

Protecting, Maintaining and Improving the Health of All Minnesotans

Electronically Delivered

June 11, 2024

Licensee Park Lane Estates of Preston, LLC 410 Park Lane Southeast Preston, MN 55965

RE: Project Number(s) SL30731015

Dear Licensee:

The Minnesota Department of Health (MDH) completed a survey on May 22, 2024, for the purpose of

evaluating and assessing compliance with state licensing statutes. At the time of the survey, MDH noted violations of the laws pursuant to Minnesota Statute, Chapter 144G, Minnesota Food Code, Minnesota Rules Chapter 4626, Minnesota Statute 626.5572 and/or Minnesota Statute Chapter 260E.

MDH concludes the licensee is in substantial compliance. State law requires the facility must take action to correct the state correction orders and document the actions taken to comply in the facility's records. The Department reserves the right to return to the facility at any time should the Department receive a complaint or deem it necessary to ensure the health, safety, and welfare of residents in your care.

STATE CORRECTION ORDERS

The enclosed State Form documents the state correction orders. MDH documents state licensing correction orders using federal software. Tag numbers are assigned to Minnesota state statutes for Assisted Living Facilities. The assigned tag number appears in the far left column entitled "ID Prefix Tag." The state statute number and the corresponding text of the state statute out of compliance are listed in the "Summary Statement of Deficiencies" column. This column also includes the findings that are in violation of the state statute after the statement, "This MN Requirement is not met as evidenced by . . ."

In accordance with Minn. Stat. § 144G.31 Subd. 4, MDH may assess fines based on the level and scope

of the violations; however, no immediate fines are assessed for this survey of your facility.

DOCUMENTATION OF ACTION TO COMPLY

In accordance with Minn. Stat. § 144G.30, Subd. 5(c), the licensee must document actions taken to comply with the correction orders within the time period outlined on the state form; however, plans of correction are not required to be submitted for approval.

The correction order documentation should include the following:

• Identify how the area(s) of noncompliance was corrected related to the

An equal opportunity employer.

Letter ID: IS7N REVISED 09/13/2021

Park Lane Estates of Preston, LLC June 11, 2024 Page 2

resident(s)/employee(s) identified in the correction order.

- Identify how the area(s) of noncompliance was corrected for all of the provider's • resident(s)/employees that may be affected by the noncompliance.
- Identify what changes to your systems and practices were made to ensure compliance with • the specific statute(s).

CORRECTION ORDER RECONSIDERATION PROCESS

In accordance with Minn. Stat. § 144G.32, Subd. 2, you may challenge the correction order(s) issued, including the level and scope, and any fine assessed through the correction order reconsideration process. The request for reconsideration must be in writing and received by MDH within 15 calendar days of the correction order receipt date.

To submit a reconsideration request, please visit: https://forms.web.health.state.mn.us/form/HRDAppealsForm

The MDH Health Regulation Division (HRD) values your feedback about your experience during the survey and/or investigation process. Please fill out this anonymous provider feedback questionnaire at your convenience at this link: https://forms.office.com/g/Bm5uQEpHVa. Your input is important to us and will enable MDH to improve its processes and communication with providers. If you have any questions regarding the questionnaire, please contact Susan Winkelmann at susan.winkelmann@state.mn.us or call 651-201-5952.

You are encouraged to retain this document for your records. It is your responsibility to share the information contained in the letter and state form with your organization's Governing Body.

If you have any questions, please contact me.

Sincerely,

-pas John-

Jodi Johnson, Supervisor State Evaluation Team

Email: Jodi.Johnson@state.mn.us Telephone: 507-344-2730 Fax: 1-866-890-9290

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Minnesota Department of Health	
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		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		E CONSTRUCTION	(X3) DATE S COMPL	
		30731	B. WING		05/22	2/2024
NAME OF F	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE		
PARK LA	ANE ESTATES OF PRI	ESTON, LLC	LANE SE 1, MN 55965			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES (MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	EFIX (EACH CORRECTIVE ACTION SHOULD BE		(X5) COMPLETE DATE
0 000	Initial Comments		0 000			
	******ATTENTION*	****		Minnesota Department of Health is documenting the State Correction C		
	ASSISTED LIVING CORRECTION OR	PROVIDER LICENSING DER(S)		using federal software. Tag number been assigned to Minnesota State Statutes for Assisted Living Facilitie	rs have	
		Minnesota Statutes, section		assigned tag number appears in the	e	

144G.08 to 144G.95, these correction orders are issued pursuant to a survey.

Determination of whether violations are corrected requires compliance with all requirements provided at the Statute number indicated below. When Minnesota Statute contains several items, failure to comply with any of the items will be considered lack of compliance.

INITIAL COMMENTS:

SL30731015

On May 20, 2024, through May 22, 2024, the Minnesota Department of Health conducted an intial survey at the above provider, and the following correction orders are issued. At the time of the survey, there were 11 residents; 11 receiving services under the provider's Assisted Living license. far-left column entitled "ID Prefix Tag." The state Statute number and the corresponding text of the state Statute out of compliance is listed in the "Summary Statement of Deficiencies" column. This column also includes the findings which are in violation of the state requirement after the statement, "This Minnesota requirement is not met as evidenced by." Following the evaluators ' findings is the Time Period for Correction.

