

Protecting, Maintaining and Improving the Health of All Minnesotans

October 26, 2022

Administrator Lincoln Lane Villa 503 East Lincoln Street, P.O. Box 106 Hendricks, MN 56136

RE: Project Number(s) SL21339015

Dear Administrator:

On August 4, 2022, the Minnesota Department of Health completed a follow-up evaluation of your facility to determine if orders from the May 17, 2022, evaluation were corrected. This follow-up evaluation verified that the facility is in substantial compliance.

It is your responsibility to share the information contained in this letter and the results of this visit with the President of your facility's Governing Body. You are encouraged to retain this document for your records.

Please feel free to call me with any questions.

Sincerely,

Casey DeVries, Supervisor State Evaluation Team Health Regulation Division 85 East Seventh Place, Suite 220 P.O. Box 3879 St. Paul, MN 55101-3879 Telephone: 651-201-5917 Fax: 651-215-9697

PMB



Protecting, Maintaining and Improving the Health of All Minnesotans

Electronically Delivered

May 27, 2022

Administrator Lincoln Lane Villa 503 East Lincoln Street PO 106 Hendricks, MN 56136

RE: Project Number SL21339015

Dear Administrator:

The Minnesota Department of Health completed an evaluation on May 17, 2022, for the purpose of evaluating and assessing compliance with state licensing statutes. At the time of the evaluation, the Minnesota Department of Health 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.

The enclosed State Form documents the state licensing orders. The Department of Health 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 . . ."

IMPOSITION OF FINES

In accordance with Minn. Stat. § 144G.31, Subd. 4, fines and enforcement actions may be imposed based on the level and scope of the violations and imposed immediately with no opportunity to correct the violation first as follows:

Level 1: no fines or enforcement.

- Level 2: a fine of \$500 per violation, in addition to any enforcement mechanism authorized in § 144G.20 for widespread violations;
- Level 3: a fine of \$3,000 per violation per incident, in addition to any enforcement mechanism authorized in § 144G.20.
- Level 4: a fine of \$5,000 per incident, in addition to any enforcement mechanism authorized in § 144G.20.

In accordance with Minn. Stat. § 144G.20, Subd. 4 (a)(5), the Department of Health imposes fine amounts of either \$1,000 or \$5,000 to licensees who are found to be responsible for maltreatment. The Department of Health imposes a fine of \$1,000 for each substantiated maltreatment violation

Lincoln Lane Villa May 27, 2022 Page 2

that consists of abuse, neglect, or financial exploitation according to Minn. Stat. § 626.5572, Subds. 2, 9, 17. The Department of Health also may impose a fine of \$5,000 for each substantiated maltreatment violation consisting of sexual assault, death, or abuse resulting in serious injury.

In accordance with Minn. Stat. § 144G.31, Subd. 4 (a)(5)(b), when a fine is assessed against a facility for substantiated maltreatment, the commissioner shall not also impose an immediate fine under this chapter for the same circumstance.

Therefore, in accordance with Minn. Stat. §§ 144G.01 to 144G.9999, no immediate fines are assessed.

DOCUMENTATION OF ACTION TO COMPLY

Per Minn. Stat. § 144G.30, Subd. 5(c), the licensee must document any action taken to comply with the correction order by the correction order date. A copy of the provider's records documenting those actions may be requested for follow-up evaluations. The licensee is not required to submit a plan of correction for approval.

The correction order documentation should include the following:

- Identify how the area(s) of noncompliance was corrected related to the 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 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 the Department of Health within 15 calendar days of the correction order receipt date.

A state licensing order under Minn. Stat. § 144G.91, Subd. 8, Free from Maltreatment is associated with a maltreatment determination by the Office of Health Facility Complaints. If maltreatment is substantiated, you will receive a separate letter with the reconsideration process under Minn. Stat. § 626.557. Please <u>email</u> general reconsideration requests to: **Health.HRD.Appeals@state.mn.us**.

Please address your cover letter for general reconsideration requests to: Reconsideration Unit Health Regulation Division Minnesota Department of Health P.O. Box 64970 85 East Seventh Place St. Paul, MN 55164-0970 Free from Maltreatment reconsideration requests should be addressed to: Reconsideration Unit Health Regulation Division Minnesota Department of Health P.O. Box 64970 85 East Seventh Place St. Paul, MN 55164-0970 Lincoln Lane Villa May 27, 2022 Page 3

You are encouraged to retain this document for your records. It is your responsibility to share the information contained in this letter and the results of this visit with the President of your organization's Governing Body. If you have any questions, please contact me.

Sincerely,

Carry Allhies

Casey DeVries, Supervisor Health Regulation Division State Evaluation Team 85 East Seventh Place, Suite 220 P.O. Box 3879 St. Paul, MN 55101-3879 Email: casey.devries@state.mn.us Phone: 651-201-5917 Fax: 651-215-6894

HHH

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		LE CONSTRUCTION	(X3) DATE S COMPL	
		21339	B. WING		05/17/2022	
IAME OF F	PROVIDER OR SUPPLIER	STREET AL	DRESS, CITY,	STATE, ZIP CODE		
	I LANE VILLA		FLINCOLN \$ CKS, MN 56	STREET PO 106 136		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES / 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	(X5) COMPLE DATE
0 000	Initial Comments		0 000			
0 110 SS=F	CORRECTION OR In accordance with 144G.08 to 144G.9 issued pursuant to Determination of wirequires complianc provided at the Sta When Minnesota S failure to comply wir considered lack of INITIAL COMMENT SL21339015-0 On May 16, 2022, the Minnesota Departm survey at the above correction orders at survey, there were received services.	PROVIDER LICENSING DER(S) Minnesota Statutes, section 5, these correction orders are a survey. hether violations are corrected e with all requirements tute number indicated below. tatute contains several items, th any of the items will be compliance.	0 110	Minnesota Department of Head documenting the State Licens Correction Orders using feder Tag numbers have been assig Minnesota State Statutes for A Living License Providers. The tag number appears in the far entitled "ID Prefix Tag." The st number and the corresponding state Statute out of compliance the "Summary Statement of D column. This column also incl findings which are in violation requirement after the stateme Minnesota requirement is not evidenced by." Following the st findings is the Time Period for PLEASE DISREGARD THE H THE FOURTH COLUMN WH STATES,"PROVIDER'S PLAN CORRECTION." THIS APPLIE FEDERAL DEFICIENCIES ON WILL APPEAR ON EACH PAG THERE IS NO REQUIREMEN SUBMIT A PLAN OF CORRECT VIOLATIONS OF MINNESOT STATUTES. The letter in the left column is tracking purposes and reflects and level issued pursuant to 1 subd. 1, 2, and 3.	ing al software. Ined to Assisted assigned -left column ate Statute g text of the e is listed in eficiencies" udes the of the state nt, "This met as surveyors' Correction. IEADING OF ICH I OF ES TO NLY. THIS GE. IT TO CTION FOR A STATE used for a the scope	

