process at PASRR worked. When Resident #14 was admitted to facility his goal was Resident #14's current health concerns he is not comfortable leaving the for continue to be in the facility for long term care. Because of this there had I of care. Staff D also acknowledged failure to update Resident #14's Care be provided.  8/13/24 at 3:14 PM, via email, Staff A, Administrator, stated the facility dor follows regulatory guidelines.  The Maximus PASRR manual dated 2/8/23 directs PASRR evaluations are to distinguish them from their counterpart Level I screens; the Level I screensons applying to or residing in Medicaid certified nursing homes that a Once a person with a suspected or known diagnosis is identified through I must be performed to determine whether the individual has special treatm

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NAME OF PROVIDER OR SUPPLIER  Tripoli Nursing & Rehab		STREET ADDRESS, CITY, STATE, ZI 604 Third Street SW Tripoli, IA 50676	P CODE
For information on the nursing home's	plan to correct this deficiency, please con		agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	ion)
F 0656 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Develop and implement a complete that can be measured.  49698  Based on facility record review, stat comprehensive Care Plan and ens recommendations were added to the (Resident #14). The facility reporte Findings Include:  The Minimum Data Sample (MDS) status (BIMS) score of 12, indicatin Depression, and Mild Intellectual Depression, and Mild Intellectual Depression.	of care plan that meets all the resident's first interview, and policy review, the faciliare Pre-Admission Screening and Responsive Care Pland a census of 24 residents.	ity failed to develop a resident's ident Review Level II service if for 1 of 3 residents reviewed

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	165494	B. Wing	08/15/2024
NAME OF PROVIDER OR SUPPLIE	NAME OF PROVIDER OR SUPPLIER		P CODE
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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 0800  Level of Harm - Minimal harm or potential for actual harm	Provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs.  **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 49698		
Residents Affected - Some		ew, and process review, the facility faile met their nutritional needs. The facility r	
	Findings include:		
	During an observation on 8/14/24 a bread revealed the following:	at 11:35 AM -12:00 PM of the puree pro	ocess for carrots, spaghetti, and
	Staff B, Cook, needed to make four servings of pureed carrots, she started by scooping four, four ounce scoops into the food processor. Then added two scoops of thickener and poured in milk and began to pure the carrots. Staff B added another scoop of thickener to make the proper consistency, then transferred the pureed carrots to a steam table pan and placed it in the oven to heat to proper temperature. Staff B, indicated a four ounce scoop would be used for the correct portion.		
	At 11:49 AM, Staff B, Cook, placed two slices of bread and two and a half, six ounce scoops of spaghetti int the food processor, added milk and three scoops of thickener to make the proper consistency, then transferred the pureed spaghetti to a steam table pan and placed in the oven to heat to proper temperature. Staff B, indicated a six ounce scoop would be used for the correct portion size.		
	Review of [NAME]. Puree Process,	, posted in kitchen at the puree and pre	p station revealed the following:
	Step 1. Measure out the desired nu	umber of servings into a container for p	ureeing.
	Step 2. Puree the food.		
	Step 3. Add any necessary thicken consistency.	er or appropriate liquid of nutritive valu	e and flavor to obtain desired
	Step 4. Measure the total volume of	of the food after it is pureed.	
	Step 5. Divide the total volume of the	he pureed food by the original number	of portions. (See puree scoop chart)
	Step 6. Heat or chill the pureed food to safe serving temperatures.		
		Staff B, Cook, stated she was not awar ree scoop chart to determine the portio I at lunch were not accurate.	
	Interview on 8/14/24 at 3:55 PM, with Staff A, Facility Administrator acknowledged the puree process was not completed correctly and portions were not accurate.		
	(continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION    STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION				No. 0936-0391
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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 0800  On 8/14/24 at 5:29 PM via email, Staff A, Administrator, stated the facility does not have a policy for therapeutic diets or food preparation.			604 Third Street SW	P CODE
(Each deficiency must be preceded by full regulatory or LSC identifying information)  F 0800  Cevel of Harm - Minimal harm or potential for actual harm  On 8/14/24 at 5:29 PM via email, Staff A, Administrator, stated the facility does not have a policy for therapeutic diets or food preparation.	For information on the nursing home's	plan to correct this deficiency, please con	Lact the nursing home or the state survey	agency.
therapeutic diets or food preparation.  Level of Harm - Minimal harm or potential for actual harm	(X4) ID PREFIX TAG	1		ion)
	Level of Harm - Minimal harm or potential for actual harm			does not have a policy for