PLEASE DISREGARD THE HEADING OF THE FOURTH COLUMN WHICH STATES,"PROVIDER'S PLAN OF CORRECTION." THIS APPLIES TO FEDERAL DEFICIENCIES ONLY. THIS WILL APPEAR ON EACH PAGE.

THERE IS NO REQUIREMENT TO SUBMIT A PLAN OF CORRECTION FOR VIOLATIONS OF MINNESOTA STATE STATUTES.

THE LETTER IN THE LEFT COLUMN IS

LABO		epartment of Health Y DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVI	E'S SIGNATURE 6899	TITLE BKTC11	(X6) DATE
	0 480 SS=F	144G.41 Subd 1 (13) (i) (B) Minimum requirements	0 480	SUBDIVISION 1-3.	
				REFLECTS THE SCOPE AN ISSUED PURSUANT TO 144	DLEVEL

Minnesota Department of Health	
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		(X2) MULTIPL	E CONSTRUCTION	(X3) DATE SURVEY	
AND PLAN	AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING:		COMPLETED
		30731	B. WING		05/22/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE	
PARK LA	ANE ESTATES OF PR	ESTON. LLC	(LANE SE N, MN 55965		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORR (EACH CORRECTIVE ACTION SI CROSS-REFERENCED TO THE AF DEFICIENCY)	HOULD BE COMPLETE
0 480	Continued From pa	ige 1	0 480		
	following services to (B) food must be pr	e or make available at least the o residents: repared and served according ood Code, Minnesota Rules,			
	This MN Requirem	ent is not met as evidenced			

by:

Based on observation, interview, and record review, the licensee failed to ensure food was prepared and served according to the Minnesota Food Code.

This practice resulted in a level two violation (a violation that did not harm a resident's health or safety but had the potential to have harmed a resident's health or safety) and was issued at a widespread scope (when problems are pervasive or represent a systemic failure that has affected or has the potential to affect a large portion or all the residents).

The findings include:

Please refer to the document titled, Food and Beverage Establishment Inspection Report (FBEIR) dated May 22, 2024, for the specific Minnesota Food Code violations. The Inspection Report was provided to the licensee within 24 hours of the inspection.

TIME PERIOD FOR CORRECTION: Please refer to the FBEIR for any compliance dates.

0 800 144G.45 Subd. 2 (a) (4) Fire protection and SS=F physical environment

0 800

(4) keep the physical environment, including walls, floors, ceiling, all furnishings, grounds, systems, and equipment in a continuous state of good repair and operation with regard to the health, safety, comfort, and well-being of the residents in accordance with a maintenance and			
Minnesota Department of Health			
STATE FORM	6899	BKTC11	If continuation sheet 2 of 18

Minnesota Department of Health	
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	STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/22/2024	
NAME OF F	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE		
PARK LA	ANE ESTATES OF PRI	ESTON, LLC	LANE SE 1, MN 55965			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES (MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTI (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	DBE COMPLETE	
0 800	Continued From pa repair program.	ge 2	0 800			
	by:	ent is not met as evidenced on and interview, the licensee ine facility's physical				

environment in a continuous state of good repair and operation regarding the health, safety, and well-being of the residents. This had the potential to directly affect all residents, staff, and visitors.

This practice resulted in a level two violation (a violation that did not harm a resident's health or safety but had the potential to have harmed a resident's health or safety, but was not likely to cause serious injury, impairment, or death), and was issued at a widespread scope (when problems are pervasive or represent a systemic failure that has affected or has potential to affect a large portion or all of the residents).

Findings include:

Fire Doors:

On a facility tour on May 23, 2024, at 10:00 a.m. with interim licensed assisted living director (ILALD)-A, the surveyor made the following observations of facility hazards and disrepair:

During the tour, survey staff observed the fire

door of resident room #19 did not close and latch under its own power. All doors to the corridors shall close and latch under their own power.			
Survey staff explained to the ILALD-A, that all doors to the in a state-licensed facility must meet the minimum state fire code standard for fire doors and the fire rating shall be maintained at all			
Minnesota Department of Health STATE FORM	6899	BKTC11	If continuation sheet 3 of 18
		DRIGH	in continuation sheet 5 of 10

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		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/2	2/2024
	PROVIDER OR SUPPLIER	ESTON, LLC 410 PARK	DRESS, CITY, S (LANE SE I, MN 55965	TATE, ZIP CODE		
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL) CROSS-REFERENCED TO THE APPRON DEFICIENCY)	D BE	(X5) COMPLETE DATE
0 800	Continued From pa times.	ge 3	0 800			
	.	surveyor observed extension				
		sed permanently and some ot mounted. In the following				

locations, extension cords were observed being used:

Extension cord in Resident Room #13 to the refrigerator.

Mechanical Room East had power taps hanging by their cords.

Survey staff explained to ILALD-A that all extension cords and power taps shall be used per the manufacture listing and their use shall comply with the Minnesota State Fire Code.