TATEMEN	It of Department of He IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION		E SURVEY PLETED		
		21339	B. WING		05/	05/17/2022		
AME OF I	PROVIDER OR SUPPLIER		ADDRESS, CITY, STATE, ZIP CODE					
LINCOLN LANE VILLA 503 EAST LINCOLN STREET PO 106 HENDRICKS, MN 56136								
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC' CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE		
0 110	Continued From pa	age 1	0 110					
	assisted living direct	g facility must employ an ctor licensed or permitted by itives for Long Term Services						
	by: Based on interview licensee failed to e director (LALD) wa Record with the Bo Term Services and	ent is not met as evidenced and record review, the nsure a licensed assisted living s listed as the Director of pard of Executives for Long Supports (BELTSS). This had ect all the licensee's residents,						
	violation that did no safety but had the resident's health or widespread scope or represent a syst	ted in a level two violation (a ot harm a resident's health or potential to have harmed a safety) and was issued at a (when problems are pervasive emic failure that has affected I to affect a large portion or all						
	The findings includ	e:						
	31, 2022. However	nse effective through October , LALD-F's license lacked an as the Director of Record with						
	registered nurse (F	at approximately 2:50 p.m., RN)-A confirmed LALD-F's tification of the Director of I.						
	No further informat	ion was provided.						
	TIME PERIOD FO	R CORRECTION: Two (2)						

Minnesc	ta Department of He	alth			FORM	APPROVED
STATEMEN	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	E CONSTRUCTION	(X3) DATE COMP	SURVEY LETED
		21339	B. WING		05/17/2022	
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE		
LINCOL	I LANE VILLA		LINCOLN S KS, MN 561	TREET PO 106 36		
(X4) ID	SUMMARY STA	TEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF CORRECT	ION	(X5)
PRÉFIX TAG		MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	PREFIX TAG	(EACH CORRECTIVE ACTION SHOU CROSS-REFERENCED TO THE APPRO DEFICIENCY)		COMPLETE DATE
0 110	Continued From pa	ge 2	0 110			
	days					
0 430 SS=C	144G.40 Subd. 2 U services	niform checklist disclosure of	0 430			
	 prospective residen (1) a disclosure of t living licenses available license held by the side of the si	he categories of assisted able and the category of facility; st listing all services permitted cense, identifying all services provide under the assisted ct, and identifying all services cense that the facility does not ion of the services offered ts of paragraph (a) must be he execution of the assisted ner must, in consultation with holders, design the uniform form for use as provided				
	by: Based on interview licensee failed to pr Disclosure of Assist Amenities (UDALS/ two of two residents reviewed. This practice result violation that has no	and record review, the ovide a copy of the Uniform red Living Services and A) with the required content for s (R1 and R2) with records ed in a level one violation (a of potential to cause more than by the resident and does not				
Minnesota D		n the resident and does not ety), and was issued at a				

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING: _			E SURVEY PLETED
		21339	B. WING		05/	17/2022
IAME OF F	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	TATE, ZIP CODE		
	I LANE VILLA		T LINCOLN ST CKS, MN 5613			
(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 (EACH CORRECTIVE AC' CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 430	Continued From pa	ige 3	0 430			
	widespread scope or represent a syste	(when problems are pervasive emic failure that has affected to affect a large portion or all				
	The findings includ	e:				
	UDALSA with the for - a written checklist under the facility's l the facility offers to living facility contra	Is lacked evidence of a bllowing required content: a listing all services permitted icense, identifying all services provide under the assisted ct, and identifying all services icense that the facility does no				
	1, 2021, and had a	d to the facility on November signed contract with the er 7, 2021, and October 14,				
	registered nurse (F UDALSA dated Ma was providing servi provided under a h operated under the licensee, and state stated all residents	at approximately 9:30 a.m., 2N)-A confirmed the licensee's y 5, 2021, indicated the facility ces that were actually being ome care license, which was same ownership as the d it should be corrected. RN-A of the licensee had received SA, and staff had been trained OALSA.				
	No further informat	ion was provided.				
	TIME PERIOD FOI (21) days	R CORRECTION: Twenty-One				
0 470 SS=F	144G.41 Subdivisio	on 1 Minimum requirements	0 470			

STATE FORM

STATEME	ota Department of He NT OF DEFICIENCIES I OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING: _	CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/17/2022	
NAME OF	PROVIDER OR SUPPLIER	STREET AL	DRESS, CITY, S	TATE, ZIP CODE		
	N LANE VILLA		F LINCOLN ST CKS, MN 5613	REET PO 106 86		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO DEFICIENC	FION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 470	Continued From pa	age 4	0 470			
	determining its staf (i) includes an evalu- least twice a year, of staffing levels in the (ii) ensures sufficie the scheduled and unscheduled needs by the residents' as on a 24-hour per da (iii) ensures that the and effectively to in and to emergency, situations affecting (12) ensure that on available 24 hours who are responsible requests of resident safety needs. Such (i) awake; (ii) located in the sate building, or on a con facility in order to re amount of time; (iii) capable of prove appropriate assista (v) capable of follow This MN Requirem by: Based on interview licensee failed to en- required content wa potentially affecting residents, staff and This practice result violation that did no	uation, to be conducted at of the appropriateness of e facility; nt staffing at all times to meet reasonably foreseeable s of each resident as required seessments and service plans ay basis; and e facility can respond promptly idividual resident emergencies life safety, and disaster staff or residents in the facility; e or more persons are per day, seven days per week, e for responding to the its for assistance with health or persons must be: ame building, in an attached ntiguous campus with the espond within a reasonable municating with residents; riding or summoning the ince; and wing directions; ent is not met as evidenced r and record review, the nsure a staffing plan with the as developed as required, it he licensee's current				

