STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENNTIFICATION NUMBER **035291**	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED **03/22/2019**

NAME OF PROVIDER OF SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP
THE CENTER AT VAL VISTA, LLC	**3744 SOUTH ROME STREET GILBERT, AZ 85297**

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 0761 **Level of harm -** Minimal harm or potential for actual harm **Residents Affected -** Some	**Ensure drugs and biologicals used in the facility are labeled in accordance with currently accepted professional principles; and all drugs and biologicals must be stored in locked compartments, separately locked, compartments for controlled drugs.** **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observations, staff interview and policy review, the facility failed to ensure that expired medications were discarded and not available for use on one of three medication carts. The deficient practice could result in residents receiving medication which is less effective. The facility census was 92 residents. Findings include: During an observation conducted on (MONTH) 21, 2019 at 12:47 p.m. with the Assistant Director of Nursing (staff #48), eight prefilled [MEDICATION NAME] Lock syringes were found in medication cart 3-[NAME] The [MEDICATION NAME] syringes had an expiration date of (MONTH) 1, 2019. At this time, staff #48 stated that the medications should not have been on the medication cart, as they were expired. Review of a policy regarding the Storage of Medications revealed that the facility shall not use discontinued, outdated or deteriorated drugs or biologicals. All such drugs shall be returned to the dispensing pharmacy or destroyed. Nursing staff shall be responsible for maintaining medication storage and preparation areas in a clean, safe and sanitary manner.
F 0812 **Level of harm -** Minimal harm or potential for actual harm **Residents Affected -** Some	**Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.** **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observations, staff interviews and policy and procedures, the facility failed to ensure that multiple food items in the kitchen were sealed and/or dated. The deficient practice could result in a potential for food borne illnesses. Findings include: An observation of the kitchen was conducted on (MONTH) 21, 2019 at 8:30 a.m., with the Dietary Manager (staff #72). In the refrigerator, there was one slab of uncut and uncooked Rib Eye steaks on a metal tray and one metal tray with a large mound of cooked rice, and both were uncovered and not dated. Just below the tray of rice, there were two metal trays of pork steaks, which were not covered or dated. Directly below the pork steaks, there was one metal tray of pre-cooked chicken pieces which were also uncovered and not dated. The chicken pieces appeared to be dried out. During the observation, staff #72 stated that an employee had just cut a steak off of the slab and had not covered it yet. He stated the meat should have been covered. He stated that the rice was served to the residents yesterday ([DATE]), and that he was going to use the rice in a soup for the staff. He said that he did not think the rice needed to be covered or dated, because the rice was for staff use only. He stated that the pork steaks had been precooked for the residents and were going to be served today. He said the chicken had just been prepared for the resident's meal and was to be used today. During the same observation, there were two frozen gallon size bags of pasta with red sauce in the walk-in freezer and neither bag was dated. Staff #72 stated the bags were pasta and were to be used for the staff's meal. An observation of the dry storage room was also conducted at this time. On a shelf, there were two gallon size bags of wild rice mix and two gallon size bags of red rice, with no dates. He stated that he opened the wild rice mix and the red rice yesterday, and should have put a date on the bags. There was also a large rack which contained two bags of pasta, which were open and not dated. Staff #72 stated that the pasta was going to be used for staff meals and that he always orders extra to cook for the staff. He said any pasta and rice for the residents was also stored on this same rack. He said he just knew that he was going to use the two open bags of pasta for the staff, and that is why the two bags were not closed or dated. He further stated that did not know if facility policy required him to cover and date food that was precooked and was going to be served on the same day. A review of the Food Storage Policy dated (MONTH) 4, (YEAR), revealed that food items within the building are to be stored properly to ensure they are optimal for safe consumption by patients and staff. Storing foods properly helps to prevent food borne illnesses and maintains the food's peak qualities such as flavor, texture, color and aroma. The policy included that when food items are opened or in use, the use-by-dates are to be labeled, followed by storing them in the proper area such as the refrigerator, freezer or dry storage area in the kitchen. All outdated, expired or damaged food products are to be discarded immediately. Proper Food sanitation guidelines are to be followed. When storing meat, it must be properly sealed and separated from all other foods during storage. Items stored in the dry storage area are to be tightly sealed, free of debris and properly labeled/dated. All frozen food items are to be properly sealed and dated. Review of the Leftover Food Policy dated (MONTH) 4, (YEAR), revealed the dietary department is able to prevent unnecessary waste of food products by providing staff a meal. Leftover foods may be used and handled by the dietary department to feed staff, in accordance with food safety guidelines. The policy included that after food service is complete, leftover foods should be placed in a properly sealed or well wrapped containers or bags, with a label and date and then placed in the refrigerator/freezer, as indicated.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE

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.