STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		A. Building	02/27/2025	
	165556	B. Wing		
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZI	P CODE	
Sunnycrest Manor		2375 Roosevelt Street		
		Dubuque, IA 52001		
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		CIENCIES full regulatory or LSC identifying informati	on)	
F 0657	Develop the complete care plan within 7 days of the comprehensive assessment; and prepared, reviewed, and revised by a team of health professionals.			
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS F	HAVE BEEN EDITED TO PROTECT C	ONFIDENTIALITY** 48452	
Residents Affected - Few	Based on record review, interviews, and policy review the facility failed to review and revise a resident's Plan for 1 of 5 residents reviewed for unnecessary medications (Resident #63). The resident's Care Plan ot include focus areas, goals, or interventions for the use of medications for mental health. The facility reported a census of 73 residents.			
	Findings include:			
	The Minimum Data Set (MDS) for Resident #63, dated 01/22/25, documented a Brief Interview for Menta Status score of 14/15 which indicated intact cognition. Diagnoses included anxiety disorder, depression, schizophrenia.			
	The resident's medication administration record listed the following medications:			
	Divalproex Sodium ER Extended F	Release 500 MG for schizoaffective bip	olar type	
	Invega Sustenna Intramuscular Su	spension 234 MG/1.5 ML for schizoaff	ective bipolar type	
	Lithium Carbonate ER Extended R	elease 300 MG for schizoaffective bip	blar type	
	Quetiapine Fumarate 50 MG for so	chizoaffective disorder bipolar type		
	Vortioxetine HBr 20 MG for depres	sion		
	During an interview on 02/24/25 at 11:25 AM Resident #63, when asked about a visible tree might be from his medication. He reported someone 'checked on it.'			
	A document titled AIMS-Abnormal Involuntary Movement Scale dated 2/4/25 documented mov right hand and mouth that affected eating and kept him up at night.			
	(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

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. Building	(X3) DATE SURVEY COMPLETED	
	165556	B. Wing	02/27/2025	
NAME OF PROVIDER OR SUPPLIER Sunnycrest Manor		STREET ADDRESS, CITY, STATE, ZI	P CODE	
		2375 Roosevelt Street Dubuque, IA 52001		
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 DEFICI (Each deficiency must be preceded by f		CIENCIES full regulatory or LSC identifying informati	ion)	
F 0657 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	or Resident #63's Care Plan, admitted [DATE], documented a mood focus area with intervention worsening mood and involve psychiatry, the resident's personal care physician, or pharmacy Another focus area for PASRR services included general medication management by a psyc Neither section addressed the resident's diagnoses of schizophrenia, anxiety, or depression. did not address the resident's current psychotropic medications or monitoring for side effects involuntary movement.			
	During an interview with Staff D, Registered Nurse on 02/26/25 at 11:32 AM she indicated nurses, the MDS Coordinator, and the Social Worker could update the Care Plan.			
	On 02/26/25 at 01:17 PM the Social Worker stated she entered information into the Care Plan from the PASRR and specific to triggers and symptoms in the quality of life section. Nursing would enter information regarding diagnoses and medications.			
	On 02/26/25 at 01:42 PM Staff E, MDS Coordinator stated it was her responsibility to enter the psychotropic medications into the Care Plan. After a review of this resident's Care Plan, she confirmed the information was not there and would normally be found under the mood heading. She stated she must have missed it and would work to get that fixed.			
	develop the Care Plan in conjunction The Care Plan would address resident	nsive Care Plan documented the intercon with the RAI (Resident Assessment dent goals, actual and potential problem as responsible for initiation and ongoing	Instrument) and would be ongoing ns, needs, strengths, and individua	