During a facility tour interview on May 23, 2024, at 11:00 a.m., ILALD-A verified the above listed observations while accompanying on the tour.

TIME PERIOD FOR CORRECTION: Twenty-one (21) days.

0 810 144G.45 Subd. 2 (b)-(f) Fire protection and SS=F physical environment

(b) Each assisted living facility shall develop and maintain fire safety and evacuation plans. The

Minnesota Department of Health STATE FORM	6899	BKTC11	If continuation sheet 4 of 18
plans shall include but are not limited to: (1) location and number of resident sleeping rooms; (2) employee actions to be taken in the event of a fire or similar emergency; (3) fire protection procedures necessary for residents; and			

0 810

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		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/2	2/2024	
NAME OF F	PROVIDER OR SUPPLIER	STREET AL	DDRESS, CITY, S	TATE, ZIP CODE			
PARK LA	NE ESTATES OF PR	ESTON, LLC	K LANE SE N, MN 55965				
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0 810	 (4) procedures for evacuation, or relocation, or relocation emergency including or unusual resident evacuation. (c) Employees of as 	nge 4 or resident movement, cation during a fire or similar ing the identification of unique is needs for movement or ssisted living facilities shall the fire safety and evacuation	0 810				

plans upon hiring and at least twice per year thereafter.

(d) Fire safety and evacuation plans shall be readily available at all times within the facility.
(e) Residents who are capable of assisting in their own evacuation shall be trained on the proper actions to take in the event of a fire to include movement, evacuation, or relocation. The training shall be made available to residents at least once per year.

(f) Evacuation drills are required for employees twice per year per shift with at least one evacuation drill every other month. Evacuation of the residents is not required. Fire alarm system activation is not required to initiate the evacuation drill.

This MN Requirement is not met as evidenced by:

Based on interview and record review, the licensee failed to provide the required training and drills. This had the potential to directly affect all residents, staff, and visitors.

This practice resulted in a level two violation (a violation that did not harm a resident's health or safety but had the potential to have harmed a resident's health or safety) and was issued at a widespread scope (when problems are pervasive or represent a systemic failure that has affected or has potential to affect a large portion or all of the residents).			
Minnesota Department of Health			
STATE FORM	6899	BKTC11	If continuation sheet 5 of 18

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		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	. ,	E CONSTRUCTION	(X3) DATE SURVEY COMPLETED
		30731	B. WING		05/22/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE	
PARK LA	ANE ESTATES OF PRI	ESTON, LLC	(LANE SE N, MN 55965		
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0 810	Continued From pa	ige 5	0 810		
	The findings include	e:			
	director (ILALD)-A safety and evacuation	nterim licensed assisted living provided documents on the fire ion plan (FSEP), fire safety ning, and employee			

evacuation drills for the facility.

TRAINING

Record review indicated the licensee failed to provide training to employees on the FSEP at least twice per year after hire as evident by the lack of training documentation to support this training had been completed. During an interview on May 23, 2024, at 11:00 a.m., ILALD-A stated the employee training frequency should be twice each year instead of annually.

Record review indicated the licensee failed to provide fire safety and evacuation training to residents at least once per year as evident by the lack of training documentation. No resident training records were provided for review. During an interview on May 23, 2024, at 11:00 a.m., ILALD-A verified resident training records were not available and stated resident training was planned for July 2024.

DRILLS

Record review indicated the licensee did conduct evacuation drills for employees twice per year,

per shift with at least one evacuation drill every other month but there were no signatures presen on who attended.	t		
During an interview on May 23, 2024, at 11:00 a.m., ILALD-A stated they were completing the evacuation drills and that they would start requiring signatures from now on. The past			
Minnesota Department of Health			
STATE FORM	6899	BKTC11	If continuation sheet 6 of 18

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	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/2	2/2024
NAME OF F	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE		
PARK LA	NE ESTATES OF PRI	ESTON LLC	(LANE SE N, MN 55965			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECT (EACH CORRECTIVE ACTION SHOU CROSS-REFERENCED TO THE APPRO DEFICIENCY)	JLD BE	(X5) COMPLETE DATE
0 810	Continued From pa	ige 6	0 810			
	director left on April records.	8, 2024, and took most of the				
	TIME PERIOD FOF (21) days.	R CORRECTION: Twenty-one				
01060	144G.52 Subd. 9 E	mergency relocation	01060			