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION (XI) PROVIDER/SUPPLIER/CLIA (DEMTIFICATION NUMBER: 165494 (XI) BANTIFICATION NUMBER: 165494 (				
Tripoli Nursing & Rehab  604 Third Street SW Tripoli, IA 50676  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 0804  Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Some  Based on observations, staff interviews, and policy review, the facility failed to serve food maintained at a safe and appetizing temperature. The facility reported a census of 24 residents.  Findings include:  On 8/12/24 at 12:16 PM, Dining observation revealed a pan of meatloaf sitting on top of the steam table, not inside the table where the heat is held. Review of food temperatures taken prior to serving indicated the meatloaf temperature of 177 degrees Fahrenheit (F). At 12:21 PM, after Staff C, Cook, served the last plate, meatloaf temperature was requested, revealing 64 degrees F.  During Dinner observation on 8/14/24 at 6:25, after serving the last resident, Surveyor requested Staff C, Cook, temp pureed fish sticks in the steam table, revealing a temperature of 116 degrees F. Staff C acknowledged the food temperature needed to be above 135 degrees F.  Interview with Staff A, Administrator on 8/15/24 at 8:59 AM, revealed hot foods should be held at 135 degrees F or above and cold foods at 41 degrees F or below.  Review of facility provided document, Cooking and Hot Holding Food revision date 9/16, indicated: The internal temperature of Potentially Hazardous Foods (Time/Temperature for Safety Food) must be 41 F or below or 135 F or above at all times. Hot foods must be held at 135 F or above, to ensure foods do not		IDENTIFICATION NUMBER:	A. Building	COMPLETED
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			NO. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 08/15/2024
NAME OF PROVIDER OR SUPPLIE Tripoli Nursing & Rehab	ĒR	STREET ADDRESS, CITY, STATE, ZI 604 Third Street SW Tripoli, IA 50676	P CODE
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 0805 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	SUMMARY STATEMENT OF DEFICIENCIES  (Each deficiency must be preceded by full regulatory or LSC identifying information)  Ensure each resident receives and the facility provides food prepared in a form designed to meet indivineeds.		to serve the appropriate diet for 1 ). The facility reported a census of  TE] revealed Resident #23 scored vere cognitive impairment. The limitation of activities due to  quired tube feedings (G-tube) luded, resident prefers food intake d treat as ordered. Resident #23 is  esident #23 was evaluated at lunch d gravy for lubrication, thinned  a regular diet, mechanical soft  #23 had a regular diet, mechanical  g plated mechanical soft and puree the dietary staff if the plated food  ated after having another resident by the floor nurse prior to serving. dered diet.  If fish sticks and potato wedges, d at his table. Dietary staff failed to sitting at the opposite side of the confirm if plated food was e plated food did not meet tenu, indicating the potato wedges

			No. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/15/2024
NAME OF PROVIDER OR SUPPLIER  Tripoli Nursing & Rehab		STREET ADDRESS, CITY, STATE, ZI 604 Third Street SW Tripoli, IA 50676	P CODE
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	CIENCIES full regulatory or LSC identifying informati	ion)
F 0805  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Some	the previous evening to Resident #	staff A, Administrator, stated the facility	

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165494	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/15/2024
NAME OF BROWERS OF CURRY		CTDEET ADDRESS OUT CTATE TO	ID CODE
NAME OF PROVIDER OR SUPPLII  Tripoli Nursing & Rehab	ER	STREET ADDRESS, CITY, STATE, ZI 604 Third Street SW Tripoli, IA 50676	P CODE
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 informat	ion)
F 0812  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Some	in accordance with professional sta	ed or considered satisfactory and store and ards.  ew, and policy review, the facility failed	
	professional standards for food ser Findings include:  On 08/12/24 at 10:15 AM, Initial obitems were opened, unsealed (opecanister of butter, cottage cheese, bag of stuffing, and a frozen bags of A slimy wet area was also observe During an interview 08/13/24 at 2:3 been sealed, labeled, dated when area in the walk-in cooler.	vice safety. The facility reported a censister servation of the kitchen's food storage in to air), and/or lacked labeling to iden condiments, milk, half of an apple pie, of chicken.	and freezers revealed the following tify product and opened date; open package of hamburger buns, edged these items should have Also acknowledged the slimy wet

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/15/2024
NAME OF PROVIDER OR SUPPLIER  Tripoli Nursing & Rehab		STREET ADDRESS, CITY, STATE, Z 604 Third Street SW Tripoli, IA 50676	P CODE
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	CIENCIES full regulatory or LSC identifying informat	ion)
F 0865 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Based on facility record review and they identified their own high risk, he faith attempt to correct them. The facility is include:  During an interview on 8/15/24 at 1 follow up when concerns are identified happening again.  Review of the facility's past survey accurate, and complete MDS data implementation plan of action to control of the CAPI Plan dated 2014 directed.	staff interviews, the facility failed to provide acility reported a census of 24 resident acility reported the fied to make sure they are continuing the to the CMS System. The facility continuing the co	ovide satisfactory evidence that y deficiencies, and made a good is.  Here is not a plan in place to do a o keep a previous deficiency from the o electronically transmit encoded, used to be in violation and lacked an and processes. The facility will