PRINTED: 04/12/2022
FORM APPROVED

Healthcare Licensing and Surveys

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	BH011	A. BUILDING: _____ B. WING _____	03/11/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WILLOW CREEK HOMES OF WORLAND	711 SOUTH 15TH STREET WORLAND, WY 82401

(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
S 000	Opening Comments Rules and Regulations utilized for this survey are: Rules and Regulations for Program Administration of Boarding Homes, Chapter 8, effective 12/11/1998. Rules and Regulations for Licensure of Boarding Homes, Chapter 7, effective 12/10/1998. A licensure survey was conducted by Healthcare Licensing and Surveys on 3/10/22 through 3/11/22.	S 000		
S4026	Ch 8 Sec 10 (b) Food Service and Nutrition (b) Individuals with food preparation responsibilities shall be in good health and shall practice safe food handling techniques in accordance with the current edition of Food Code published by the U.S. Public Health Service, Food and Drug Administration. (i) Such food handling techniques include preparing, holding, and storing food at safe temperatures. (ii) Reheating potentially hazardous leftover foods shall meet HACCP (Hazard Analysis Critical Control Point) temperature guidelines for safety. This State Rule and Regulation Is not met as evidenced by: Based on observation, staff interview, and review of policies, the facility failed to ensure food was handled using techniques in accordance with the Food Code published by the U.S. Public Health Service, Food and Drug Administration. The facility census was 7. The findings were:	S4026		

Wyoming Dept of Health, Aging Division, Healthcare Licensing and Surveys

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

Eric McMillan | President | 4/2/22

STATE FORM 6899 JKWI11 If continuation sheet 1 of 2

Healthcare Licensing and Surveys

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S4026	Continued From page 1 1. Observation on 3/10/22 at 11:30 AM showed employee #2 was preparing the noon meal. Use of gloves and proper hand hygiene was observed. However, employee #2 was not wearing a hair restraint during the cooking and preparation of the food. 2. Interview with employee #2 on 3/10/22 at 1 PM revealed the facility staff did not use hair nets or hats while cooking. It was further revealed that, to the employee's knowledge, the facility had never required the use of hair restraints. 3. Interview with employee #1 on 3/10/22 at 1:30 PM revealed the facility followed the dress code in the employee handbook while preparing meals. 4. Review of the employee handbook showed in the dress code "In general, all clothing must be neat, clean and appropriate for the professional work and image of Elder Care, Inc. and Willow Creek Communities must project to its clients and the public. Hair styles, clothing and jewelry should conform to the best business and professional standards." 5. The U.S. Public Health Service, Food and Drug Administration Food Code states "Food Employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single service and single-use articles."	S4026		

Willow Creek
ElderCare Communities

Worland

Survey Date: March 23, 2022

Corporate office Submission of this response and Plan of Correction is NOT a legal admission that a deficiency exists or, that this Statement of Deficiencies was correctly cited, and is also NOT to be construed as an admission against interest by Willow Creek Community, or any employees, agents, or other individuals who drafted or may be discussed in the response or Plan of Correction. In addition, preparation and submission of this Plan of Correction does NOT constitute an admission or agreement of any kind by Willow Creek Community of the truth of any facts alleged or the correctness of any conclusions set forth in this allegation by the survey agency.

Prefix Tag

S4026 Ch 8 Sec 10 (b) Food Service and Nutrition

1. The facility followed company policies and procedures for safe food handling techniques as stated by the surveyor during the onsite visit.
2. Willow Creek Communities will incorporate an expanded section for hair restraints to accommodate enhanced compliance with Public Health Food Code regulations.
3. Manager will complete a training with all staff on our enhanced hair restraint policies.
4. Manager will periodically monitor food services for 1 month to evaluate hair restraint practices.
5. Corporate officer and manager will review training & compliance regarding hair restraints during upcoming QA Meeting.
6. Date of compliance 5/1/2022.

Eric McMillan, President — 4/2/22 Date

POC approved 4/25/22

James Thomas, RN
41190