

Protecting, Maintaining and Improving the Health of All Minnesotans

Electronically Delivered

March 18, 2024

Licensee Bremmer Suites 803 Home Street Rushford, MN 55971

RE: Project Number(s) SL30626015

Dear Licensee:

The Minnesota Department of Health (MDH) completed a survey on February 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.

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 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).

An equal opportunity employer.

Letter ID: IS7N REVISED

09/13/2021

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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: <u>https://forms.office.com/g/Bm5uQEpHVa</u>. 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,

Jodi Johnson, Supervisor State Evaluation Team Email: jodi.johnson@state.mn.us Telephone: 507-344-2730 Fax: 1-866-890-9290

PMB

Minnesota Department of Health

		(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION		(X3) DATE S	
		IDENTIFICATION NUMBER:	A. BUILDING		COMPL	EIED
		30626	B. WING		02/2	2/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY,	STATE, ZIP CODE		
		803 HOMI	E STREET			
BREMMI	ER SUITES		RD, MN 559	71		
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TAG	TAG REGULATORY OR LSC IDENTIFYING INFORMATION)		TAG	DEFICIENCY)		D, (I L
0 000	Initial Comments		0 000			
	*****ATTENTION*	****		Minnesota Department of Health is	S	
				documenting the State Correction		
	ASSISTED LIVING PROVIDER LICENSING			using federal software. Tag numbe		
	CORRECTION OR	(DER(S)		been assigned to Minnesota State		
				Statutes for Assisted Living Licens	e	
	In accordance with	Minnesota Statutes, section		Providers. The assigned tag num	ber	
	144C 08 to 144C 0	5 these correction orders are		appears in the far left column entit		

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: SL30626015

On February 20, 2024, through February 22, 2024, the Minnesota Department of Health conducted a full survey at the above provider, and the following correction orders are issued. At the time of the survey, there were 13 residents; 13 receiving services under the Assisted Living license.

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 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 surveyors' 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 used for tracking purposes and reflects the scope

			and level issued pursuant to 144G. subd. 1, 2, and 3.	
0 100 SS=F	144G.10 Subdivision 1 License required	0 100		
	(a)(1)Beginning August 1, 2021, no assisted living facility may operate in Minnesota unless it is			
	epartment of Health Y DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGN	NATURE	TITLE	(X6) DATE
STATE FORM	M	6899	XS1S11	If continuation sheet 1 of 15

Minnesota Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	E CONSTRUCTION	(X3) DATE SURVEY COMPLETED
		30626	B. WING		02/22/2024
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0 100	licensed under this (2) No facility or b provide assisted live required license un (b)The licensee is le management, contr		0 100		

management agreement or subcontract. Nothing in this chapter shall in any way affect the rights and remedies available under other law. (c) Upon approving an application for an assisted living facility license, the commissioner shall issue a single license for each building that is operated by the licensee as an assisted living facility and is located at a separate address, except as provided under paragraph (d) or (e). (d) Upon approving an application for an assisted living facility license, the commissioner may issue a single license for two or more buildings on a campus that are operated by the same licensee as an assisted living facility. An assisted living facility license for a campus must identify the address and licensed resident capacity of each building located on the campus in which assisted living services are provided.

(e) Upon approving an application for an assisted living facility license, the commissioner may:

(1) issue a single license for two or more buildings on a campus that are operated by the same licensee as an assisted living facility with dementia care, provided the assisted living facility for dementia care license for a campus identifies

	the buildings operating as assisted living facilities with dementia care; or (2) issue a separate assisted living facility with dementia care license for a building that is on a campus and that is operating as an assisted living facility with dementia care.			
Minneso STATE F	ta Department of Health ^F ORM	6899	XS1S11	If continuation sheet 2 of 15

Minnesota Department of Health

		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY COMPLETED	
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		30626	B. WING		02/22/2024	
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0 100	Continued From pa	ige 2	0 100			
	by: Based on observati failed to obtain accu applied for licensur	ent is not met as evidenced ion and interview the licensee urate licensure when they e for a assisted living facility, e roof with adjoining senior				

apartments facilities, without having an approved two-hour fire barrier wall.

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:

On February 22, 2024, at 2:45 p.m., engineering staff toured the facility with licensed assisted living director/licensed practical nurse (LALD/LPN)-A. During the tour, the engineer observed the following:

1. The swing-style door leading into the community room from the licensed assisted living facility had a 20-minute fire door label.

