

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 055141	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 08/12/2020
NAME OF PROVIDER OF SUPPLIER RAMONA NURSING & REHABILITATION CENTER		STREET ADDRESS, CITY, STATE, ZIP 11900 RAMONA BOULEVARD EL MONTE, CA 91732	
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)		
<p>F 0921</p> <p>Level of harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Make sure that the nursing home area is safe, easy to use, clean and comfortable for residents, staff and the public.</p> <p>Based on observation and interview, the facility failed to provide a safe and comfortable environment for the staff by failing to maintain the temperature in the kitchen at the comfortable range. This deficient practice resulted in the temperature in the kitchen being at 92.2 degrees Fahrenheit (F) which made the dietary staff feeling very uncomfortable due to the fluctuation in heat while preparing food for the residents. Findings: On July 14, 2020, at 2:45 p.m., a complaint investigation was initiated and the Assistant Director of Nursing was informed of the visit. On July 14, 2020, between 2:50 p.m. and 3:50 p.m., during a kitchen observation, the surveyor noticed that the room temperature was very hot and the kitchen back door (where the facility receives the food deliveries) was wide open. After a brief interview with the dietary supervisor regarding the kitchen's room temperature, the dietary supervisor closed the back door. At 3:30 p.m., the ambient temperature in the kitchen was measured at 92.2 degrees F, per a probe thermometer. At 3:48 p.m., the wall-mounted thermometer on the kitchen wall read 91.1 F (the outside temperature was measured at 89.6 degrees F). On July 14, 2020, at 4:25 p.m., an interview was conducted with the administrator regarding the kitchen's temperature. The administrator stated that it was difficult to maintain a cool temperature inside the kitchen. The administrator was informed that this hot temperature could affect the staff by causing dehydration (excessive loss of body water) or heat stroke (a severe heat illness with a body temperature due to heat exposure).</p>		
<p>F 0925</p> <p>Level of harm - Immediate jeopardy</p> <p>Residents Affected - Many</p>	<p>Make sure there is a pest control program to prevent/deal with mice, insects, or other pests.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</p> <p>Based on observation, interview and record review, the facility failed to prevent cockroaches infestation (the presence of an unusually large number of cockroaches (roaches, a small insect that can carriers and spreads infectious diseases)) in the facility's kitchen for 96 of 96 residents. This deficient practice resulted in the presence of nine live German cockroaches (a small species of cockroach) of various stages of development crawling on the kitchen's wall, underneath the two-compartment sink, and placed 96 residents at risk of serious diseases caused by contaminating human food with germs (small living thing/cell, especially one which causes diseases) that the cockroaches pick up in the toilets and garbage dumps. On July 14, 2020, at 2:55 p.m. and 4:45 p.m., the surveyor and the Registered Environmental Health Specialist (REHS, a health inspector who inspects various facilities and properties to determine conformance with applicable State laws and County Ordinance Code sections) conducted a joint inspection and observed nine live cockroaches in the facility's kitchen, specifically under the two-compartment sink. On July 14, 2020, at 6:00 p.m., an Immediate Jeopardy (IJ, a situation in which the provider's non-compliance with one or more requirements of participation has caused or is likely to cause serious injury, harm, impairment, or death of a resident or residents) was declared and the facility's Administrator was notified of the findings. On July 16, 2020, at 4:35 p.m., the IJ was removed in the presence of the Administrator after the implementation of Plan of Action (POA, action to correct the deficient practices) was verified and confirmed onsite through observation, interview, and record review. The accepted POA included the following actions: 1. The pests control company increased pest control services from twice a month to three times per month. 2. The Dietary Supervisor provided in-service to include for dietary staff to report any pests and penetrations in the kitchen walls to the Dietary Supervisor or designee for immediate corrective action. 3. The Maintenance Supervisor sealed all cracks and gaps and repaired all missing grouting material. Findings: A review of the County of Los Angeles, Department of Public Health, Effective Management of Cockroach Infestation, undated, publichealth.lacounty.gov/eh/docs/specializedenvcommanagement, indicated that cockroaches may become pests in any structure that has food preparation or storage areas. Cockroaches contaminated food and eat utensils, occasionally damage fabric and paper products, leave stains on surfaces, and produce unpleasant odors when present in high numbers. Cockroaches that live outdoors could come into contact with human excrement (waste matter/feces) in sewers or with animal fecal matter and had the potential to transmit bacteria that cause food poisoning when they entered the facility's kitchen. A review of the Centers for Disease Control and Prevention, Guidelines for Environmental Infection Control in Health Care Facilities, updated July 1, 2019 https://www.cdc.gov/infectioncontrol/guidelines/environmental/index.html, indicated the guidelines were recommendations for the prevention and control of infectious diseases that are associated with healthcare environments. The guidelines indicated pest included cockroaches from inside the health care facilities that can serve as agents for the mechanical transmission of microorganisms (small living thing/cell), or as active participants in the disease transmissions process by serving as a vector (a live carrier that transfers infectious pathogens/germs) to animal and or human. A review of the facility's most current pest control service report, dated June 25, 2020, indicated Pest Control Technician 1 (PCT 1) applied treatment (pesticides/chemicals to kill or control pests) to the facility's exterior, and there were no signs or presence of cockroaches. The report indicated PCT 1 did not apply the treatment in the kitchen. A review of the facility's census report, dated July 14, 2020, indicated there were 96 residents residing in the facility. During an observation and interview with the Maintenance Assistant on July 14, 2020, at 2:55 p.m., nine live German cockroaches of various stages of development were walking on the wall, underneath the two-compartment sink and behind the stove. (German cockroaches are known to carry disease-producing organisms that spread different forms of gastroenteritis (inflammation of the stomach and the small intestine) such as food poisoning, diarrhea and other illnesses. German cockroaches also carry several allergens which may cause people to exhibit skin rashes, watery eyes, sneezing, congestion of nasal passages, and asthma (a respiratory condition marked by spasms in the bronchi of the lungs, causing difficulty in breathing)). The Maintenance Assistant stated he saw nine live cockroaches. During an interview on July 14, 2020, at 2:58 p.m., the Dietary Supervisor (DS) stated that staff from the pest control company comes to the facility twice a month and applies treatment. The DS stated staff from the pest control company was scheduled to come to the facility tonight to apply treatment. During an interview on July 14, 2020, at 3:35 p.m., the Administrator stated PCT 1 had been to the facility on [DATE], and he did not see any cockroaches, at that time. The Administrator stated that during the daily stand-up meeting, this morning, Kitchen Staff 1 (KS 1) reported to him that there were cockroaches in the kitchen. The Administrator stated he instructed the Maintenance Supervisor to contact the pest control company to treat the kitchen. During an observation on July 14, 2020 at 5:30 p.m., the REHS completed the investigation and informed the Administrator that there were seven live cockroaches beneath the two-compartment sink and two live cockroaches behind the stove. The REHS told the Administrator that the facility's kitchen is officially closed and to stop serving food to the residents. A review of the REHS's Official</p>		

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.

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<p>F 0925</p> <p>Level of harm - Immediate jeopardy</p> <p>Residents Affected - Many</p>	<p>(continued... from page 1)</p> <p>Inspection Report, dated July 14, 2020, indicated that there were three live nymph (immature) cockroaches and four live adult cockroaches beneath the two-compartment sink. The report indicated there were two live adult cockroaches and two dead adult cockroaches behind the stove. A review of the facility's undated policy and procedure, titled Pests Control, indicated the facility is maintained free of insects and rodents by having an effective pest control program. The policy indicated the facility shall contract with a pest control company to visit and inspect the facility at contracted intervals and on an as needed basis.</p>		