1440.52 Ouble. 3 Emergency relocation SS=F

(a) A facility may remove a resident from the facility in an emergency if necessary due to a resident's urgent medical needs or an imminent risk the resident poses to the health or safety of another facility resident or facility staff member. An emergency relocation is not a termination. (b) In the event of an emergency relocation, the facility must provide a written notice that contains, at a minimum: (1) the reason for the relocation; (2) the name and contact information for the location to which the resident has been relocated and any new service provider; (3) contact information for the Office of Ombudsman for Long-Term Care and the Office of Ombudsman for Mental Health and Developmental Disabilities; (4) if known and applicable, the approximate date or range of dates within which the resident is expected to return to the facility, or a statement that a return date is not currently known; and (5) a statement that, if the facility refuses to

provide housing or services after a relocation, the

Minnesota	Department of Health

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STATEMENT OF DEFICIENCIES(X1) PROVIDER/SUPPLIER/CLIAAND PLAN OF CORRECTIONIDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY COMPLETED		
		IDENTIFICATION NOIVIDER.	A. BUILDING:		COIVIP	
		30731	B. WING		05/2	2/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE		
PARK LA	ANE ESTATES OF PRI	ESTON, LLC	LANE SE 1, MN 55965			
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01060	Continued From pa	ge 7	01060			
	community-based v 256S and section 2 manager; and (3) the Office of On	o receive home and vaiver services under chapter 56B.49, the resident's case hbudsman for Long-Term Care been relocated and has not lity within four days.				

(d) Following an emergency relocation, a facility's refusal to provide housing or services constitutes a termination and triggers the termination process in this section.currently known; and

This MN Requirement is not met as evidenced by:

Based on interview and record review, the licensee failed to provide a written notice with the required content for an emergency relocation for one of one resident (R2).

This practice resulted in a level two violation (a violation that did not harm a resident's health or safety but had the potential to have harmed a resident's health or safety, but was not likely to cause serious injury, impairment, or death), and was issued at a widespread scope (when problems are pervasive or represent a systemic failure that has affected or has potential to affect a large portion or all of the residents).

The findings include:

R2's Service Plan signed November 1, 2022,

	indicated R2 received services which included bathing, dressing, grooming, transfer assist, housekeeping, and laundry.			
	R2's hospital Discharge Summary revealed R2 had been hospitalized on January 30, 2024, and returned to the assisted living facility on February 5, 2024.			
Minnesota D	Department of Health			
STATE FOR	M	6899	BKTC11	If continuation sheet 8 of 18

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		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY COMPLETED		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING:		COIVIP	
		30731	B. WING		05/2	2/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE		
PARK LA	ANE ESTATES OF PRI	ESTON, LLC	K LANE SE N, MN 55965			
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01060	Continued From pa	ige 8	01060			
	ombudsman dated R2's emergency rel form included all re did not include evid	ed a faxed written notice to the February 2, 2024, informing of location to the hospital. The quired content. R2's record lence the written notice had le resident or the resident's				

legal or designated representative.

On May 21, 2024, at 1:52 p.m. clinical nurse supervisor (CNS)-B stated being aware the emergency location written notice needed to be provided to the ombudsman, but was not aware of the requirement to provide to the resident and their representatives.

The licensee's 1.23 Emergency Relocation policy dated November 26, 2023, indicated:

1. In the event of an emergency relocation, the licensee will provide a written notice that contains, at a minimum:

a. The reason for the relocation

b. The name and contact information for the location to which the resident has been relocated and any new service provider

c. Contact information for the Office of Ombudsman for Long-Term Care

d. If known and applicable, the approximate date or range of dates within which the resident is expected to return to the facility, or a statement that a return date is not currently known, and

e. A statement that, if the facility refuses to

resident has 3. The facili the agency t appeal. 4. The notic as practicab	sing or services after a relocation, the the right to appeal. ty will provide contact information for o which the resident may submit an e required will be delivered as soon le to: resident, legal representative, and			
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STATE FORM		6899	BKTC11	If continuation sheet 9 of 18

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			(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/2	2/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET	ADDRESS, CITY, S	STATE, ZIP CODE		
PARK LA	ANE ESTATES OF PRI	ESTON. LLC	RK LANE SE ON, MN 55965			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORREC (EACH CORRECTIVE ACTION SHO CROSS-REFERENCED TO THE APP DEFICIENCY)	OULD BE	(X5) COMPLETE DATE
01060	designated represe b. For resident community-based v case manager, and c. The Office of Care if the resident	entative ts who receive home and waiver services, the resident's	ר			

		No further information was provided. TIME PERIOD TO CORRECT: Twenty-one (21) days			
	01380 SS=D		01380		
		by: Based on observation, interview, and record review, the licensee failed to ensure training and competency was completed for one of two			
	Minnesota De STATE FORM	epartment of Health /I	6899 F	3KTC11 If continuation	n sheet 10 of 18
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		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	```	IULTIPLE CONSTRUCTION		SURVEY LETED
		30731	B. WING		05/2	2/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DDRESS, CITY, S	TATE, ZIP CODE		
PARK LA	ANE ESTATES OF PRI	ESTON LLC	K LANE SE N, MN 55965			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES (MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	D BE	(X5) COMPLETE DATE
01380	Continued From pa	ge 10	01380			
	unlicensed personn required content.	nel (ULP-E) to include all				
	violation that did no safety but had the p	ed in a level two violation (a ot harm a resident's health or potential to have harmed a safety, but was not likely to				

cause serious injury, impairment, or death), and was issued at an isolated scope (when one or a limited number of residents are affected or one or a limited number of staff are involved or the situation has occurred only occasionally).

The findings include:

ULP-E was hired on February 21, 2023, to provide direct care services to residents of the facility.