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165556	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/27/2025
NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE Sunnycrest Manor 2375 Roosevelt Street Dubuque, IA 52001		2375 Roosevelt Street	
		202001/	
(X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICI			
	(Each deficiency must be preceded by	full regulatory or LSC identifying informat	ionj
F 0658		irsing facility meet professional standa	rds of quality.
Level of Harm - Minimal harm or potential for actual harm	37072		
Residents Affected - Few		ew, and record review the facility failed idents injected with an insulin pen (Res	
	Findings include:		
	Review of Resident #18 Medication administration record for February 2025 revealed an order for Fiasp FlexTouch Subcutaneous Solution Pen-injector 100 unit/milliliter inject 26 unit subcutaneously before meals related to type 2 diabetes mellitus. She also had an order for sliding scale insulin. If blood sugar 150-200 inject 3 units Fiasp FlexTouch Subcutaneous Solution Pen-injector.		
	for Resident # 18. Staff A dialed up prime the needle. Staff A needed a obtained a second insulin pen and	M Staff A, Licensed Practical Nurse (LI 19 units of Fiasp insulin for Resident is second pen to administer the prescrib dialed up 10 units of Fiasp insulin. Sta b. Staff A failed to waste 2 units of insul	#18 and failed to waste 2 units to ed dose of 29 units. Staff A ff A entered Resident #18 room and
	On 02/27/25 at 08:17 AM Staff H, Registered Nurse (RN) stated with an insulin pen make sure it is the right person and check your dates. I dial it to 4 units or what the orders is after putting the needle on the insulin pen. I have never heard to waste 2 units before drawing the correct dose in an insulin pen. I was not aware to waste 2 units before administering insulin from a pen.		
	On 02/27/25 08:29 AM Staff I, RN stated when administering insulin from a pen you need to prime the pen with about 5 units of medication and then push it out. This way when you give insulin the next time it for sure will administer the insulin.		
	On 02/27/25 at 10:43 AM the Co Director of Nursing (DON) stated they would have to refer to manufacture instruction for correct procedure and they would expect nurses to follow the manufacture recommendations.		
	The package insert for Fiasp Insulin Flex Touch Pen directed to turn the dose selector to 2 units, then hold the pen with the needle pointing up. Tap the top of the pen gently to let any air bubbles rise to the top. Hold the pen with needle pointing up and hold in the dose button until the dose counter shows 0. A drop of insulin should be seen at the tip.		

ER	STREET ADDRESS, CITY, STATE, ZI 2375 Roosevelt Street	P CODE
	Dubuque, IA 52001	
plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
		on)
 Procure food from sources approve in accordance with professional states **NOTE- TERMS IN BRACKETS Hest Based on observation, kitchen records foods according to professional states 2nd floor dining room observations. Findings include: 1. On [DATE] between 9:56 AM and a. Staff B, [NAME] was observed of buckets visible. Staff B used the sate center of the kitchen and the site off white liquids. b. A walk in cooler, with a temperation of contained 2 gallons of milk with an no open date, the plastic inside open contained 2 gallons of milk with an no open date, the plastic inside open and undated. The milk was from and juice did not have preparation of contained 2 gallons of milk with an no open date, the plastic inside open c. A temperature log posted on a refreezer temperature checks from [E] [DATE] and the initial kitchen obsert d. A second walk in cooler in the base open packages of Swiss cheese the exposed to air. The other was upsid unwrapped and exposed to air. A c A bag of carrots was open and undated. e. The dry storage area contained a gravy mix, and bulk containers of C observes contained dented cans of c dispenser in the dry storage room to open dates. 	ed or considered satisfactory and store, indards. AVE BEEN EDITED TO PROTECT Co ord review, staff interview, and policy re- ndards and maintain effective sanitizing. The facility reported a census of 73 re- d 10:27 AM the initial kitchen observati leaning the sink with a damp, white rag ime rag to wipe out the sink and 2 food nk contained food particles and splashed ture of 22 degrees, contained a cart of the p them cold when transported through ozen to the sides of the container and I or open dates. The tops of the carts co expiration date the day before. The cor en, and the raisins inside exposed to ai effigerator door, dated for February 202 DATE] through [DATE]. Temperatures v rvation, [DATE]. ack corner of the kitchen, with a temper at did not have open dates. One of the de down in a plastic bag labeled green ontainer of liquid eggs was open, unda lated. mesquite herb seasoning that was date caesar dressing with dusty lids and cav gream of chicken soup and refried bear hat contained frosted flakes, fruit loops	prepare, distribute and serve food DNFIDENTIALITY** 48452 view the facility failed to store g solution during 4 of 4 kitchen and sidents. on revealed the following: . There were no filled sanitizer prep areas. The prep counter in as of unidentified light brown and milk and a cart of juice. The drinks the building. 6 jugs of milk were umpy. 6 containers of lemonade ntained spilled liquids. A milk crate oler also held a box of raisins with r. 25, contained refrigerator and vere not monitored between rature of 37 degrees, contained two bags was open and the cheese beans. A pound of butter was ted, and the liquid exposed to air. d [DATE], open undated chicken ed in sides dated [DATE]. The can is. The facility stored a cereal , and cinnamon cereal without
	 (Each deficiency must be preceded by Procure food from sources approve in accordance with professional stat **NOTE- TERMS IN BRACKETS F Based on observation, kitchen record foods according to professional stat 2nd floor dining room observations Findings include: On [DATE] between 9:56 AM and Staff B, [NAME] was observed of buckets visible. Staff B used the sat the center of the kitchen and the sit off white liquids. A walk in cooler, with a temperation contained in pans of ice used to kee open and undated. The milk was fr and juice did not have preparation contained 2 gallons of milk with an no open date, the plastic inside oper A temperature log posted on a rea freezer temperature checks from [I [DATE] and the initial kitchen obset A second walk in cooler in the bas open packages of Swiss cheese the exposed to air. The other was upsit unwrapped and exposed to air. A ca A bag of carrots was open and und e. The dry storage area contained for gravy mix, and bulk containers of O shelves contained dented cans of o dispenser in the dry storage room to open dates. 	 On [DATE] between 9:56 AM and 10:27 AM the initial kitchen observati Staff B, [NAME] was observed cleaning the sink with a damp, white rag buckets visible. Staff B used the same rag to wipe out the sink and 2 food the center of the kitchen and the sink contained food particles and splashe off white liquids. A walk in cooler, with a temperature of 22 degrees, contained a cart of remained in pans of ice used to keep them cold when transported through open and undated. The milk was frozen to the sides of the container and I and juice did not have preparation or open dates. The tops of the carts co contained 2 gallons of milk with an expiration date the day before. The cod no open date, the plastic inside open, and the raisins inside exposed to ai A temperature log posted on a refrigerator door, dated for February 202 freezer temperature checks from [DATE] through [DATE]. Temperatures v [DATE] and the initial kitchen observation, [DATE]. A second walk in cooler in the back corner of the kitchen, with a temper open packages of Swiss cheese that did not have open dates. One of the exposed to air. The other was upside down in a plastic bag labeled green unwrapped and exposed to air. A container of liquid eggs was open, unda A bag of carrots was open and undated. The dry storage area contained mesquite herb seasoning that was date gravy mix, and bulk containers of Caesar dressing with dusty lids and cav shelves contained dented cans of cream of chicken soup and refried bean dispenser in the dry storage area was coated in a fluffy gree A large vent on the wall in the dry storage area was coated in a fluffy gree