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/	17/2022
NAME OF F	PROVIDER OR SUPPLIER		DDRESS, CITY, ST			
	N LANE VILLA		T LINCOLN ST CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 470	Continued From pa	age 5	0 470			
	cause serious injur was issued at a wid problems are perva failure that has affe a large portion or a The findings includ The licensee held a license, was license residents and had a residents. In additio Innovation Variance 2022, which allowe care and long-term when facility staff w The licensee failed staffing plan for def	e: an assisted living facility ed for a bed capacity of 16 a current census of 13 on, the licensee had an e in place, approved March 3, d staff from the attached acute care facilities to answer calls				
	twice a year, of the levels in the facility - ensured sufficient the scheduled and unscheduled needs by the residents' as on a 24-hour per da	appropriateness of staffing staffing at all times to meet reasonably foreseeable s of each resident as required sessments and service plans ay basis; and				
	and effectively to in and to emergency,	acility can respond promptly adividual resident emergencies life safety, and disaster staff or residents in the facility				
	noted one staff ons 7:30 a.m. to 8:00 p	ted Weekly Villa Schedule site Monday through Friday .m., and one staff onsite lay from 7:30 a.m. to 10:00 to 8:00 p.m.				
	On May 17, 2022	at approximately 11:05 a.m.,				

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		21339	B. WING		05/17/2022	
NAME OF F	PROVIDER OR SUPPLIER		DDRESS, CITY, ST			
	N LANE VILLA		T LINCOLN ST CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC' CROSS-REFERENCED TO DEFICIENC	FION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 470	Continued From pa	age 6	0 470			
		RN)-A stated she had a staffing I not have a written staffing red content.				
	Assisted Living pol noted unlicensed s Monday through Fr p.m., Saturday, Su	ffing for Lincoln Lane Villa icy dated September 2021 taff would be scheduled riday from 7:30 a.m. to 8:00 nday and observed holidays 0:00 a.m., and 4:00 p.m. to				
	No further informat	tion was provided.				
	TIME PERIOD FO (21) days	R CORRECTION: Twenty-One	9			
0 480 SS=F	144G.41 Subd 1 (1 requirements	3) (i) (B) Minimum	0 480			
	(13) offer to provide following services t	e or make available at least the to residents:	Э			
	available seven da recommended diet States Department guidelines, includin	tritious meals daily with snacks ys per week, according to the cary allowances in the United t of Agriculture (USDA) ng seasonal fresh fruit and The following apply:	5			
		repared and served according ood Code, Minnesota Rules,				
	This MN Requirem	ent is not met as evidenced				

STATE FORM

STATEMEN	ta Department of He IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	. ,	CONSTRUCTION		E SURVEY PLETED	
		21339	B. WING		05/	05/17/2022	
NAME OF I	PROVIDER OR SUPPLIER	STREET AL	DDRESS, CITY, ST	TATE, ZIP CODE			
	N LANE VILLA		T LINCOLN ST CKS, MN 5613	REET PO 106 6			
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO T DEFICIENC	TION SHOULD BE	(X5) COMPLET DATE	
0 480	Continued From pa	ge 7	0 480				
	review, the licensee	ion, interview and record e failed to ensure food was ed according to the Minnesota					
	violation that did no safety but had the p resident's health or widespread scope or represent a syste	ed in a level two violation (a ot harm a resident's health or potential to have harmed a safety) and was issued at a (when problems are pervasive emic failure that has affected to affect a large portion or all					
	The findings include	e:					
	and Beverage Esta	included document titled, Food blishment Inspection Report 2, for the specific Minnesota ncies.	1				
	TIME PERIOD FOF (21) days	R CORRECTION: Twenty-one					
0 500 SS=F	144G.41 Subd. 2 P	olicies and procedures	0 500				
	and procedures in p and keep them curr (1) requirements in maltreatment of vul (2) conducting and on employees; (3) orientation, train evaluations of staff staff performance;	section 626.557, reporting of nerable adults; handling background studies ning, and competency , and a process for evaluating					
	staff performance;	aints regarding staff or					

Minnesota Department of Health STATE FORM

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	Dta Department of He NT OF DEFICIENCIES I OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION		E SURVEY PLETED			
		21339	B. WING	B. WING		17/2022			
NAME OF	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	ATE, ZIP CODE					
LINCOLN LANE VILLA 503 EAST LINCOLN STREET PO 106 HENDRICKS, MN 56136									
(X4) ID	SUMMARY STATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF		(X5)			
PREFIX TAG		Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	PREFIX TAG	(EACH CORRECTIVE ACT CROSS-REFERENCED TO DEFICIENC	THE APPROPRIATE	COMPLET			
0 500	Continued From pa	ige 8	0 500						
	needs and the proviservices; (6) conducting initial evaluations and assisted living assessment appropriate license changes in a resider managed, and complete health care provide (7) orientation to an assisted living bill of (8) infection control (9) reminders for mexercises, if provide (10) conducting appropriate free of tub current United State and Prevention state (11) ensuring that mean professionals have practice; (12) medication and the provision of the licensed health profession of the provision of the profession of the licensed health profession of the licensed health profession of the profession of the performing delegator of the performing d	nd implementation of the of rights; practices; ledications, treatments, or ed; propriate screenings, or prior screenings, to show that erculosis, consistent with es Centers for Disease Contro ndards; nurses and licensed health current and valid licenses to d treatment management; asks by registered nurses or fessionals; registered nurses and fessionals; and unlicensed personnel							

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:			(X3) DATE SURVEY COMPLETED		
		04000	B. WING		0.5/	05/47/0000	
		21339			05/	05/17/2022	
NAME OF F	PROVIDER OR SUPPLIER		DDRESS, CITY, ST T LINCOLN ST				
	I LANE VILLA		CKS, MN 5613				
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE	
0 500	Continued From pa	ige 9	0 500				
	violation that did no safety but had the p resident's health or cause serious injur is issued at a wides are pervasive or re	ed in a level two violation (a at harm a resident's health or potential to have harmed a safety, but was not likely to y, impairment, or death), and spread scope (when problems present a systemic failure that the potential to affect a large residents).					
	The findings include	e:					
	at approximately 11	e conference on May 16, 2022 :20 a.m., the surveyor v the licensee's current policies					
	policies and proceed current: - ensuring that nurs professionals have practice; and	to ensure the following lures were in place and kept ses and licensed health current and valid licenses to stered nurses and licensed s.					
		at approximately 3:00 p.m., N)-A stated she was unable to quired policies.)				
	No further informat	ion was provided.					
	TIME PERIOD FOR (21) days	R CORRECTION: Twenty-One	;				
0 550 SS=F	144G.41 Subd. 7 R maltreatment	esident grievances; reporting	0 550				