On May 21, 2024, at 11:22 a.m. ULP-E was observed administering oral medication to R4.

ULP-E's employee record lacked documentation of training for the following topics: - recognizing physical, emotional, cognitive, and developmental needs of the client.

On May 22, 2024, at 10:59 a.m. interim licensed assisted living director (ILALD)-A stated ULP-E's employee record did not include evidence of the above required training.

		No further information was provided.			
		TIME PERIOD FOR CORRECTION: Twenty-one (21) days			
		144G.64 TRAINING IN DEMENTIA CARE REQUIRED	01530		
		epartment of Health			
STATE	FOR	VI	6899	BKTC11	f continuation sheet 11 of 18

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/2	2/2024
	PROVIDER OR SUPPLIER	ESTON LLC 410 PARI	DDRESS, CITY, S K LANE SE N, MN 55965	TATE, ZIP CODE		
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES (MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECT (EACH CORRECTIVE ACTION SHOU CROSS-REFERENCED TO THE APPRO DEFICIENCY)	LD BE	(X5) COMPLETE DATE
01530	Continued From pa	ge 11	01530			
	following training re (1) supervisors of d least eight hours of specified under par	g facilities must meet the equirements: lirect-care staff must have at initial training on topics agraph (b) within 120 working yment start date, and must				

have at least two hours of training on topics related to dementia care for each 12 months of employment thereafter;

(2) direct-care employees must have completed at least eight hours of initial training on topics specified under paragraph (b) within 160 working hours of the employment start date. Until this initial training is complete, an employee must not provide direct care unless there is another employee on site who has completed the initial eight hours of training on topics related to dementia care and who can act as a resource and assist if issues arise. A trainer of the requirements under paragraph (b) or a supervisor meeting the requirements in clause (1) must be available for consultation with the new employee until the training requirement is complete. Direct-care employees must have at least two hours of training on topics related to dementia for each 12 months of employment thereafter;

This MN Requirement is not met as evidenced by:

Based on observation, interview, and record review, the licensee failed to ensure one of two

STATE FOR	RM	6899	BKTC11	If continuation sheet 12 of 18
Minnesota	Department of Health			
	This practice resulted in a level two violation (a violation that did not harm a resident's health or safety but had the potential to have harmed a resident's health or safety, but was not likely to cause serious injury, impairment, or death), and			
	employees (unlicensed personnel (ULP)-E) received the required dementia care training.			

Minnesota Department of Health

	NT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPL	E CONSTRUCTION	(X3) DATE	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING:		COMP	LETED
		20724	B. WING			0/0004
		30731	D. WING		05/2	2/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AI	DDRESS, CITY, S	STATE, ZIP CODE		
			K LANE SE	,		
PARK LA	ANE ESTATES OF PR	FSTON LLC				
		PRESIO	N, MN 55965			
(X4) ID	SUMMARY STA	ATEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF CORRECT	ION	(X5)
PREFIX		Y MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOU		COMPLETE DATE
TAG	REGULATORY OR L	SC IDENTIFYING INFORMATION)	TAG	CROSS-REFERENCED TO THE APPRO DEFICIENCY)	JPRIATE	DATE
				DEFICIENCY		
01530	Continued From pa	age 12	01530			
	was issued at an is	solated scope (when one or a				
	limited number of re	esidents are affected or one or	•			
	a limited number of	f staff are involved or the				
	situation has occur	red only occasionally).				
	The findings include	e.				

ULP-E was hired on February 21, 2023, to provide direct care services to residents of the facility.

On May 21, 2024, at 11:22 a.m. ULP-E was observed administering oral medication to R4.

ULP-E's record included five hours and 45 minutes of training for dementia topics, but lacked an additional two hours and 15 minutes of training to meet the required eight hours within 160 working hours of employment start date.

On May 21, 2024, at 1:25 p.m. interim licensed assisted living director (ILALD)-A reviewed ULP-E's training transcript and stated the required dementia training had not been completed.

The licensee's 5.03 Dementia Training policy dated February 10, 2024, indicated direct care employees would complete eight hours of initial training within 160 hours of the employment start date.

STATE FORI	M	6899	BKTC11	If continuation	sheet 13 of 18
Minnesota D	epartment of Health				
	144G.70 Subd. 2 (c-e) Initial reviews, assessments, and monitoring	01620			
	TIME PERIOD FOR CORRECTION: Twenty-One (21) days				
	No further information was provided.				

Minnesota Department of Health

	NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		E CONSTRUCTION	(X3) DATE COMP	
		30731	B. WING		05/2	2/2024
	PROVIDER OR SUPPLIER	ESTON LLC 410 PARK	DRESS, CITY, S Lane se I, Mn 55965	STATE, ZIP CODE		
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES (MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	D BE	(X5) COMPLETE DATE
01620	Continued From pa	ge 13	01620			
	be conducted no m after initiation of ser reassessment and as needed based o	essment and monitoring must ore than 14 calendar days rvices. Ongoing resident monitoring must be conducted n changes in the needs of the t exceed 90 calendar days				

from the last date of the assessment.

