(1) A nursing home shall construct, arrange, and maintain the condition of the physical plant and the overall nursing home environment in such a manner that the safety and well-being of the residents are assured.

This Rule is not met as evidenced by:

Based on observation, it was determined the facility failed to maintain the cooking appliances.

The findings included:

Observation of the kitchen on 5/6/13 at 7:55 AM, revealed the sides of the cooking range and the convection oven had a heavy buildup of grease.

1. Cleaning of grease from the sides of the cooking range and convection oven was accomplished on 5/15/13 by the Certified Dietary Manager and dietary personnel using a reaching device making it possible for dietary staff to reach between the two units for cleaning.

2. All residents have the potential to be affected. An audit of the kitchen was completed on 5/15/13 by the Certified Dietary Manager and any necessary cleaning was completed.

3. The Maintenance director fashioned the reaching device and in served dietary staff on its use on 5/15/13. Cleaning between the two cooking units was added to the kitchen cleaning schedule to insure prevention of grease build-up on 5/15/13 by the Certified Dietary Manager.

4. The Certified Dietary Manager will monitor the occurrence of grease between the two units once a week for four weeks, then monthly for two months and/or until 100% compliance is accomplished. The Certified Dietary Manager will report her findings to the Quality Assurance/Performance Improvement committee monthly for three months and/or until 100% compliance is achieved.

Members of the Quality Assurance/Performance Improvement committee are the Administrator, Medical Director, Director of Nurses, Social Services, Activity Director, Staff Development Coordinator, Dietary Manager, Minimum Data Set Coordinator, Medical Records, Rehab Manager, Maintenance Director and Environmental Services.