STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. Building	(X3) DATE SURVEY COMPLETED
	265564	B. Wing	07/01/2022
NAME OF PROVIDER OR SUPPLIE	ER	STREET ADDRESS, CITY, STATE, ZI	P CODE
Medicalodges Butler		103 East Nursery	
		Butler, MO 64730	
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 0812	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.		
Level of Harm - Minimal harm or potential for actual harm	38452		
Residents Affected - Some	<ul> <li>Based on observation, interview, and record review, the facility failed to keep the kitchen and the dry storage floors clean; to retain operable thermometers in all refrigerators/freezers to confirm adequate temperature ranges; to maintain sanitary utensils and food preparation equipment; to maintain plastic cutting boards to avoid food safety hazards; to follow correct hair hygiene practices; and to separate damaged foodstuffs. These deficient practices potentially affected all residents, visitors, volunteers, or staff who ate food from the kitchen. The facility's census was 68 residents with a licensed capacity for 110 residents.</li> <li>1. Observations during the initial kitchen inspection on 6/27/22 between 10:01 A.M. and 12:38 P.M. showed the following:</li> <li>The dry storage room floor had nine plastic cup lids, a fork, bits of paper, plastic, a small strip of cardboard, and food debris underneath the baker's racks.</li> <li>There was a 12 ounce plastic bottle of pancake syrup under the large can dispenser rack.</li> </ul>		
	-A large 6.61 pound can of Mandar	d can of Mandarin oranges on the dispenser rack was heavily dented at the top side. I drawer under a food preparation table behind the stove had a small dark-wooden th a cream colored substance encrusted on it.	
	-There were many crumbs on a lower shelf with a tub of lids and a service tray with spice jars on it, and food debris on the floor underneath.		
	-There were numerous crumbs, spills, and splotches on the shelf under the manual can opener.		
	-The vents on the cooling unit on top of the ice machine had a heavy build-up of lint, and a small sign that stated Clean Air Filter Twice a Month.		
	-There was an over-abundance of crumbs on the bottom edge of a tray cart next to the steam table.		
	-There was no thermometer in the freezer by the back exit door.		
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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

Facility ID: 265564

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
	265564	A. Building B. Wing	07/01/2022	
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE		
Medicalodges Butler		103 East Nursery Butler, MO 64730		
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 0812	-A green cutting board was heavily scored with plastic bits flaking off.			
Level of Harm - Minimal harm or potential for actual harm	-There was a large quantity of crumbs under the conveyor toaster on a metal rolling cart, with more crumbs on the two shelves underneath.			
Residents Affected - Some	-Resident food trays were being passed out of the kitchen from the steam table and beverages prepa four nursing staff with no hairnets on.			
	Observations during the follow-up kitchen inspection on 6/28/22 between 9:16 A.M. to 12:19 P.M. showed the following:			
	-The dry storage room floor had a fork, bits of paper, and food debris under the baker's racks.			
	-Numerous crumbs were on the lower shelf with a tub of lids and a service tray of spice jars on it, food debris on the floor underneath.			
	-There were many crumbs, spills, and splotches on a shelf under the manual can opener.			
	-The vents on the cooling unit on top of the ice machine had a heavy build-up of lint, and a small sign that stated Clean Air Filter Twice a Month.			
	-There was an over-abundance of crumbs on the bottom edge of a tray cart next to the steam table.			
	-The freezer by the back exit door had no thermometer in it.			
	-A green cutting board was heavily scored with bits of plastic flaking off.			
	-Resident food trays were being passed out of the kitchen from the steam table and beverages prepared in the kitchen by three staff with no hairnets on.			
	During an interview on 6/29/22 at 10:13 A.M. the Dietary Manager said the following:			
	-The cooks and bakers were responsible for cleaning the floors daily and maintenance deep cleans once a week.			
	-Food preparation utensils should be cleaned after each use.			
	-All dietary staff are responsible for keeping food preparation areas and shelves clean.			
	-Plastic food preparation items should have no cracks or anything, and be easily cleanable.			
	-Damaged food stuffs are sent back to the vendor for credit.			
	-He/She always thought the nursing staff should wear hairnets when taking resident food trays from the server at the steam table.			
	Record review of the 1999 and 2009 Food and Drug Administration (FDA) Food Code and Missouri Food Codes, showed:			
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NAME OF PROVIDER OR SUPPLIE	R	STREET ADDRESS, CITY, STATE, ZI	
Medicalodges Butler		103 East Nursery Butler, MO 64730	
For information on the nursing home's plan to correct this deficiency, please contact the nursing h		tact the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (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 - Some	SUMMARY STATEMENT OF DEFICIENCIES		and food-contact surfaces of t colors, odors, or tastes to food h-resistant, and nonabsorbent; (C) ) Finished to have a smooth, easily ng, scoring, distortion, and ubject to scratching and scoring ted, or discarded if they are not that are subject to scratching and