(d) For residents only receiving assisted living services specified in section 144G.08, subdivision 9, clauses (1) to (5), the facility shall complete an individualized initial review of the resident's needs and preferences. The initial review must be completed within 30 calendar days of the start of services. Resident monitoring and review must be conducted as needed based on changes in the needs of the resident and cannot exceed 90 calendar days from the date of the last review. (e) A facility must inform the prospective resident of the availability of and contact information for long-term care consultation services under section 256B.0911, prior to the date on which a prospective resident executes a contract with a facility or the date on which a prospective resident moves in, whichever is earlier.

This MN Requirement is not met as evidenced by:

Based on interview and record review, the licensee failed to ensure the registered nurse (RN) completed a comprehensive change of condition assessment following hospitalization for

one of one resident (R2).			
This practice resulted in a level two violation (a violation that did not harm a resident's health or safety but had the potential to have harmed a resident's health or safety, but was not likely to cause serious injury, impairment, or death), and was issued at an isolated scope (when one or a			
Minnesota Department of Health			
STATE FORM	6899	BKTC11	If continuation sheet 14 of 18

Minnesota Department of Health	
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WIIIII630					
	IT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPL	E CONSTRUCTION	(X3) DATE SURVEY
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING:		COMPLETED
		30731	B. WING		05/22/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET	ADDRESS, CITY, S	STATE, ZIP CODE	
		410 PA	RK LANE SE		
PARK LA	ANE ESTATES OF PR	ESTON. LLC	ON, MN 55965		
(X4) ID		TEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF COF	()
PRÉFIX		Y MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION	
TAG	REGULATORTORL	SC IDENTIFYING INFORMATION)	TAG	CROSS-REFERENCED TO THE DEFICIENCY)	AFFROFRIATE
01620	Continued From pa	age 14	01620		
	-				
		esidents are affected or one	or		
	a limited number of	f staff are involved or the			
	situation has occur	red only occasionally).			
	-				
	The findings include	e:			
	R2's diagnoses inc	luded atrial fibrillation and			

congestive heart failure.

R2's Service Plan signed November 1, 2022, indicated R2 received services which included bathing, dressing, grooming, transfer assist, housekeeping, and laundry.

R2's hospital Discharge Summary revealed the resident had been hospitalized on January 30, 2024, due to atrial fibrillation and heart failure exacerbation. R2 returned to the assisted living facility on February 5, 2024.

R2's record did not include a change of condition assessment by the RN upon return from the hospital.

On May 21, 2024, at 1:52 p.m. clinical nurse supervisor (CNS)-B stated on February 6, 2024, (the day after return to the assisted living facility) she completed a progress note related to R2's medication changes, weight monitoring, and request to receive medication management services. CNS-B further stated conducting a medication assessment, but did not complete a

full reassessment for R2.			
The licensee's 6.01 Assessments, Reviews & Monitoring policy dated February 10, 2024, indicated: 6. The facility will conduct a nursing assessment during a holiday, and the weekend for a resident who is ready to be discharged from the hospital			
Minnesota Department of Health			
STATE FORM	6899	BKTC11	If continuation sheet 15 of 18

Minnesota Department of Health	
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STATEMEN	NT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		E CONSTRUCTION	(X3) DATE SURVEY COMPLETED
		30731	B. WING		05/22/2024
	PROVIDER OR SUPPLIER	ESTON, LLC 410 PARK	DRESS, CITY, S LANE SE I, MN 55965	STATE, ZIP CODE	
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	D BE COMPLETE
01620	and return to the fa	cility.	01620		

01640 144G.70 Subd. 4 (a-e) Service plan, SS=D implementation and revisions to

> (a) No later than 14 calendar days after the date that services are first provided, an assisted living facility shall finalize a current written service plan. (b) The service plan and any revisions must include a signature or other authentication by the facility and by the resident documenting agreement on the services to be provided. The service plan must be revised, if needed, based on resident reassessment under subdivision 2. The facility must provide information to the resident about changes to the facility's fee for services and how to contact the Office of Ombudsman for Long-Term Care and the Office of Ombudsman for Mental Health and Developmental Disabilities. (c) The facility must implement and provide all services required by the current service plan. (d) The service plan and the revised service plan must be entered into the resident record, including notice of a change in a resident's fees when applicable.

(e) Staff providing services must be informed of the current written service plan.

This MN Requirement is not met as evidenced by: Based on interview and record review, the licensee failed to ensure a written service plan was revised to reflect the current services provided for one of two residents (R2).			
linnesota Department of Health			
TATE FORM	6899	BKTC11	If continuation sheet 16 of 18

Minnesota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED		
		30731	B. WING		05/2	2/2024	
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE			
PARK LA	ANE ESTATES OF PRI	ESTON LLC	K LANE SE N, MN 55965				
(X4) ID PREFIX TAG			ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	CTIVE ACTION SHOULD BE NCED TO THE APPROPRIATE		
01640 Continued From pa		ige 16	01640				
	violation that did no safety but had the p resident's health or cause serious injury	ed in a level two violation (a of harm a resident's health or ootential to have harmed a safety, but was not likely to y, impairment, or death), and olated scope (when one or a					

limited number of residents are affected or one or a limited number of staff are involved or the situation has occurred only occasionally).