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165556	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/27/2025
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE	
Sunnycrest Manor		2375 Roosevelt Street Dubuque, IA 52001	
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 f		CIENCIES full regulatory or LSC identifying informati	on)
F 0812 Level of Harm - Minimal harm or potential for actual harm	During an interview on [DATE] at 10:38 AM Staff F, [NAME] and Staff C, Food Service Worker were unabl to locate the dishwasher temperature logs or the sanitizer bucket logs. Staff F stated they might be in the Certified Dietary Manager's (CDM) office. Staff F stated when he was in the kitchen he checked temperatures for the dishwasher.		aff F stated they might be in the
Residents Affected - Some	 On [DATE] at 10:59 AM the CDM provided dishwasher logs. He did not provide logs for the sanitizer buck chemical checks. He stated he expected staff to take drinks out of the ice in the coolers, wipe down the car and dump the ice. He confirmed he was aware the vent in dry storage was dirty and requested it be cleane by maintenance. He stated some things had gone by the wayside but the facility had a new maintenance director who would take care of it. He also stated they would need to come up with a different plan for dati items when they were opened. He expected the person who opened it to date it. 2. On [DATE] at 11:51 AM the surveyor noted the refrigerator in the dining area of the 2nd floor did not ha a temperature log. The thermometer inside was on the top shelf and read 56 degrees Fahrenheit. An additional observation on [DATE] at 11:07 AM revealed the temperature in the refrigerator was 44 degrees, and the thermometer was located in the door. A certified nursing assistants (CNA) assisting in the dining room did not know where to find the temperature log. During an interview on [DATE] at 11:11 AM Staff G, Licensed Practical Nurse (LPN) stated he thought 3rd shift was responsible for monitoring the temperatures and indicated there was a log on the refrigerator behind the nurses station. That log did not include the smaller refrigerator. On [DATE] at 11:18 AM the CDM stated the CNAs were responsible for monitoring the refrigerator temperatures on the units, or maybe environmental services. An additional interview with Staff D, Infection Control Nurse on [DATE] at 11:23 AM determined she was a unable to find a temperature log for the dining room refrigerator, 		
	3. During observations on [DATE] a vent was still covered in the fuzzy of under the vent. At the [DATE] observed	the dry storage room revealed the observation one cart was parked	
	On [DATE] at 10:22 AM an observation brown substance. The CDM stated be cleaned.	t remained coated in a fluffy grey, but could not tell me when it would	
		1:40 AM the Maintenance Director exp ritized based on risk, need, and safety.	
	(continued on next page)		

