

Division of Health Improvement

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>5873</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>C</b> <b>09/17/2024</b>
NAME OF PROVIDER OR SUPPLIER  <b>ARISTOCRAT OPERATING COMPANY I, LLC</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>252 ROBERT H BRADLEY DRIVE ALAMOGORDO, NM 88310</b>		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
8 000	Initial Comments  The following deficiencies were cited during a complaint survey completed on 09/17/24 for the State requirements of NMAC 8.370.14, Regulations for Assisted Living Facilities for Adults.  NM#67757 was investigated and found in compliance  Census: 15 (Memory Care) 36 (Assisted Living)	8 000		
8 036	8 NMAC 370.14.36 Nutrition  The facility shall provide planned and nutritionally balanced meals from the basic food groups in accordance with the "recommended daily dietary allowance" of the American dietetic association, the food and nutrition board of the national research council, or the national academy of sciences. Meals shall meet the nutritional needs of the residents in accordance with the "2005 USDA dietary guidelines for Americans." Vending machines shall not be considered a source of snacks.  A. Dietary services policies and procedures: The facility will develop and implement written policies and procedures that are maintained on the premises and that govern the following requirements. (1) Meal service: The facility shall: (a) serve at least three meals or their equivalent each day at regular times with no more than 16 hours between the evening meal and morning meal with snacks freely available; (b) provide snacks of nourishing quality and post on the daily menu; (c) develop menus enjoyed by the residents and served at normal intervals appropriate to the	8 036		

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

*Goldiana Dyer* Director/Administrator

TITLE

(X6) DATE

10/4/24

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8 036	<p>Continued From page 1</p> <p>residents' preferences;</p> <p>(d) post the weekly menu, including snacks where residents and families are able to view it; posted menus shall be followed and any substitution shall be of equivalent nutritional value and recorded on the posted menu; identical menus shall not be used within a one week cycle;</p> <p>(e) have special menus or meal items following guidelines from the resident's physician for residents who have medically prescribed special diets;</p> <p>(f) serve all residents in a dining room except for residents with a temporary illness, or with documented specific personal preference to have meals in their room;</p> <p>(g) allow sufficient time for meals to enable residents to eat at a leisurely pace and to socialize; and</p> <p>(h) contact the resident's PCP within 48 hours if a resident consistently refuses to eat.</p> <p>(2) Staff in-service training: The facility shall provide an in-service training program for staff that are involved in food preparation at orientation and at least annually and that includes:</p> <p>(a) instruction in proper food storage;</p> <p>(b) preparation and serving food;</p> <p>(c) safety in food handling;</p> <p>(d) appropriate personal hygiene; and</p> <p>(e) infectious and communicable disease control.</p> <p>B. Dietary records: The facility shall maintain the following documentation onsite:</p> <p>(1) a systematic record of all menus and revisions, including snacks, for a minimum of thirty</p> <p>(30) calendar days;</p> <p>(2) a systematic record of therapeutic diets as prescribed by a PCP;</p> <p>(3) a copy of the most recent licensing inspection</p>	8 036		

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8 036	Continued From page 2  and for facilities with 10 or more residents, a copy of the New Mexico environment department inspection with notations made by the facility of action taken to comply with recommendations or citations; and  (4) a daily log of the recorded temperatures for all facility refrigerators, freezers and steam tables maintained and available for inspection for 30 calendar days.  C. Clean and sanitary conditions: All practices shall be in accordance with the standards of the state environment department, pursuant to 7.6.2 NMAC.  (1) Kitchen sanitation: (a) Equipment and work areas shall be clean and in good repair. Surfaces with which food or beverages come into contact shall be of smooth, impervious material free of open seams, not readily corrodible and easily accessible for cleaning. (b) Utensils shall be stored in a clean, dry place protected from contamination. (c) The walls, ceiling and floors of all rooms that food or drink is stored, prepared or served shall be kept clean and in good repair.  (2) Washing and sanitizing kitchenware: (a) All reusable tableware and kitchenware shall be cleaned in accordance with procedures that include separate steps for prewashing, washing, rinsing and sanitizing. (b) Proper dishwashing procedures and techniques shall be utilized and understood by the dishwashing staff. (c) Periodic monitoring of the operation of the detergent dispenser, washing, rinsing and sanitizing temperatures shall be performed and documented. (d) When a dishwashing machine is utilized, the cleanliness of the machine, its jets and its	8 036		