The double leaf doors installed in the link had
 1 ½ hour fire door labels. The frame for these

doors had a 20-minute fire door frame label.			
LALD/LPN-A verified the 20-minute fire door label and 20-minute fire door frame label during the facility tour interview. The engineer stated that assisted living licensing, requires the wall separating licensed assisted living facilities from another licensed facility or another occupancy in			
Minnesota Department of Health			
STATE FORM	6899	XS1S11	If continuation sheet 3 of 15

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	
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0 100	Continued From pa	ge 3	0 100			
	fire barrier wall. LAI community room wareservation before LALD/LPN-A furthe laundry room in the	to be constructed as a 2-hour LD/LPN-A stated the as kept locked and required a people could use this space. r explained there was also a community room building that IUD (Department of Housing				

and Urban Development); this laundry room was used by people living in apartments located on the campus and not by assisted living residents.

On February 22, 2024, at 4:25 p.m. LALD/LPN-A stated not knowing if plans were available to confirm the wall construction separating this licensed assisted living from the attached community room were 2-hour fire barrier walls. LALD/LPN-A stated if information was located to support 2-hour fire barrier walls, they would email this to the engineer by noon on February 23, 2024. As of February 26, 2024, at 2:30 p.m., no further information was provided.

TIME PERIOD FOR CORRECTION: Seven (7) Days

0 480 SS=F requirements

(13) offer to provide or make available at least the following services to residents:(B) food must be prepared and served according to the Minnesota Food Code, Minnesota Rules,

0 480

chapter 4626; and			
This MN Requirement 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			
Minnesota Department of Health STATE FORM	6899		continuation about 4 of 15
	0033	XS1S11	continuation sheet 4 of 15

Minnesota Department of Health

		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		30626			02/22/2024	
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0 480	Continued From page 4 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		0 480			

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 February 21, 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=D physical environment

(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 repair program.

This MN Requirement is not met as evidenced

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by: Based on observation and interview, the licensee failed to provide the physical environment in a continuous state of good repair and operation with regard to the health, safety, and well-being of the residents. This had the potential to directly affect one resident and a limited number of staff.			
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	NT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
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0 800	Continued From pa	ige 5	0 800			
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 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:

On February 22, 2024, at 2:45 p.m., survey staff toured the facility with licensed assisted living director/licensed practical nurse (LALD/LPN)-A. During the tour, survey staff observed a cracked window pane in occupied resident room 106. On February 22, 2024, during the facility tour interview, LALD/LPN-A verified the window pane was cracked and stated they were not aware this window had been damaged. LALD/LPN-A stated this window would be repaired right away.

TIME PERIOD FOR CORRECTION: Seven (7) 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 plans shall include but are not limited to:

0 810

linnesota Department of Health TATE FORM	6899	XS1S11	If continuation sheet 6 of 15
 (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 (4) procedures for resident movement, 			

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	VT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA		ECONSTRUCTION	(X3) DATE SURVEY	
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER:	A. BUILDING:		COMPLETED	
			A. BUILDING.			
		30626	B. WING		02/22/2024	
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE		
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0 810	Continued From pa	ige 6	0 810			
	emergency includin or unusual resident evacuation. (c) Employees of as receive training on	cation during a fire or similar of the identification of unique needs for movement or ssisted living facilities shall the fire safety and evacuation nd 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 record review and interview, the licensee failed to provide 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).			
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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE	CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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0 810	Continued From pa	ige 7	0 810		
	The findings include:				
	director/licensed provided document evacuation plan (FS	024, licensed assisted living actical nurse (LALD/LPN)-A is on the fire safety and SEP), fire safety and , and employee evacuation			

drills for the facility.

TRAINING

Record review indicated the licensee failed to provide training to employees on the facility FSEP upon hire and/or at least twice per year as evident by the lack of training documentation to support this training had been completed. A training record dated April 8, 2022, for emergency preparedness was provided. During an interview on February 22, 2024, at 4:25 p.m., LALD/LPN-A stated employees were trained at the time of hire and then annually on the FSEP as part of the emergency preparedness training. LALD/LPN-A explained records had not been created to document training specifically for the facility's fire safety and evacuation plan.