The findings include:

During the entrance conference on May 20, 2024, at 1:09 p.m. clinical nurse supervisor (CNS)-B stated the licensee provided treatment and therapy services to residents as prescribed.

R2's diagnoses included atrial fibrillation and congestive heart failure.

R2's Service Plan signed November 1, 2022, indicated R2 received services which included bathing, dressing, grooming, transfer assist, housekeeping, and laundry.

R2's Physician Orders dated April 3, 2024, included daily weights and ace wraps to lower legs.

R2's Service Plan did not include the above treatments.

On May 21, 2024, at 1:52 p.m. CNS-B stated though the above treatments had been implemented for R2, they could not locate evidence a signed service plan with the revisions had been provided to the resident.			
The licensee's 6.08 Service Plan policy dated			
Minnesota Department of Health STATE FORM	6899	BKTC11	If continuation sheet 17 of 18

Minnesota De	partment of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30731	B. WING		05/2	2/2024
	PROVIDER OR SUPPLIER	ESTON LLC 410 PAR	DDRESS, CITY, S K LANE SE N, MN 55965			
(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 SHOUL) CROSS-REFERENCED TO THE APPROF DEFICIENCY)	(X5) COMPLETE DATE	
01640	February 10, 2024, 2. The service plan include a signature licensee and by the	indicated: and any revisions shall or other authentication by the resident, or resident's umenting agreement on the	01640			

No further information was provided.

TIME PERIOD FOR CORRECTION: Twenty-One (21) days.

Minnesota Department of Health STATE FORM	6899	BKTC11	If continuatior	sheet 18 of 18	

	MDH
	EH-FPLS
	18 Wood Lake Dr
DEPARTMENT	Rochester
OF HEALTH	507-206-2700

Food and Beverage Establishment Inspection Report

–Location:–

Type:

Date:

Time:

Report:

Park Lane Estates 111 Fillmore Place S.E. Preston, MN55965 Fillmore County, 23

Full

05/22/24

08:53:44

1045241078

-License Categories:

-Establishment Info: ID #: 0015431 Risk: Medium Announced Inspection: No Page 1

Operator: Park Lane Estates, LLC

Expires on: / /

Phone #: 5077659986 ID #: 17379

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

The following orders were issued during this inspection.

4-500 Equipment Maintenance and Operation

4-501.114C1 ** Priority 1 **

MN Rule 4626.0805C1 Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm and a minimum temperature of 75 degrees F (24 degrees C) for water with a pH of 8 or less or a minimum temperature of 100 degrees F (38 degrees C) for water with a pH of 8.1 to 10.

The mechanical dish machine was not producing any chlorine levels at time of inspection. Firm to contact service provider. The concentration should be between 50-100ppm. Firm to manually sanitize food contact surfaces until unit repaired.

Comply By: 05/22/24

3-500C Microbial Control: date marking

3-501.17B ** Priority 2 **

MN Rule 4626.0400B Mark the refrigerated, ready-to-eat, TCS food prepared and packaged in a processing plant and opened and held for more than 24 hours in the food establishment using an effective method to indicate the date by which the food must be consumed on the premises, sold, or discarded. The date must not exceed the manufacturer's use-by-date.

Processed ham observed with a handwritten date with which the product was originally opened of 5/15. Kitchen employee unaware of the 7 day date marking rule. Product voluntarily discarded.

Corrected on Site

Surface and Equipment Sanitizers

Quaternary Ammonia: = 400 ppm at Degrees Fahrenheit Location: 3 comp sink Violation Issued: No

Type:	Full
Date:	05/22/24
Time:	08:53:44
Report:	1045241078
Park Lane	e Estates

Food and Beverage Establishment Inspection Report

Chlorine: = 0 ppm at Degrees Fahrenheit Location: Mechanical Ware Wash Violation Issued: Yes

Food and Equipment Temperatures

Process/Item: Cold Holding Temperature: 34F Degrees Fahrenheit - Location: 2 Dr Upright - ham Violation Issued: No

Process/Item: Cold Holding Temperature: 0F Degrees Fahrenheit - Location: Freezer - Chicken Violation Issued: No

Total Orders In This ReportPriority 1Priority 2Priority 3

NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the MDH inspection report number 1045241078 of 05/22/24.

Certified Food Protection Manager<u>Rebecca J. Thompson</u>

Certification Number: <u>FM75335</u> Expires: <u>11/05/26</u>

Inspection report reviewed with person in charge and emailed.