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8 036	Continued From page 3  thermostatic controls shall be monitored and documented by the facility. A monthly log of the recorded temperature of the dishwasher shall be maintained in the facility and available for inspection. (3) Sinks for hand washing shall include hot and cold running water, hand-washing soap and disposable towels. (4) All garbage and kitchen refuse that is not disposed of through a garbage disposal unit shall be kept in watertight containers with close-fitting covers and disposed of daily in a safe and sanitary manner. (5) Cooks and food handlers shall wear clean outer garments and hair nets or caps and shall keep their hands clean at all times when engaged in handling food, drink, utensils or equipment in accordance with the local health authority. Disposable gloves shall be used in accordance with the local health authority. D. Food management: The facility shall store, prepare, distribute and serve food under sanitary conditions and in accordance with the regulations governing food establishments of local health authority having jurisdiction. (1) The facility shall ensure that a minimum of a three calendar day supply of perishables and a five calendar day supply of non-perishables or canned foods is available for the residents. (2) The facility refrigerator and freezer shall have an accurate thermometer which reads within or not more than plus or minus three degrees fahrenheit of the required temperature, located in the warmest section of the refrigerator and freezer and shall be accessible and easily read. (a) The temperature of the refrigerator shall be 35 - 41 degrees fahrenheit. (b) Freezer temperatures shall be maintained at zero degrees fahrenheit or below.	8 036		

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8 036	<p>Continued From page 4</p> <p>(3) Refrigerators and freezers shall be kept clean and sanitary at all times. Food stored in refrigerators and freezers shall be covered, dated and labeled. Unused leftover food shall be discarded after three calendar days.</p> <p>(4) Steam tables, hot food tables, slow cookers, crock pots and other hot food holding devices shall not be used in heating or reheating food. Hot food temperatures shall be checked periodically to insure that a minimum of 140 degrees fahrenheit is maintained.</p> <p>(5) Medication, biological specimens, poisons, detergents and cleaning supplies shall not be kept in the same storage areas used for storage of foods. Medications shall not be stored in the refrigerator with food; an alternate refrigerator for medication shall be used.</p> <p>(6) Canned or preserved foods shall be procured from sources that process the food under regulated quality and sanitation controls. This does not preclude the use of local fresh produce. The facility shall not use home-canned foods.</p> <p>(7) Dry or staple food items shall be stored at least six inches off the floor in a ventilated room that is not subject to sewage, waste water back-flow or contamination by condensation, leakage, rodents or vermin.</p> <p>(8) The facility shall ensure the following:</p> <p>(a) all perishable food is refrigerated and the temperature is maintained no higher than 41 degrees fahrenheit;</p> <p>(b) the temperature for all hot foods is maintained at 140 degrees fahrenheit; and</p> <p>(c) all displayed or transported food is protected from environmental contamination and maintained at proper temperatures in clean containers, cabinets or serving carts.</p> <p>E. Milk:</p> <p>(1) Raw milk shall not be used.</p>	8 036		

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8 036	<p>Continued From page 5</p> <p>(2) Condensed, evaporated, or dried milk products that are nationally recognized may be employed as "additives" in cooked food preparation but shall not be substituted or served to residents in place of milk.</p> <p>F. Collateral requirements: Compliance with this rule does not relieve a facility from the responsibility of meeting more stringent municipal regulations, ordinances or other requirements of state or federal laws governing food service establishments. Local health authority having jurisdiction means municipal, county, state or federal agency(s) that have laws and regulations governing food establishments, liquid waste disposal, treatment facilities and private wells. [8.370.14.36 NMAC - N, 7/1/2024]</p> <p>This REQUIREMENT is not met as evidenced by: 8.370.14.36 C (2) (c) (d) D (3)</p> <p>Based on observation and interview, the facility failed to ensure:</p> <ul style="list-style-type: none"> <li>- Food storage in the Memory Care Unit refrigerator and freezers was covered, dated, labeled, and any unused leftover foods were discarded after three (3) calendar days.</li> <li>- Monitoring of dishwashing machine detergent dispenser, washing and rinsing.</li> <li>- Monitoring of the sanitizing temperatures of the dishwashing machine</li> <li>- Documentation of a monthly log of recorded temperatures for the dishwashers</li> </ul> <p>These deficient practices could likely result in the 15 (R #'s 1-15) Memory Care residents listed on the census provided by the Administrator on 09/16/24 to be risk of harm or contracting of foodborne illnesses, if food was not covered, dated, labeled, and any unused leftovers were</p>	8 036		