Record review indicated that 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 to support this training had been completed. During an interview on February 22, 2024, at 4:25 p.m.,

LALD/LPN-A stated residents were trained upon admission and during fire drills. LALD/LPN-A explained records had not been created to document annual resident training specifically on fire safety and evacuation. DRILLS Record review indicated the licensee failed to			
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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY COMPLETED	
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0 810	conduct employee frequency of every review of completed employee fire drills drills were not cond	ge 8 evacuation drills at a other month as evident by a d fire drill reports. Seven were recorded in 2023. Fire lucted in 2023 during lay, and June. During an	0 810			

	LALD/LPN-A verified fire drills had not been completed every other month.	
	TIME PERIOD FOR CORRECTION: Twenty-one (21) days	
01440 SS=D	144G.62 Subd. 4 Supervision of staff providing delegated nurs	01440
	(a) Staff who perform delegated nursing or therapy tasks must be supervised by an appropriate licensed health professional or a registered nurse according to the assisted living facility's policy where the services are being provided to verify that the work is being performed competently and to identify problems and solutions related to the staff person's ability to perform the tasks. Supervision of staff performing medication or treatment administration shall be provided by a registered nurse or appropriate licensed health professional and must include observation of the staff administering the medication or treatment and the interaction with the resident.	

(b) The direct supervision of staff performing delegated tasks must be provided within 30 calendar days after the date on which the individual begins working for the facility and first performs the delegated tasks for residents and thereafter as needed based on performance. Th requirement also applies to staff who have not				
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	NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	ECONSTRUCTION	(X3) DATE SURVEY COMPLETED	
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01440	performed delegate	ge 9 ed tasks for one year or longer. ent is not met as evidenced	01440			
	licensee failed to er	and record review, the nsure direct supervision of legated tasks was provided				

within 30 calendar days after the date on which the individual begins working for the licensee for one of two unlicensed personnel (ULP-D).

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 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-D was hired on October 3, 2023, to provide direct care services to residents of the facility.

ULP-D employee record included an undated form signed by the registered nurse (RN). The form indicated: [Employee name] has been working independently for about two weeks and I have had no concerns about her job performance brought to me from residents, families, or other

ULP-D's employee record lacked documentation of a RN supervising ULP-D performing a delegated task within 30 days of beginning work		
with the licensee.		
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	NT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
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01440	Continued From pa	ge 10	01440			
	assisted living direct (LALD/LPN)-A revi and stated the form dated, nor did it ind	24, at 3:31 p.m. licensed ctor/licensed practical nurse ewed ULP-D's employee file signed by the RN was not icate if ULP had been ing a delegated task within 30				

days. LALD/LPN-A further stated ULP-D had been working independently part-time.

The licensee's Supervision of Unlicensed Personnel policy reviewed October 21, 2022, indicated: Direct supervision of unlicensed staff providing delegated nursing tasks, delegated treatments or assigned therapy tasks must be performed within 30 days after the person begins work for our facility and has been trained and determined competent to perform all the tasks assigned. The RN will directly supervise staff performing delegated nursing tasks and the appropriate licensed health professional will supervise unlicensed staff performing any delegated treatments or assigned therapies.

No further information was provided.

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

01470 144G.63 Subd. 2 Content of required orientation 01470 SS=D

(a) The orientation must contain the following

topics: (1) an overview of this chapter; (2) an introduction and review of the facility's policies and procedures related to the provision of assisted living services by the individual staff person; (3) handling of emergencies and use of			
/linnesota Department of Health	r	1	
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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, ST	TATE, ZIP CODE	
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(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 SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	
01470	emergency services (4) compliance with maltreatment of vul 626.557 to the Minr Center (MAARC); (5) the assisted livir		01470		

and protection of those rights;

(6) the principles of person-centered planning and service delivery and how they apply to direct support services provided by the staff person;
(7) handling of residents' complaints, reporting of complaints, and where to report complaints, including information on the Office of Health Facility Complaints;

(8) consumer advocacy services of the Office of Ombudsman for Long-Term Care, Office of Ombudsman for Mental Health and Developmental Disabilities, Managed Care Ombudsman at the Department of Human Services, county-managed care advocates, or other relevant advocacy services; and
(9) a review of the types of assisted living services the employee will be providing and the facility's category of licensure.

(b) In addition to the topics in paragraph (a), orientation may also contain training on providing services to residents with hearing loss. Any training on hearing loss provided under this subdivision must be high quality and research based, may include online training, and must include training on one or more of the following

topics: (1) an explanation of age-related hearing loss and how it manifests itself, its prevalence, and the challenges it poses to communication; (2) health impacts related to untreated age-related hearing loss, such as increased incidence of dementia, falls, hospitalizations,			
Department of Health	6800	X04044	If continuation sheet 12 of 15
	 (1) an explanation of age-related hearing loss and how it manifests itself, its prevalence, and the challenges it poses to communication; (2) health impacts related to untreated age-related hearing loss, such as increased incidence of dementia, falls, hospitalizations, 	 (1) an explanation of age-related hearing loss and how it manifests itself, its prevalence, and the challenges it poses to communication; (2) health impacts related to untreated age-related hearing loss, such as increased incidence of dementia, falls, hospitalizations, Department of Health 	(1) an explanation of age-related hearing loss and how it manifests itself, its prevalence, and the challenges it poses to communication; (2) health impacts related to untreated age-related hearing loss, such as increased incidence of dementia, falls, hospitalizations, Department of Health