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265564	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/01/2022	
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZI	STREET ADDRESS, CITY, STATE, ZIP CODE	
Medicalodges Butler		103 East Nursery Butler, MO 64730		
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 DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)			
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** 38452			
Residents Affected - Many	Based on observation, interview, and record review, the facility failed to meet the requirements for a comprehensive, facility-specific infection prevention and control program designed to help prevent the development and transmission of water-borne pathogens (a bacterium, virus, or other microorganism that can cause disease), in accordance with Centers for Medicare and Medicaid Services (CMS) guidelines. This deficient practice had the potential to affect all residents, visitors, volunteers, and staff who reside, visit, use, or work in the facility. The facility census was 68 with a licensed capacity for 110.			
	1. Record review of a maintenance binder containing the facility's water-borne pathogen prevention program, dated 7/25/19, and entitled Legionella Risk Assessment & Management Program, provided by the Maintenance Supervisor (MS), showed a 6-page document with 3 attached pages of chlorine tests, that failed to include other CMS requirements such as, but not limited to:			
	-A facility-specific risk assessment that considers the American Society of Heating, Refrigerating, and Air Conditioning Engineers (ASHRAE) industry standard.			
	-A completed Centers for Disease Control (CDC) toolkit assessment.			
	-A schematic or diagram of the facility's water system.			
	pathogenic Gram-negative bacteria illnesses caused by Legionella) inc	revention program or plan to deal with outbreaks of Legionella (A [NAME] of pacteria that includes the species L. pneumophila, causing legionellosis (all Ila) including a pneumonia-type illness called Legionnaires' disease and a mild fever.) and/or other waterborne pathogens.		
		n Life Safety Code (LSC) inspection on 6/27/22 at 10:10 A.M., showed there nk area, and an area with a chemical dish-washing machine. acility inspections with the MS on 6/28/22 between 11:10 A.M. and 1:48 P.M.		
	Observations during the LSC facilit showed the following:			
	-Most resident rooms had their owr	lost resident rooms had their own sink with an adjoining bathroom. here were two bath houses located on the South Hall. here were hot water heaters in the basement and on the main floor. here were washing machines in the basement.		
	-There were two bath houses locat			
	-There were hot water heaters in th			
	-There were washing machines in t			
	-There was a sprinkler system with	akler system with piping running through the basement, the main floor, and the attics. st two janitor's closets in the facility with a place to rinse out mops.		
	-There were at least two janitor's cl			
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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265564	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/01/2022	
NAME OF PROVIDER OR SUPPLIER Medicalodges Butler		STREET ADDRESS, CITY, STATE, ZIP CODE 103 East Nursery Butler, MO 64730		
For information on the nursing home's p	plan to correct this deficiency, please cont	tact the nursing home or the state survey a	agency.	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)			
F 0880	-There was a public restroom near	the front lobby.		
Level of Harm - Minimal harm or potential for actual harm	During an interview on 6/29/22 at 1:11 P.M., the Administrator said the following: -He/she was unaware of all the requirements for a water-borne pathogen prevention program such as a completed CDC Toolkit, a water flow diagram, or an ASHRAE assessment.			
Residents Affected - Many				
		the requirement came out, but it had be		
	-Their corporate office had come up with the program now in place.			