STATE FORM

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED	
			-				
		21339	B. WING	B. WING		05/17/2022	
IAME OF F	PROVIDER OR SUPPLIER		DRESS, CITY, ST				
INCOL	I LANE VILLA		F LINCOLN ST CKS, MN 5613				
(X4) ID		ATEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF		(X5)	
PREFIX TAG		Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	PREFIX TAG	(EACH CORRECTIVE ACT CROSS-REFERENCED TO 1 DEFICIENC	THE APPROPRIATE	COMPLE DATE	
0 550	Continued From pa	age 10	0 550				
	All facilities must p	ost in a conspicuous place					
		he facilities' grievance					
		name, telephone number, and					
		mation for the individuals who					
		handling resident grievances. so have the contact					
		state and applicable regional					
		nan for Long-Term Care and					
		idsman for Mental Health and					
		abilities, and must have					
		orting suspected maltreatment					
	to the Minnesota A	dult Abuse Reporting Center.					
		ent is not met as evidenced					
	by: Based on observat	ion, interview and record					
	review, the license						
		, information about the					
	licensee's grievanc	e procedure with the required					
		he potential to affect the					
	licensee's current r	esidents, staff and visitors.					
	This practice result	ted in a level two violation (a					
		ot harm a resident's health or					
		potential to have harmed a					
		safety, but was not likely to					
		y, impairment, or death), and despread scope (when					
		asive or represent a systemic					
		ected or has potential to affect					
	a large portion or a						
	The findings includ	e:					
		d a posting of the grievance					
		name, telephone number, and					
		mation for the individuals					
		Idling resident grievances. In ee lacked a posting of the					
	contact information						

STATEMEN	ta Department of He	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING	B. WING		17/2022
NAME OF	PROVIDER OR SUPPLIER		DDRESS, CITY, ST			
LINCOLI	N LANE VILLA		T LINCOLN ST CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 550		-	0 550			
		e and Office of Ombudsman nd Developmental Disabilities				
	approximately 12:1 the main entrance a from the hallway co and nursing home a	facility on May 16, 2022, at 0 p.m., the surveyor observed area, as well as the entrance oming from the clinic, hospital attached. No grievance required contact was noted at				
	registered nurse (R	at approximately 3:00 p.m., N)-A observed both entrance eyor and confirmed the above as not posted.				
	A policy related to robut not provided.	equired posting was requested	1			
	No further informati	ion was provided.				
	TIME PERIOD FOF (21) days	R CORRECTION: Twenty-One				
0 630 SS=F	144G.42 Subd. 6 (b requirements for re		0 630			
	individual abuse pre vulnerable adult. Th individualized review person's susceptibi individual, including person's risk of abu and statements of t taken to minimize th	t develop and implement an evention plan for each he plan shall contain an w or assessment of the lity to abuse by another o ther vulnerable adults; the using other vulnerable adults; he specific measures to be he risk of abuse to that person e adults. For purposes of the lan, abuse includes				

	NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	. ,			E SURVEY PLETED
		21339	B. WING		05/17/2022	
NAME OF I	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	TATE, ZIP CODE		
LINCOLI	N LANE VILLA		T LINCOLN ST CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC CROSS-REFERENCED TO DEFICIEN	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 630	Continued From pa	age 12	0 630			
	self-abuse.					
	This MN Requirement is not met as evidenced by: Based on interview and record review, the licensee failed to ensure an individual abuse prevention plan was developed to include the required content for two of two residents (R1 and R2) with records reviewed.					
	violation that did no safety but had the p resident's health or cause serious injur was issued at a wid problems are perva	ted in a level two violation (a bt harm a resident's health or potential to have harmed a safety, but was not likely to y, impairment, or death), and despread scope (when asive or represent a systemic acted or has potential to affect II of the residents).				
	The findings includ	e:				
	prevention plan to i	ls lacked an individual abuse include an assessment of the busing other vulnerable adults.				
	R1 R1 had a contract s	signed October 7, 2021.				
	a section titled Vulr noted R1 was not a	ated March 16, 2022, included nerability Assessment, which at risk of abuse from others. t lacked the above required				
	R2 R2 had a contract s	signed October 4, 2021.				
		ated April 25, 2022, included a rability Assessment, which				

STATE FORM

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/17/2022	
NAME OF I	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	TATE, ZIP CODE		
LINCOLI	I LANE VILLA		T LINCOLN ST CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO T DEFICIENC	ION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 630	Continued From pa	ge 13	0 630			
		t risk of abuse from others. t lacked the above required				
	registered nurse (R records lacked the	at approximately 9:35 a.m., N)-A confirmed the resident above required content, and mat was utilized for all				
	policy dated Noven living providers wer implement an indiv	erable Adult Prevention Plan aber 2021, noted assisted re required to develop and idual abuse prevention plan to s risk of abusing other				
	No further informat	ion was provided.				
	TIME PERIOD FOR days	R CORRECTION: Seven (7)				
0 640 SS=F	144G.42 Subd. 7 P reporting suspected	osting information for d c	0 640			
	through access to t reporting suspected suspected vulnerat (1) posting the 911 common areas and the assisted living f (2) posting informat for the Minnesota A to report suspected adult under section (3) providing reaso	tion and the reporting number dult Abuse Reporting Center I maltreatment of a vulnerable				

STATEME	Dita Department of He NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/17/2022	
NAME OF	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, S	TATE, ZIP CODE		
	N LANE VILLA		T LINCOLN ST CKS, MN 5613	REET PO 106 86		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO 1 DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
0 640	Continued From pa	age 14	0 640			
	by: Based on observat failed to support pra access to the state suspected criminal vulnerable adult ma posting information the Minnesota Adul (MAARC) to report vulnerable adult un required. This had licensee's current r This practice result violation that did no safety but had the p resident's health or cause serious injur was issued at a wid problems are perva failure that has affe a large portion or a The findings includ The licensee failed for MAARC. During a tour of the approximately 12:1 the main entrance from the hallway co and nursing home a procedure with the either entrance. On May 16, 2022, a registered nurse (F					