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8 036	<p>Continued From page 6</p> <p>kept longer than three (3) calendar and if sanitizing temperatures are not monitored and maintained when dishes are washed.</p> <p>The findings are:</p> <p>Food Storage:</p> <p>A. On 09/16/24 at 8:30 am, during an observation of the Memory Care Unit refrigerator and freezer revealed the following:</p> <ol style="list-style-type: none"> <li>1. Two (2) gallons on milk opened, undated and unlabeled in the refrigerator.</li> <li>2. One (1) bunch of green grapes rotted in the refrigerator.</li> <li>3. One (1) large container of strawberry yogurt expired on 09/14/24, opened, undated and unlabeled in the refrigerator.</li> <li>4. One (1) large container of vanilla yogurt expired on 09/14/24, opened, undated and unlabeled in the refrigerator.</li> <li>5. One (1) 5 pound container of cottage cheese expired on 09/07/24, opened, undated and unlabeled in the refrigerator.</li> <li>6. One (1) 8 pound container of fruit salad undated and unlabeled in the refrigerator.</li> <li>7. One (1) 5 pound container of sour cream undated and unlabeled in the refrigerator.</li> <li>8. One (1) 5 pound bag of sliced peaches marked as "keep frozen", opened, undated and unlabeled in the refrigerator.</li> <li>9. One (1) opened, undated and unlabeled bottle of a unknown substance in the refrigerator.</li> <li>10. One (1) opened, undated and unlabeled bottle of mayonnaise in the refrigerator.</li> <li>11. One (1) container of prepared mustard expired on 07/24/24, opened, undated and unlabeled in the refrigerator.</li> <li>12. One (1) 6 ounce package of Bordon provolone cheese expired on 09/01/24, opened,</li> </ol>	8 036	<p>A. 9/16/24; 8:30 am observation:</p> <ol style="list-style-type: none"> <li>1. Two (2) gallons of milk was removed from the refrigerator.</li> <li>2. One (1) bunch of green grapes rotted was removed from fridge.</li> <li>3. One (1) large container of strawberry yogurt was removed from the refrigerator.</li> <li>4. one (1) large container of vanilla yogurt expired was removed from the refrigerator.</li> <li>5. One (1) 5 pound container of cottage cheese expired was removed from the refrigerator.</li> <li>6. One (1) 8 pound container of fruitsalad was removed from the refrigerator.</li> <li>7. One (1) 5 pound container of sour cream was removed from the refrigerator.</li> <li>8. One (1) 5 pound bag of sliced peaches marked "keep frozen" was removed from the refrigerator.</li> <li>9. One (1) bottle of unknown substance removed from the refrigerator.</li> <li>10. One (1) bottle of mayonnaise was removed from the refrigerator.</li> <li>11. one (1) prepared mustard expired removed.</li> <li>12. One (1) 6 oz pk of Bordon provolone cheese expired, removed from fridge.</li> </ol>	<ol style="list-style-type: none"> <li>1. 9/25/24 NOYER Admin</li> <li>2. 9/25/24 NOYER Admin</li> <li>3. 9/25/24 NOYER Admin</li> <li>4. 9/25/24 NOYER Admin</li> <li>5. 9/25/24 NOYER Admin</li> <li>6. 9/25/24 NOYER Admin</li> <li>7. 9/25/24 NOYER Admin</li> <li>8. 9/25/24 NOYER Admin</li> <li>9. 9/25/24 NOYER Admin</li> <li>10. 9/25/24 NOYER Admin</li> <li>11. 9/25/24 NOYER Admin</li> <li>12. 9/25/24 NOYER Admin</li> </ol>