Minnesota Department of Health

	NT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA		E CONSTRUCTION	(X3) DATE SURVEY
	OF CORRECTION	IDENTIFICATION NUMBER:			COMPLETED
/			A. BUILDING:		
		30626	B. WING		02/22/2024
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE	
		803 HOM	E STREET		
BREMM	ER SUITES		RD, MN 5597	71	
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01470	Continued From pa	ige 12	01470		
	that may enhance of involvement, includ assistive listening d and tactile alerting of	ession; or ut strategies and technology communication and ing communication strategies, levices, hearing aids, visual devices, communication , and closed captions.			

This MN Requirement is not met as evidenced by:

Based on interview and record review, the licensee failed to ensure one of two employees (unlicensed personnel (ULP)-D) received orientation to assisted living facility licensing requirements and regulations before providing services.

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 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-D was hired on October 3, 2023, to provide direct care services to the licensee's residents.

ULP-D's employee record lacked evidence of receiving orientation to assisted living to include the following required content: - an overview of this chapter; - an introduction and review of the facility's policies and procedures related to the provision of assisted living services by the individual staff person;			
Minnesota Department of Health STATE FORM	6899	X04044	If continuation check 12 of 15
	0033	XS1S11	If continuation sheet 13 of 15

Minnesota Department of Health

	NT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING:	CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		30626	B. WING		02/22/2024	
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, ST	TATE, ZIP CODE		
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(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 COMPLETE	
01470	 compliance with a maltreatment of vul 626.557 to the Minr Center (MAARC); the principles of poservice delivery and 		01470			

- handling of residents' complaints, reporting of complaints, and where to report complaints, including information on the Office of Health Facility Complaints;

- consumer advocacy services of the Office of Ombudsman for Long-Term Care, Office of Ombudsman for Mental Health and Developmental Disabilities, Managed Care Ombudsman at the Department of Human Services, county-managed care advocates, or other relevant advocacy services;

 a review of the types of assisted living services the employee will be providing and the facility's category of licensure; and

principles of person-centered planning and service delivery.

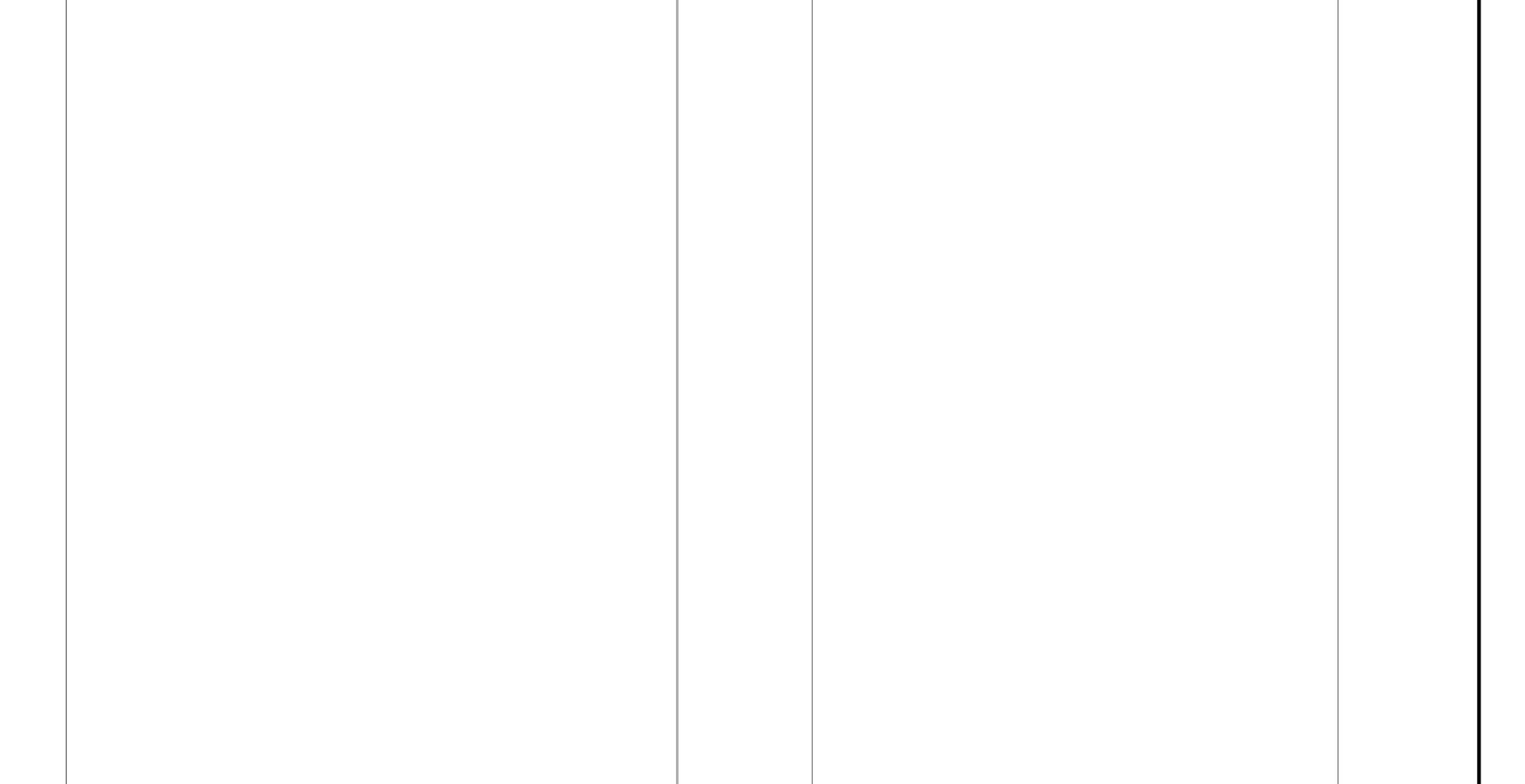
On February 21, 2024, at 3:31 p.m. licensed assisted living director/licensed practical nurse (LALD/LPN)-A stated ULP-D had been working independently part-time though had not completed her orientation training.