		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/	17/2022
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, ST	TATE, ZIP CODE		
LINCOLI	I LANE VILLA		LINCOLN ST KS, MN 5613	REET PO 106 6		
(X4) ID	SUMMARY STATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF		(X5)
PRÉFIX TAG		MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	PREFIX TAG	(EACH CORRECTIVE ACT CROSS-REFERENCED TO DEFICIENC	THE APPROPRIATE	COMPLET DATE
0 640	Continued From pa	ge 15	0 640			
	required content wa	as not posted.				
	A policy related to rebut not provided.	equired posting was requested				
	No further informati	on was provided.				
	TIME PERIOD FOF (21) days	R CORRECTION: Twenty-One				
0 650 SS=F	144G.42 Subd. 8 E	mployee records	0 650			
	each paid employee volunteer providing contractor providing include the following (1) evidence of curr registration, or certi chapter or rules; (2) records of orient and infection contro evaluations; (3) current job desc qualifications, respons staff persons provid (4) documentation of reviews that identify needed and training (5) for individuals por services, verification	ent professional licensure, fication if licensure, fication is required by this tation, required annual training of training, and competency ription, including possibilities, and identification of ling supervision; of annual performance v areas of improvement g needs; roviding assisted living in that required health				
	and the dates of the (6) documentation of required under sect (b) Each employee	of the background study as				

STATEMEN	ta Department of He IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED	
		21339	B. WING		05/	05/17/2022	
NAME OF F	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, ST	TATE, ZIP CODE			
LINCOL	N LANE VILLA		LINCOLN ST KS, MN 5613	REET PO 106 6			
(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 (EACH CORRECTIVE ACT CROSS-REFERENCED TO 1 DEFICIENC	TION SHOULD BE	(X5) COMPLET DATE	
0 650	Continued From pa	age 16	0 650				
	by, provide services at, or be under contract with the facility. If a facility ceases operation, employee records must be maintained for three years after facility operations cease.						
	by: Based on interview licensee failed to en contained the requi employees (registe	ent is not met as evidenced and record review, the nsure the employee record ired content for three of three red nurse (RN)-A, RN-G, and hel (ULP)-B) with records					
	violation that did no safety but had the p resident's health or cause serious injur was issued at a wid problems are perva	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 y, impairment, or death), and despread scope (when asive or represent a systemic acted or has potential to affect II of the residents).					
	The findings include	e:					
	under the compreh	byment on July 12, 1996, ensive home care license and sisted living services on					
	- a current job desc qualifications, response staff persons provid	onsibilities, and identification of ding supervision; and rs annual training for every 12					
nnesota D	RN-G						

STATEMEN	NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/	17/2022
NAME OF	PROVIDER OR SUPPLIER		DDRESS, CITY, S			
LINCOLI	N LANE VILLA		T LINCOLN ST CKS, MN 5613	REET PO 106 6		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
	2018, as a nurse in the same ownershi identified that RN-C after hours at the a on-site assisted livi RN-G's employee r - a current job desc qualifications, respo	onsibilities, and identification o	f			
	ULP-B ULP-B started emp under the compreh	ding supervision; and ployment on October 19, 2017, ensive home care license and sisted living services on				
	- a current job desc qualifications, response staff persons provid	onsibilities, and identification o ding supervision; and rs annual training for every 12	f			
	human resource m licensee did not ke	at approximately 2:40 p.m., anager (HRM)-E stated the ep job descriptions in for any of the licensee's				
	RN-A stated the red training had been c	at approximately 3:15 p.m., quired amount of annual completed, but the hours were the employee records as				
nnesota D		sonnel Records policy dated nformation on the content of rd.				

	ota Department of He IT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE	CONSTRUCTION	(X3) DATE	E SURVEY
	OF CORRECTION	IDENTIFICATION NUMBER:				PLETED
		21339	B. WING		05/	17/2022
NAME OF	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	TATE, ZIP CODE		
	N LANE VILLA		T LINCOLN ST			
			CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO 1 DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLETE DATE
0 650	Continued From pa	ge 18	0 650			
	No further informati	on was provided.				
	TIME PERIOD FOF (21) days	R CORRECTION: Twenty-One	,			
0 780 SS=F	144G.45 Subd. 2 (a physical environme	a) (1) Fire protection and nt	0 780			
		iving facility must comply with in Minnesota Rules, chapter				
	the State Fire Code (i) provide smo for sleeping purpos (ii) provide sm	oke alarms in each room used				
	(iii) provide sm within a dwelling un not including crawl (iv) where mor required within an in	noke alarms on each story it, including basements, but spaces and unoccupied attics; re than one smoke alarm is ndividual dwelling unit or				
	that actuation of on the individual dwelli operate; and	onnect all smoke alarms so e alarm causes all alarms in ng unit or sleeping unit to power supply for existing				
	smoke alarms com except that newly in	plies with the State Fire Code, ntroduced smoke alarms in nay be battery operated;				
	This MN Requireme	ent is not met as evidenced				
	failed to provide sm	on and interview, the licensee loke alarms in some of s. In addition, the facility failed				

	IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING:		E SURVEY PLETED	
			A. BUILDING.				
		21339	B. WING		05/	05/17/2022	
AME OF F	PROVIDER OR SUPPLIER	STREET AL	DDRESS, CITY, ST	ATE, ZIP CODE			
INCOL	I LANE VILLA		T LINCOLN ST CKS, MN 5613				
(X4) ID		ATEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF		(X5)	
PREFIX TAG		Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	PREFIX TAG	(EACH CORRECTIVE AC CROSS-REFERENCED TO DEFICIEN	THE APPROPRIATE	COMPLET DATE	
0 780	Continued From pa	age 19	0 780				
		ome resident's bedrooms. tial to directly affect all					
	violation that did no safety but had the resident's health or widespread scope or represent a syste	ted in a level two violation (a ot harm a resident's health or potential to have harmed a safety) and was issued at a (when problems are pervasive emic failure that has affected I to affect a large portion or all					
	The findings includ	e:					
	p.m., survey staff to registered nurse (F maintenance (DM)- survey staff observ 102, 103, 104, 105 alarms provided in addition, survey sta apartments 108, 10 115 of the resident" interconnected so to	between 11:05 a.m. and 12:00 bured the facility with RN)-A and director of -D. During the facility tour, ed in apartments 100, 101, , 106 and 107 had no smoke the resident's bedrooms. In aff observed smoke alarms in 09, 110, 111, 112, 113, 114, and s bedrooms were not that actuation of one alarm n the dwelling to actuate.	1				
	RN-A and DM-D ve observations during	erbally confirmed survey staff g the facility tour.					
	No further informat	ion was provided.					
	TIME PERIOD FOI (21)	R CORRECTION: Twenty-one					
01470 SS=F	144G.63 Subd. 2 C	Content of required orientation	01470				