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8 036	<p>Continued From page 7</p> <p>undated and unlabeled in the refrigerator.</p> <p>13. One (1) 6 ounce package of yellow cheese slices opened, undated, and unlabeled in the refrigerator.</p> <p>14. Two (2) 6 ounce packages of white Swiss cheese expired on 06/24/24, opened, undated and unlabeled in the refrigerator.</p> <p>15. Four (4) pancakes in opened package, undated and unlabeled in the refrigerator.</p> <p>16. One (1) quart of Papettis egg scramble mix opened, undated and unlabeled in the refrigerator.</p> <p>17. Two (2) 5 pound bags of shredded cheese undated and unlabeled in the refrigerator.</p> <p>18. One (1) box of 24 heads of romaine lettuce undated and unlabeled in the refrigerator.</p> <p>19. One (1) gallon of ranch dressing opened, undated and unlabeled in the refrigerator.</p> <p>20. One (1) gallon of cocktail sauce opened, undated and unlabeled in the refrigerator.</p> <p>21. Two (2) pitchers of unknown liquid uncovered, undated and unlabeled in the refrigerator.</p> <p>22. Two (2) 12 count bags of tortillas opened, undated and unlabeled in the refrigerator.</p> <p>23. One (1) bag of celery stalks opened, undated and unlabeled in the refrigerator.</p> <p>24. One (1) box of Red Skin potatoes opened, undated and unlabeled in the refrigerator.</p> <p>25. One (1) container of deli pickles opened, undated and unlabeled in the refrigerator.</p> <p>26. One (1) Lowes Igloo full of unknown liquid undated and unlabeled in the refrigerator.</p> <p>27. Four (4) 12 count freezer burned corn tortillas, undated and unlabeled in the freezer.</p> <p>28. Two (2) Sara Lee pound cakes undated and unlabeled in the freezer.</p> <p>29. Three (3) 3 gallon containers of strawberry and vanilla ice cream opened,</p>	8 036	<p>13. One (1) 6oz pk of yellow cheese slices removed from refrigerator.</p> <p>14. Two (2) 6ounce pks of white Swiss cheese expired was removed from the refrigerator.</p> <p>15. Four (4) pancakes was removed from the refrigerator.</p> <p>16. One (1) quart of Papettis egg scramble removed from fridge.</p> <p>17. Two 5 pound bags shredded cheese removed from refrigerator.</p> <p>18. One (1) box of 24 heads of romaine lettuce removed from fridge.</p> <p>19. One (1) gallon of ranch dressing was removed from refrigerator.</p> <p>20. One (1) gallon of cocktail sauce removed from refrigerator.</p> <p>21. Two pitchers of unknown liquid, removed from the refrigerator.</p> <p>22. Two (2) 12 count bags of tortillas removed from refrigerator.</p> <p>23. One (1) bag of celery stalks removed from the refrigerator.</p> <p>24. One (1) box of redskinned potatoes was removed from the refrigerator.</p> <p>25. One (1) container of deli pickles removed from the refrigerator.</p> <p>26. One (1) Lowes Igloo full of unknown liquid removed from the refrigerator.</p> <p>27. Four (4) 12 count freezer burned corn tortillas removed from the refrigerator.</p> <p>28. Two (2) Sara Lee pound cakes removed from the refrigerator.</p> <p>29. Three (3) gallon containers of strawberry and vanilla ice cream removed from the refrigerator.</p>	<p>13. 9/12/24 NOYERAW Admin</p> <p>14. 9/25/24 NOYERAW Admin</p> <p>15. 9/25/24 NOYERAW Admin</p> <p>16. 9/25/24 NOYERAW Admin</p> <p>17. 9/25/24 NOYERAW Admin</p> <p>18. 9/25/24 NOYERAW Admin</p> <p>19. 9/25/24 NOYERAW Admin</p> <p>20. 9/25/24 NOYERAW Admin</p> <p>21. 9/25/24 NOYERAW Admin</p> <p>22. 9/25/24 NOYERAW Admin</p> <p>23. 9/25/24 NOYERAW Admin</p> <p>24. 9/25/24 NOYERAW Admin</p> <p>25. 9/25/24 NOYERAW Admin</p> <p>26. 9/25/24 NOYERAW Admin</p> <p>27. 9/25/24 NOYERAW Admin</p> <p>28. 9/25/24 NOYERAW Admin</p> <p>29. 9/25/24 NOYERAW Admin</p>