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NAME OF PROVIDER OR SUPPLIER Sunnycrest Manor		STREET ADDRESS, CITY, STATE, ZIP CODE 2375 Roosevelt Street Dubuque, IA 52001	
For information on the nursing home's	plan to correct this deficiency, please cont	tact the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	TENCIES full regulatory or LSC identifying information)	
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	4. A final kitchen observation on [D, an open date. The CDM stated the again about the logs for sanitizer bubuckets and had put a rush order of sink that contained incomplete doct of chemical in the buckets was effer A policy titled Food Storage, undate and stored in closed containers. Ex should be placed in every refrigerated and stored in closed containers.	ATE] at 10:22 AM revealed a carton of milk was from that day and took out a uckets, the CDM stated they did not ha n them. He took ,d+[DATE] papers fror umentation and confirmed they had not ctive. ed, indicated open packages of dry stor pired foods should be discarded. It furt tion and freezer unit, and temperatures aily, and perishables such as salads, p	milk in the walk in cooler without sharpie to label it. When asked ve any test strips for the sanitizer n a plastic sleeve hanging by the t been testing to see if the amount rage food should be labeled, dated, ther documented thermometers should be recorded on the

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(X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICI (Each deficiency must be preceded by fu		CIENCIES full regulatory or LSC identifying informati	on)	
F 0865	Have a plan that describes the process for conducting QAPI and QAA activities.			
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS H	IAVE BEEN EDITED TO PROTECT C	ONFIDENTIALITY** 48452	
Residents Affected - Some	Based on CMS (Centers for Medicare and Medicaid Services) Statements of Deficiencies, the facility Assessment and Performance Improvement (QAPI) Plan, and staff interviews the facility failed to full implement Quality Assurance (QA) activities to ensure kitchen related deficiencies were corrected ar prevent repeat occurrences. The facility reported a census of 73 residents.			
	Findings include:			
	Form CMS-2567, with a correction date of [DATE], included tag F812 and documented in part that the facility failed to date open foods.			
	Form CMS-2567, with a correction date of [DATE], included tag F812 and documented in part that the facilit failed to meet professional standards of food service safety and food had not been prepared under sanitary conditions.			
		veen [DATE] and [DATE], revealed con nitoring refrigerator and freezer tempe ed food, and a dusty vent.		
	The facility QAPI Plan titled Facility Assessment and reviewed ,d+[DATE] documented information from the Facility Assessment was used to inform the QAPI process and the description of care, services, and resources provided both areas for monitoring of processes and outcomes as well as information for investigation of root causes of adverse events and gaps in performance. The section titled Policy and Procedure for Quality Assurance Performance Improvement indicated QAPI was integrated into responsibilities and accountability of top management, with the QAPI steering committee setting SMART goals each year reported on monthly.			
	On [DATE] at 10:59 AM the Certified Dietary Manager (CDM) reported that he was working on a goal for a new ticketing system for meal service in the dining room. When asked about the concerns observed in the kitchen, he reported they did audits.			
	months. Residents, family members verbally, through resident council m goals that would be followed for at considered priority. The Administra ticket system that would help with b needs. She reported the CDM prov corrective actions. When asked abo	1:52 AM the Administrator explained thes, staff, and departments heads could heetings, or in writing. All department heleast a year. Safety, resident needs, and tor indicated the current dietary SMAR budgeting, ordering, and more accurate ided audits every QA meeting and issued prior survey concerns in the kitcher concern and the committee had been to be a substantial of the committee had been to be a substantial of the committee had been to be a substantial of the committee had been to be a substantial of the committee had been to be a substantial of the committee had been to be a substantial of the committee had been to be a substantial of the committee had been to be a substantial of the committee had be	share concerns with the committee eads were expected to set SMAR nd deficiencies from surveys were T goal was related to a dietary ely representing resident food ues were immediately fixed with n, the Administrator stated she	
	(continued on next page)			