STATE FORM

2UEN11

If continuation sheet 20 of 28

STATEME	ota Department of He	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		21339	B. WING		05/	17/2022
NAME OF	PROVIDER OR SUPPLIER	STREET AL	DRESS, CITY, S	TATE, ZIP CODE		
LINCOLI	N LANE VILLA		T LINCOLN ST CKS, MN 5613	REET PO 106 86		
(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 (EACH CORRECTIVE ACT CROSS-REFERENCED TO T DEFICIENC	ION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
01470	Continued From pa	ge 20	01470			
	topics: (1) an overview of th (2) an introduction a policies and proced of assisted living se person; (3) handling of eme emergency services (4) compliance with maltreatment of vul 626.557 to the Minr Center (MAARC); (5) the assisted livir responsibilities relat and protection of th (6) the principles of and service delivery support services pro (7) handling of resid complaints, and wh including information Facility Complaints; (8) consumer advoor Ombudsman for Lo Ombudsman for Me Developmental Disat Ombudsman at the Services, county-ma other relevant advo (9) a review of the t services the employ facility's category of (b) In addition to the orientation may also services to resident training on hearing	and review of the facility's ures related to the provision prvices by the individual staff rgencies and use of s; and reporting of the nerable adults under section nesota Adult Abuse Reporting of bill of rights and staff ted to ensuring the exercise ose rights; person-centered planning y and how they apply to direct ovided by the staff person; dents' complaints, reporting of ere to report complaints, in on the Office of Health cacy services of the Office of ong-Term Care, Office of ental Health and abilities, Managed Care Department of Human anaged care advocates, or cacy services; and ypes of assisted living yee will be providing and the				

	NT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING: _	CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		21339	B. WING		05/17/2022	
NAME OF	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, S	TATE, ZIP CODE		
	N LANE VILLA		T LINCOLN ST CKS, MN 5613	TREET PO 106 36		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC' CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
01470	Continued From pa	age 21	01470			
	include training on topics: (1) an explanation of and how it manifes the challenges it po (2) health impacts of age-related hearing incidence of demer isolation, and depre (3) information abo that may enhance of involvement, includ assistive listening of and tactile alerting access in real time This MN Requirem by: Based on interview licensee failed to en orientation to assis requirements and r services for three of nurse (RN)-A, RN-4 (ULP)-B) with recom This practice result violation that did no safety but had the p resident's health or cause serious injur was issued at a wid problems are perval	aut strategies and technology communication and ling communication strategies, devices, hearing aids, visual devices, communication , and closed captions. ent is not met as evidenced and record review, the nsure employees received ted living licensing regulations prior to providing of three employees (registered G, and unlicensed personnel rds reviewed. ted in a level two violation (a tharm a resident's health or potential to have harmed a safety, but was not likely to y, impairment, or death), and despread scope (when asive or represent a systemic tected or has potential to affect ll of the residents).				

STATE FORM

STATEMEN	ota Department of He NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/17/2022	
NAME OF I	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, S	TATE, ZIP CODE		
LINCOLI	N LANE VILLA		T LINCOLN ST CKS, MN 5613	FREET PO 106 36		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO 1 DEFICIENC	ION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
01470	Continued From pa	age 22	01470			
	under the compreh	oyment on July 12, 1996, ensive home care license and esisted living services on				
	- the principles of principles	record lacked evidence of: person-centered planning and d how they apply to direct rovided by the staff person.				
	2018, as a nurse in identified that RN-0	oyment on September 12, n the attached hospital. RN-A G would answer call requests issisted living facility, when ot available.				
	 an overview of thi an introduction an policies and proced assisted living serv person; handling of emerged 	record lacked evidence of: is chapter; nd review of the facility's dures related to the provision o rices by the individual staff gencies and use of emergency				
	vulnerable adults u Minnesota Adult Ab (MAARC); - the assisted living	g of the maltreatment of inder section 626.557 to the buse Reporting Center g bill of rights and staff				
	and protection of th - the principles of p service delivery and support services pr - handling of reside	ated to ensuring the exercise nose rights; person-centered planning and d how they apply to direct rovided by the staff person; ents' complaints, reporting of nere to report complaints,				
innesota D	including information Facility Complaints	on on the Office of Health				

Minnesota Department of Health STATE FORM

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STATEMEN	ta Department of He IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/17/2022	
NAME OF F	PROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	TATE, ZIP CODE		
LINCOL	N LANE VILLA		T LINCOLN ST CKS, MN 5613	REET PO 106 86		
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC' CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
01470	Continued From pa	ge 23	01470		, 	
	Ombudsman for Me Developmental Dis Ombudsman at the Services, county-m other relevant advo - a review of the typ	abilities, Managed Care Department of Human anaged care advocates, or cacy services; and bes of assisted living services e providing and the facility's				
	under the compreh	loyment on October 19, 2017, ensive home care license and sisted living services on				
	 the principles of p service delivery and 	record lacked evidence of: person-centered planning and how they apply to direct ovided by the staff person.				
	RN-A stated RN-G required orientation assisted living facili received the require	at approximately 3:15 p.m., had not received the above prior to answering calls at the ty and verified no staff had ed principles of anning and service delivery.				
	Evaluation policy da staff providing and services must comp care licensing requi before providing ho and would include a	ntation, Training and ated November 2021 noted all supervising assisted living plete the orientation to home irements and regulations me care services to clients, an overview of sections 798, introduction and review of				
	all the provider polic the provision of ass of emergencies and	cies and procedures related to sisted living services, handling d use of emergency services, d reporting of maltreatment of				