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8 036	<p>Continued From page 8</p> <p>undated, and labeled in the freezer.</p> <p>30. One (1) plastic bag of popsicles opened, undated and unlabeled in the freezer.</p> <p>31. One (1) 20 pound box of Otis Spunkmeyer Cookies opened, undated and unlabeled in the freezer.</p> <p>32. One (1) 12 count box of Bomb Pops opened, undated and labeled in the freezer.</p> <p>33. Six (6) 12 count bags of freezer burned flour tortillas, undated, and unlabeled.</p> <p>34. One (1) Core Power nutrition shake labeled (keep refrigerator after opening) undated and unlabeled in the freezer.</p> <p>35. One (1) 12 ounce box of freezer burned spinach frittatas, undated and unlabeled in the freezer.</p> <p>36. One (1) Chef Pierre chocolate creme pie undated and unlabeled in the freezer.</p> <p>37. Two (2) boxes of chicken nuggets opened, undated and unlabeled in the freezer.</p> <p>38. One (1) freezer bag of a green substance undated and unlabeled in the freezer.</p> <p>39. Two (2) 6 pound boxes of macaroni and cheese undated and unlabeled in the freezer.</p> <p>40. One (1) 15 pound box of sweet potatoes fries opened, undated and unlabeled in the freezer.</p> <p>41. One (1) 10 pound box of chicken breast sliders opened, undated and unlabeled in the freezer.</p> <p>42. Seventeen (17) loose packages of Uncrustable singles undated and unlabeled in the freezer.</p> <p>43. Two (2) 54 ounce boxes of pork egg rolls undated and unlabeled in the freezer.</p> <p>44. Two (2) 24 pound bags of Brussels sprouts undated and unlabeled in the freezer.</p> <p>45. One (1) bag of frozen chicken breasts undated and unlabeled in the freezer.</p> <p>46. One (1) tray of Chef Pierre assorted</p>	8 036	<p>30. One (1) plastic bag of popsicles, removed from the refrigerator.</p> <p>31. One (1) 20 lb box Spunkmeyer cookies removed from freezer.</p> <p>32. One (1) 12 count box of Bomb Pops removed from the freezer.</p> <p>33. Six (6) 12 count bags freezer burnt flour tortillas removed from fridge.</p> <p>34. One (1) Core Powder nutrition shake was removed from freezer.</p> <p>35. One (1) 12 oz box freezer burnt frittatas removed from the refrigerator.</p> <p>36. One (1) Chef Pierre chocolate creme pie removed from the freezer.</p> <p>37. Two (2) boxes of chicken nuggets removed from the freezer.</p> <p>38. One (1) freezer bag of green substance removed from the refrigerator.</p> <p>39. Two (2) 6 pound boxes macaroni and cheese removed from the refrigerator.</p> <p>40. One (1) 15 pound box of sweet potatoes fries removed from the refrigerator.</p> <p>41. One (1) 10 pound box chicken breast sliders, removed from the freezer</p> <p>42. Seventeen (17) loose packages of uncrustable singles undated removed from the freezer.</p> <p>43. Two (2) 54 oz. box of pork egg roll removed from the freezer.</p> <p>44. Two (2) 24 pound bags of brussels sprouts removed from the freezer.</p> <p>45. One (1) bag of frozen chicken breasts removed from the freezer.</p> <p>46. One (1) tray of Chef Pierre pastries removed from the freezer.</p>	<p>30. 9/25/24 Admin</p> <p>31. 9/25/24 Admin</p> <p>32. 9/25/24 Admin</p> <p>33. 9/25/24 Admin</p> <p>34. 9/25/24 Admin</p> <p>35. 9/25/24 Admin</p> <p>36. 9/25/24 Admin</p> <p>37. 9/25/24 Admin</p> <p>38. 9/25/24 Admin</p> <p>39. 9/25/24 Admin</p> <p>40. 9/25/24 Admin</p> <p>41. 9/25/24 Admin</p> <p>42. 9/25/24 Admin</p> <p>43. 9/25/24 Admin</p> <p>44. 9/25/24 Admin</p> <p>45. 9/25/24 Admin</p> <p>46. 9/25/24 Admin</p>