Signed:_____

Becky Thompson Interim Admin

Signed: Unillaby

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Page 2

Nicole Hunger Public Health Sanitarian Rochester District Office nicole.hunger@state.mn.us

Report #: 1045241	J78 Food Esta	ablishmer	nt Ins	pection Repo	π			
	MDH			No. of RF/PHI Categories C		2	Date 05/	22/24
	EH-FPLS		No. of Repeat RF/PHI Categories Out			0	Time In 08:	53:44
DEPARTMENT	18 Wood Lake Dr Rochester			Legal Authority MN Rules			Time Out	
OF HEALTH Park Lane Estates	Address		City/St		Zip Code	Telepi		
	111 Fillmore Place S.E.		Presto		55965	-	659986	
License/Permit #	Permit Holder		Purpo	se of Inspection	Est Type		Risk Category	/
0015431	Park Lane Estates, LLC		Full	•	51		M	
	FOODBORNE ILLNESS RIS							
	ignated compliance status (IN, OUT, N/O, N/A) for each r				"X" in appropriate box			
IN= in compliance	OUT= not in compliance N/O= not obser	ved N/A= no	ot applicable	COS=corrected on-	site during inspectior	1	R= repeat viol	ation
Compliance S	tatus	COS R	Co	mpliance Status				COS
	Surpervision		-		nperature Contro		ety	1
	PIC knowledgeable; duties & oversight				ing time & tempera			
IN OUT N/A	Certified food protection manager, duties Employee Health			OUT N/A N/O Proper rehea			ding	
(IN) OUT	Mgmt/Staff;knowledge,responsibilities&reportin	na		OUT N/A N/O Proper cooli				
	Proper use of reporting, restriction & exclusion		\sim	OUT N/A N/O Proper hot h				
	Procedures for responding to vomiting & diarrh				holding temperatu			X
	events			OUT N/A N/O Proper date			<u> </u>	X
	Good Hygenic Practices		24 IN	OUT N/A N/O Time as a pu			ires & records	
\succ	D Proper eating, tasting, drinking, or tobacco use	e	25	\sim	nsumer Advisory		dorocolicad for all	1
(IN) OUT N/	No discharge from eyes, nose, & mouth		25 IN		dvisory provided for			
	Preventing Contamination by Hands		26 IN		usceptible Popul foods used; prohil		s not offered	
	O Hands clean & properly washed No hare hand contact with BTE foods or pro-optical sectors of the sector	nproved	2001		olor Additives ar			
IN OUT N/A N/	No bare hand contact with RTE foods or pre-a alternate pprocedure properly followed	pproved	27 IN		es: approved & pr			
	Adequate handwashing sinks supplied/access	sible	28 IN		inces properly ider			
	Approved Source				e with Approved			1
	Food obtained from approved source		29 IN	OUT(N/A) Compliance	with variance/spe	cialized p	rocess/HACCP	
2 IN OUT N/A N/	Food received at proper temperature							
	Food in good condition, safe, & unadulterated							
	Required records available; shellstock tags,							
	parasite destruction			tors(RF) are improper pract				
	Protection from Contamination			nt contributing factors of food e control measures to preven				entio
	O Food separated and protected		(,				-	
	Food contact surfaces: cleaned & sanitized							
	Proper disposition of returned, previously server reconditioned, & unsafe food	ed,						
	reconditioned, a unoaro recu	GOOD RETA		CTICES				
Go	od Retail Practices are preventative measures t				al objects into food	s		
		Mark "X" in appropri			=corrected on-site du		tion R= repeat	violati
		COS R						cos
	Safe Food and Water			Prop	er Use of Utensil	s		
30 (IN) OUT N/A	Pasteurized eggs used where required		43	In-use utensils: properly	stored			
31 Water 8	ice obtained from an approved source		44	Utensils, equipment & lin	I 1	ad dried	& handled	
	ise solution north an approvou source		1		ens: properly store	su, uneu,		
			45	Single-use/single service		415 (SA)	used	
32 IN OUT N/A	Variance obtained for specialized processing	methods				415 (SA)	used	
32 IN OUT N/A	Variance obtained for specialized processing Food Temperature Control	methods	45 46	Gloves used properly	articles: properly	stored & u	used	
Proper c		methods	46	Gloves used properly Utensil E	articles: properly	stored & u ending		
Proper c	Food Temperature Control	methods		Gloves used properly	articles: properly articles: properly articles: properly articles: properly articles: properly articles: properly	stored & u ending		
Proper c	Food Temperature Control ooling methods used; adequate equipment for ure control		46	Gloves used properly Utensil E Food & non-food contact	articles: properly articles: pro	stored & u ending le, properl	ly	
33 Proper c temperat	Food Temperature Control ooling methods used; adequate equipment for ure control N/O Plant food properly cooked for hot holding		46 47	Gloves used properly Utensil E Food & non-food contact designed, constructed, &	articles: properly articles: properly articles: properly and Ve surfaces cleanabl used stalled, maintaine	stored & u ending le, properl	ly	
B3 Proper contemperate B4 IN OUT N/A B5 IN OUT N/A	Food Temperature Control ooling methods used; adequate equipment for ure control N/O Plant food properly cooked for hot holding N/O Approved thawing methods used		46 47 48	Gloves used properly Utensil E Food & non-food contact designed, constructed, & Warewashing facilities: in Non-food contact surface	articles: properly articles: properly articles: properly and Ve surfaces cleanabl used stalled, maintaine	stored & u ending le, properl	ly	
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