		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION		E SURVEY PLETED	
		21339	B. WING		05/	17/2022	
NAME OF	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, ST	TATE, ZIP CODE			
LINCOLI	N LANE VILLA		LINCOLN ST KS, MN 5613	REET PO 106 6			
PREFIX (EACH DEFICIEN		TEMENT OF DEFICIENCIES ' MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CO (EACH CORRECTIVE ACTION CROSS-REFERENCED TO TH DEFICIENCY	ON SHOULD BE	(X5) COMPLET DATE	
01470	Continued From page 24		01470				
		ssisted living bill of rights, complaints, and consumer					
	No further informati	on was provided.					
	TIME PERIOD FOF (21) days	R CORRECTION: Twenty-One					
01530 SS=E	144G.64 TRAINING REQUIRED	G IN DEMENTIA CARE	01530				
	following training re (1) supervisors of d least eight hours of specified under par hours of the employ have at least two hours related to dementia employment therea (2) direct-care employ at least eight hours specified under par hours of the employ initial training is cor provide direct care employee on site w eight hours of trainin dementia care and and assist if issues requirements under meeting the require available for consul until the training rec Direct-care employed	irect-care staff must have at initial training on topics agraph (b) within 120 working ment start date, and must burs of training on topics care for each 12 months of					

		alth (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING: _	CONSTRUCTION		E SURVEY PLETED
		21339	B. WING		05/	17/2022
NAME OF	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, ST	ATE, ZIP CODE		
LINCOLI	N LANE VILLA		LINCOLN ST KS, MN 5613	REET PO 106 6		
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE AC CROSS-REFERENCED TO DEFICIEN	TION SHOULD BE THE APPROPRIATE	(X5) COMPLETE DATE
01530	by: Based on interview licensee failed to er (registered nurse (F personnel (ULP)-B) of dementia care tra frame, with records This practice resulter violation that did no safety but had the p resident's health or cause serious injury was issued at a pat limited number of re than a limited number situation has occurr found to be pervasi The findings include The licensee provid living license. During the entrance at approximately 11 (RN)-H stated the li residents with the d RN-A and ULP-B's e evidence of one-hoo completed on Octol RN-A RN-A started emplo	ent is not met as evidenced and record review, the asure two of two employees RN)-A and unlicensed received the required amount aining, in the required time reviewed. ed in a level two violation (a t harm a resident's health or totential to have harmed a safety, but was not likely to v_i , impairment, or death), and tern scope (when more than a esidents are affected, more ber of staff are involved, or the ed repeatedly; but is not ve). e: ed services under an assisted e conference on May 16, 2022, :20 a.m., registered nurse censee currently had no iagnosis of dementia. employee records contained ur annual dementia training,	01530	DEFICIEN		

STATEMEN	ota Department of He NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		21339	B. WING		05/	17/2022
NAME OF	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE		
LINCOLI	N LANE VILLA		LINCOLN ST KS, MN 5613	FREET PO 106 36		
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES ' MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF C (EACH CORRECTIVE ACTION CROSS-REFERENCED TO TH DEFICIENCY	ON SHOULD BE HE APPROPRIATE	(X5) COMPLETE DATE
01530	Continued From pa	ge 26	01530			
	ULP-B started emp under the comprehe	loyment on October 19, 2017, ensive home care license and sisted living services on				
	RN-A confirmed the	at approximately 3:15 p.m., e employee records lacked uired two hours annual a care.				
		nentia Training policy dated entification of the required				
	No further informati	on was provided.				
	TIME PERIOD FOF (21) days	R CORRECTION: Twenty-one				
03090 SS=C	144.6502, Subd. 8	Notice to Visitors	03090			
55-0	a sign at each facili visitors that states: devices, including s	isitors. (a) A facility must post ty entrance accessible to "Electronic monitoring security cameras and audio esent to record persons and				
		sponsible for installing and nage required in this				
	by: Based on observati review, the licensee	ent is not met as evidenced on, interview and record a failed to ensure the required at the main entry way of the				
	notice was posted a	at the main entry way of the splay statutory language to				

TATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:			CONSTRUCTION		E SURVEY PLETED	
		21339	B. WING		05/	17/2022
NAME OF	PROVIDER OR SUPPLIER	STREET AI	DDRESS, CITY, ST	TATE, ZIP CODE		
LINCOLI	N LANE VILLA		T LINCOLN ST CKS, MN 5613			
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES / MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF (EACH CORRECTIVE ACT CROSS-REFERENCED TO DEFICIENC	TION SHOULD BE THE APPROPRIATE	(X5) COMPLET DATE
03090	affecting all current facility, staff and an This practice result violation that has no a minimal impact of affect health or safe widespread scope (or represent a syste or has potential to a the residents). The findings include During a tour of the approximately 12:1 the main entrance a from the hallway co and nursing home a procedure with the either entrance. On May 16, 2022, a registered nurse (R areas with the surver required content wa A policy related to r but not provided. No further informatic	monitoring activity, potentially residents in the assisted living y visitors of the licensee. ed in a level one violation (a of potential to cause more than n the resident and does not ety), and was issued at a (when problems are pervasive emic failure that has affected affect a large portion or all of e: e facility on May 16, 2022, at 0 p.m., the surveyor observed area, as well as the entrance oming from the clinic, hospital, attached. No grievance required contact was noted at at approximately 3:00 p.m., N)-A observed both entrance eyor, and confirmed the above as not posted. equired posting was requested		DEFICIENC		



 Type:
 Full

 Date:
 05/16/22

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 11:20:00

 Report:
 1030221005

Food and Beverage Establishment Inspection Report

Page 1

Location:

Lincoln Lane Villa 503 East Lincoln Street Po 106 Hendricks, MN56136 Lincoln County, 41 Establishment Info: ID #: 0038703 Risk: Announced Inspection: No

License Categories:

Expires on: / /

- Operator:

Phone #: 5072753134 ID #:

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.

3-500B Microbial Control: hot and cold holding

** Priority 1 **

3-501.16A2

MN Rule 4626.0395A2 Maintain all cold, TCS foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration.

Observed temperature of milk in door of domestic Whirlpool refrigerator at 54.1F. Milk in door of fridge discarded and sign posted to not store TCS food in the door. Temperature of TCS food (Milk) on shelf 41.0F. Ambient thermometer 34.0F.

Corrected on Site

4-300 Equipment Numbers and Capacities

4-302.12A ** Priority 2 **

MN Rule 4626.0705A Provide a readily accessible food temperature measuring device to ensure attainment and maintenance of food temperatures.

PIC at assisted living stated they did not have a food temperature measuring device to check food temperatures when food is received from the central kitchen. Observed dietary manager provided a food thermometer in the kitchen.

Corrected on Site

4-300 Equipment Numbers and Capacities

4-302.13B ** Priority 2 **

MN Rule 4626.0710B Provide a readily accessible, irreversible registering temperature indicator for measuring the utensil surface temperature in mechanical hot water warewashing operations.

Observed no temperature indicator to measure the dishwasher hot water sanitizing cycle temp. Dietary manager stated they will purchase one. Inspector provided indicators strips to check temperature.

Comply By: 05/18/22

Food and Beverage Establishment Inspection Report

4-500 Equipment Maintenance and Operation

4-501.112A

** Priority 2 **

MN Rule 4626.0795A Maintain the temperature at the manifold of the hot water sanitizing rinse at a maximum temperature of 194 degrees F (90 degrees C) and no less than 165 degrees F (74 degrees C) for a single tank, stationary rack, single temperature machine or 180 degrees F (82 degrees C) for all other machines.