Division of Health Improvement

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>5873</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>C</b> <b>09/17/2024</b>
NAME OF PROVIDER OR SUPPLIER  <b>ARISTOCRAT OPERATING COMPANY I, LLC</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>252 ROBERT H BRADLEY DRIVE ALAMOGORDO, NM 88310</b>		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
8 036	Continued From page 9  pastries opened and uncovered, undated and unlabeled in the freezer. 47. One (1) 16 pound box of flour tortillas undated and unlabeled in the freezer. 48. One (1) 31.25 pound box of cinnamon twist dough opened, undated and unlabeled in the freezer. 49. Two (2) Uncrustable peanut butter and jelly sandwiches labeled "keep frozen" thawed in a basket on kitchen counter. <i>9/16/24 ROW</i> B. On <del>09/16/24</del> at 8:25 am, during an on observation of the the kitchen, five (5) pitchers of uncovered, undated and unlabeled liquid on the kitchen counter. <i>9/16/24 ROW</i> C. On <del>09/16/24</del> at 8:30 am, during an interview with Caregiver #1, she confirmed the refrigerator, freezer and counter in the memory care kitchen has food and drinks that are not being properly stored. (undated, unlabeled, and uncovered) Caregiver #1 also confirmed the expired food located in the refrigerator.  Dishwasher:  D. On 09/16/24 at 9:15 am, during an observation of the memory care kitchen dishwashing area, a dishwasher monitoring regarding dishwashing temperatures, rinsing, or detergent dispenser operations was not posted in the area.  E. On 09/16/24 at 9:20 am, during interview with caregiver #1, she confirmed staff have not monitored the dishwasher temperatures for washing, rinsing and detergent dispenser operations and stated "I don't know who does this"  F. On 09/17/24 at 11:10 am, during interview with	8 036	47. One (1) 16 pound box of flour tortillas removed from the freezer. 48. One (1) 31.25 pound box of cinnamon twist dough removed from freezer. 49. Two (2) uncrustable peanut butter and jelly sandwiches "keep frozen" removed from basket on kitchen counter.  * In service was done on 10/4/24 with all staff regarding plan of corrections, expectations, corrective actions.* B. Pitchers of liquid will be covered, dated, and labeled of what contents are inside.  C. All food and drinks in memory care kitchen will be properly stored, labeled, dated, and covered by staff.  Dishwasher: D. A dishwasher monitoring will be posted in the memory care kitchen area regarding dishwashing temperatures, rinsing, or detergent dispenser operations. E. Caregivers will log all the temperatures when using dishwasher with a hand held laser thermometer.  In service was done on 10/4/24 regarding plan of corrections, expectations, and corrective actions.	47. 9/25/24 ROW Admin 48. 9/25/24 ROW Admin 49. 9/25/24 ROW Admin  B. 9/25/24 ROW Admin  C. 9/25/24 ROW Admin  D. 9/25/24 ROW Admin  E. 9/25/24 ROW Admin