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION NAME OF PROVIDER OR SUPPLIE Sunnycrest Manor	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165556	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing STREET ADDRESS, CITY, STATE, ZI 2375 Roosevelt Street	(X3) DATE SURVEY COMPLETED 02/27/2025 P CODE	
Sunnycrest Manor		Dubuque, IA 52001		
For information on the nursing home's	plan to correct this deficiency, please cont	tact the nursing home or the state survey a	agency.	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by		NCIES Il regulatory or LSC identifying information)	
F 0865 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	On [DATE] at 12:11 PM the CDM provided a document titled 2024 deficiency audits with tabs for food temperature, hairnets, glove usage, date marking, and portion size. In the date marking tab, 13 of 44 entries indicated food was not labeled properly. The audits did not include education provided to staff regarding results.			

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For information on the nursing home's	plan to correct this deficiency, please con	I tact the nursing home or the state survey :	agency.
(X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICI (Each deficiency must be preceded by fu		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	37072		
Residents Affected - Few	Based on observation, staff interview, and record review the facility failed to provide proper hand was and wound care to prevent the spread of infection in 1 out of 1 wound care observed (Resident #34). facility identified a census of 73 residents.		
	Findings include:		
	Review of Resident #34 physician v blister drained on 10/29/24 and indi (MRSA) bacteria.		
	Review of the Care Plan for Resident #34 with a revision date of 12/17/24 revealed an open a great toe and left heel. The Care Plan revealed resident had an active infection to left heel and extremity cellulitis. The Care Plan directed staff during active infection institute CONTACT ISC gowns when changing contaminated linens and prior to entering residents room, gowns and g be removed prior to exiting the room, staff should use good hand-washing before entering and room. Place soiled linens in bags prior to exiting room and place in proper laundry bins . Bag I close bag tightly before taking to laundry.		
	Resident # 34. Staff provided a dre donned personal protective equipm Staff A double gloved both hands, r He did not wash hands or change g on left heel and then right great toe heel and then the right great toe. S removed outer gloves and donned without changing gloves or washing gloves, cleaned up supplies, remove and disposed of trash and removed	AM, Staff A, Licensed Practical Nurse (ssing change to the left heel and right nent (PPE) and stated he washed hand removed soiled dressing from right grea- gloves after removed dressings. He the wound with soap and water, rinsed ea taff A did not remove gloves or wash he another pair of gloves and then provide g hands between the wounds. After the yed trash from room and took to utility r d personal protective equipment. Staff A e unit touching medication cart, door kn	great toe to Resident #34. Staff s prior to me coming to the room. at toe and then from the left heel. n proceeded to cleanse the wound ch area and then dried first the left ands between the wounds. Staff A ed treatment to both wounds treatment completed he removed oom next door to residents room A did not wash hands, he returned
	wound at a time. First wash hands clean gloves. Complete the treatme gloves off and wash my hands and	08:10 AM Staff H, Registered Nurse (I and don gloves, then cleanse wound a ent and then remove gloves and wash I then go to the next wound and comple e way. I would wash my hands before le ds.	nd again wash hands and don hands again. I would then take my ite one wound at a time and
	not go between wounds. I would wa	stated to keep wounds separate when ash my hands between steps of wound bed down, place call light in reach, and	care and changes my gloves.
	(continued on next page)		

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165556	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/27/2025	
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(X4) ID PREFIX TAG			TENCIES full regulatory or LSC identifying information)	
F 0880 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	 change gloves and wash hands being a time or you risk spreading infection is clean, between cleansing the work complete hand hygiene. Staff definition between wounds. Staff should never hygiene. Staff should dispose of PF room. On 02/27/25 at 10:37 AM the Co Discould do one extremity when provinew gloves then do the treatment a starting another. They should take of The facility provided a policy titled here the starting another of the treatment of the should a policy titled here the starting another. 	ion Preventionist stated if staff are prov fore treating wounds, should only comp on from one wound to another. Staff sho und and removal of the dirty dressing s tely need to use personal protective ed ar come out of the room with gloves on PE in the room and hand hygiene in the rector of Nursing (Co DON) stated the iding wound care. They should remove ind complete hand hygiene. Staff shoul off their gloves and complete hand-was Hand Washing reviewed 2024 which di a dressing. The policy revealed hand h of infections.	blete wound care on one wound at build use barriers making sure area taff should take off gloves and uppment and change gloves and should be completing hand room not after you have left the expectation of staff would be they dressing, wash hands and don d complete one wound before shing before leaving the room. rected staff hand hygiene would be	