Checked NSF residential dishwasher (hot water sanitizer) with heat sensitive strips. Hot water temperature between 150F and 160F and did not reach 165F. Discontinued use of machine. All dishes, utensils and cups will be washed at central kitchen.

Comply By: 05/16/22

5-200A Plumbing: approved materials/design

5-203.11A ** Priority 2 **

MN Rule 4626.1070A Provide at least 1 handwashing sink, or the number of handwashing sinks necessary to allow for the convenient use by employees during food preparation, food dispensing, and warewashing; and in or adjacent to toilet rooms.

Observed single basin sink in kitchen used for hand washing, and rinsing and storing dirty dishes. Provide a separate sink for hand washing only. Contact HRD plan review for approval prior to construction. *Comply By: 01/16/23*

5-200C Plumbing: Maintenance, fixture location

5-205.11AB ** Priority 2 **

MN Rule 4626.1110AB The handwashing sink must be accessible at all times for employee use, and must be used only for handwashing.

Observed staff rinsing dishes and dirty dishes in the hand sink. Discussed with PIC and will only use for hand washing. Dietary manager posted a sign on towel dispenser stating for hand washing only. Discussed adding a separate hand sink.

Comply By: 05/16/22

2-100 Supervision

2-102.12AMN

MN Rule 4626.0033A Employ a certified food protection manager (CFPM) for the establishment.

Observed Rochelle Sprinkles current Serve Safe Exam Certificate but had not submitted the MN CFPM initial application. Rochelle completed the initial application, serve safe certificate and fee, and was going to mail it MDH the day of the inspection.

Comply By: 05/16/22

4-200 Equipment Design and Construction

4-201.11AMN

MN Rule 4626.0506A Provide or replace food service equipment with equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Residential hot water dish machine doe not have an effective sanitize cycle. Check during inspection demonstrates the surface temperature does not reach 165F or above. Dishes, utensils and cups will be

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washed at central kitchen and must replace as above. *Comply By: 05/16/22*

6-300 Physical Facility Numbers and Capacities 6-301.14A

MN Rule 4626.1457 Provide a sign or poster at all handwashing sinks used by food employees that notifies them to wash their hands

Observed no sign or poster located at hand washing sink notifying employees to wash their hands. Observed Dietary Manager posting hand wash sign on towel dispenser.

Comply By: 05/16/22

Surface and Equipment Sanitizers

Monogram Sanitzer RTU K85: at Degrees Fahrenheit Location: Not in use - kitchen EPA# 1677-259 Violation Issued: No

Hot water: < at 160 Degrees Fahrenheit Location: Heat sensitive tape NSF residential undercounter dish washer Violation Issued: Yes

Food and Equipment Temperatures

Process/Item: Carrots Temperature: 194.8 Degrees Fahrenheit - Location: Hot holding unit Violation Issued: No

Process/Item: Beets Temperature: 194.4 Degrees Fahrenheit - Location: Hot holding unit Violation Issued: No

Process/Item: Gravy

Temperature: 193.7 Degrees Fahrenheit - Location: Hot holding unit Violation Issued: No

Process/Item: Potatoes

Temperature: 167.2 Degrees Fahrenheit - Location: Hot holding unit Violation Issued: No

Process/Item: Chicken

Temperature: 196.2 Degrees Fahrenheit - Location: Hot holding unit Violation Issued: No

Process/Item: Tot casserole

Temperature: 209.4 Degrees Fahrenheit - Location: Hot holding unit Violation Issued: No

Process/Item: Ambient Thermometer

Temperature: 34.0 Degrees Fahrenheit - Location: Whirlpool refrigerator

Violation Issued: No

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Lincoln Lan	ane Villa	
Temperatu	Item: Milk ture: 41.0 Degrees Fahrenheit - Location: Whirlpool refrigrator on shelf 1 Issued: No	
Temperatu	Item: Milk ture: 54.1 Degrees Fahrenheit - Location: Whirlpool refrigerator in door n Issued: Yes	
	Total Orders In This Report Priority 1 Priority 2 Priority 3	

1

This was an inspection completed in conjunction with MDH Health Regulations Division (HRD) survey and requested by Annette Truebenbach, HRD team lead.

5

3

Background information:

Food is prepared and cooked in the central kitchen and transported in hot holding unit to assisted living facility kitchen where it is plated and served. Dishes, cups and utensils are sanitized in the assisted living kitchen.

Violations were discussed with Rochelle Sprinkles, Dietary Manager/person in charge (PIC). Pam Hamer, assisted living kitchen PIC, and Annette Truebenbach, HRD team lead.

Also the following was discussed: Employee illness policy and log Vomit/fecal incident clean up procedures MN Certified Food Protection Manager requirements/duties (reviewed fact sheet) Food preparation (most same day service, but some complex with cook, cooling and reheat step) Cooling procedures (foods prepared day before service and from ambient temperatures (i.e. fruit such as cut melons). Food temperatures Thermometer use and calibration Datemarking Prevention of bare hand contact Serving highly susceptible populations - using only pasteurized eggs and juice Cleaning and sanitizing food contact surfaces & dishes and utensils Sanitizer use and test kit

Existing equipment:

Whirlpool Residential dish machine Whirl Pool Residential refigeratior/freezer Wood cabinets & laminate counter tops Residential electric stove (not in use) Single cabinet mounted sink multi use.

Contact HRD engineering/plan reviewing for review and approval prior to construction.

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

I acknowledge receipt of the inspection report number 1030221005 of 05/16/22.

Certified Food Protection Manager:

Rochelle Sprinkles

Dietary Manager

Certification Number: _____ Expires: _/ /

Inspection report reviewed with person in charge and emailed.

Signed:_____

- Lhing Signed:

Denise Schumacher

Marshall DO denise.schumacher@state.mn.us

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	Food obtained from	approved source			29	IN O	UT(N/A)	Compliance	with variance/sp	pecialized	process/HACC	P	
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14 IN OUT (N/A) N/C	1				Risk	facto	rs(RF) are in	nproper practio	ces or proceed	ures identif	fied as the mos	t	
\sim		m Contamination			prev (PHI	alent (contributing fa	ictors of foodb	orne illness or foodborne illne	injury. Pub ess or injur	lic Health Inte	rven	tio
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