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>5873</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  C <b>09/17/2024</b>
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NAME OF PROVIDER OR SUPPLIER  <b>ARISTOCRAT OPERATING COMPANY I, LLC</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>252 ROBERT H BRADLEY DRIVE ALAMOGORDO, NM 88310</b>
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8 036	Continued From page 10  Dietary Manager, stated he was unaware the dishwashers in the facility required a periodic monitoring of the operations and documentation of water temperatures to ensure sanitizing temperatures have been achieved.	8 036	Continued from pg 10 Documentation of water temperatures will be done by caregivers and whoever uses dishwasher throughout the day.	9/25/24 Noyes Admin
8 038	8 NMAC 370.14.38 Housekeeping Services  The facility shall maintain the interior and exterior of the facility in a safe, clean, orderly and attractive manner. The facility shall be free from offensive odors, safety hazards, insects and rodents and accumulations of dirt, rubbish and dust. A. All common living areas and all bathrooms shall be cleaned as often as necessary to maintain a clean and sanitary environment. B. Combustibles such as cleaning rags or flammable substances shall be stored in closed metal containers in approved areas that provide adequate ventilation. Combustibles shall be stored away from the food preparation areas and away from the resident rooms. C. Poisonous or flammable substances shall not be stored in residential areas, food preparation areas or food storage areas. If hazardous chemicals are stored on the property, material safety data sheets shall be maintained and stored in the same area as the chemicals, pursuant to state environment department requirements, 11.5.2.9 NMAC. [8.370.14.38 NMAC - N, 7/1/2024]  This REQUIREMENT is not met as evidenced by: 8.370.14.38  Based on observation and interview, the facility failed to ensure the facility was free from safety	8 038	Cooks will keep logs daily of readings with chlorine strips and the sanitizer QAC QRS test paper strips for the dishwasher Cooks will label receive dates on all boxes with arrival of items. Cooks will check expired expiration dates on all items before use, and so will caregivers. Cook and caregiver will check freezer and fridge for unlabeled, undated, opened food before leaving that day at the end of cook shift.	9/25/24 Noyes Admin  9/25/24 Noyes Admin  9/25/24 Noyes Admin  9/25/24 Noyes Admin

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NAME OF PROVIDER OR SUPPLIER  <b>ARISTOCRAT OPERATING COMPANY I, LLC</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>252 ROBERT H BRADLEY DRIVE ALAMOGORDO, NM 88310</b>
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8 038	<p>Continued From page 11</p> <p>hazards, and poisonous chemicals were stored in secured areas and not in or near residential areas.</p> <p>This deficient practice could likely result in the 15 (R #'s 1-15) residents listed on the resident census, for the memory care unit, provided by the administrator on 09/16/24 to be at risk of harm, illness, or injury if the residents were to spill chemicals on themselves, ingest (take food, drink, or another substance in the body by swallowing or absorbing it) the cleaning supplies or hazardous chemicals, (any chemical which can cause a physical or a health hazard) or come in contact with maintenance instruments such as saws, screwdrivers or other sharp objects.</p> <p>The findings are:</p> <p>A. On 09/17/24 at 11:00 am, during an observation of the memory care unit, a door labeled Staff Office 1 was unlocked and contained dangerous maintenance equipment and hazardous chemicals such as: (not all inclusive)</p> <ol style="list-style-type: none"> <li>1. Several types of saws and sharp instruments</li> <li>2. Screwdrivers</li> <li>3. All purpose spray cleaners</li> <li>4. Draino</li> <li>5. Hammer</li> </ol> <p>B. On 09/17/24 at 11:15 am, during an interview with Caregiver #2, confirmed the Staff Office 1 in the memory care unit was unlocked and contained dangerous maintenance equipment and hazardous chemicals and the residents of the memory care unit had access to. Caregiver #2 remarked "This is very dangerous."</p> <p>C. On 09/17/24 at 11:20 am, during an interview</p>	8 038	<p>A. Door closure was placed on door to ensure closure of door at all times. Also a commercial door knob storeroom was placed which requires a key to open the door to staff office 1.</p>	<p>9/17/24 Noyano Admin</p>
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8 038	Continued From page 12  with maintenance manager, stated the Staff Office 1 in the memory care unit was unlocked because he had been going in and out of the office "all morning" but the office should have been locked.	8 038	<i>C. With door closure and new storeroom doorknob door to office 1 stays shut tight and locked at all times.  Med tech will check daily on morning and evening shifts, and make sure door is secure.</i>	<i>9/17/24 Admin  9/25/24 Admin</i>