The licensee's Assisted Living & Assisted Living with Memory Care Orientation - All Staff policy

	reviewed October 21, 2022, indicated: POLICY: Newly hired staff will receive orientation and training on topics required for assisted living organizations.			
	No further information was provided.			
	TIME PERIOD FOR CORRECTION:			
Minnesota D	epartment of Health			
STATE FOR	M	6899	XS1S11	If continuation sheet 14 of 15

Minnesota Department of Health

	IT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE	ECONSTRUCTION	(X3) DATE	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING:	COMPLETED		
		30626	B. WING		02/2	2/2024
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		803 HON	IE STREET			
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Minnacata Department of Health		
Minnesota Department of Health STATE FORM	6899 XS1S11	If continuation sheet 15 of 15

	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:

Bremmer Suites 803 Home Street Rushford, MN55971 Fillmore County, 23

Full

02/21/24

14:00:21

1045241034

-License Categories:

- Establishment Info: ID #: 0039000 Risk: Announced Inspection: No Page 1

-Operator:-

Expires on: / /

Phone #: 5078647714 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.

5-200B Plumbing: cross connections

5-203.14A ** Priority 1 **

MN Rule 4626.1085A Water used under pressure in equipment in food and beverage establishments must be drained to a sanitary sewer through an air gap. Examples: refrigeration cooling water, water softener, and drained steam jacketed kettles.

Existing discharge line extending from the water softener to the floor drain rests subsurface within the drain. Discussed option for ensuring adequate air gap to prevent back siphoning waste water into the drinking water system.

Comply By: 02/23/24

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.

Assisted Living kitchen is equipped with a residential style refrigerator. This unit is approved for the storage of non temperature control for safety (non TCS) foods (Non Potentially Hazardous). Firm to relocate dairy products, deli meats, salads et

Comply By: 02/21/24

Food and Equipment Temperatures

Process/Item: Cold Holding Temperature: 39F Degrees Fahrenheit - Location: Upright Residential - butter Violation Issued: No

Type:	Full
Date:	<i>02/21/24</i>
Time:	14:00:21
Report:	1045241034
Bremmer	Suites

Food and Beverage Establishment **Inspection Report**

Total Orders In This Report	Priority 1	Priority 2	Priority 3
	1	0	1

Facility serves residents as part of the assisted living complex. Breakfast, lunch and dinner menu is prepared in the nursing home MAIN kitchen and then transported and served immediately from the satelite kitchen located near the dining space. All dishes are washed, rinsed and sanitized in the main kitchen.

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 1045241034 of 02/21/24.

Certified Food Protection ManagerSamantha J. Colbenson

Certification Number: <u>FM79891</u> Expires: <u>08/15/24</u>

Inspection report reviewed with person in charge and emailed.

Signed:

Amy Drinkalll SH Director

Signed: Millay

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

Page 2

	Food Establis	hmen	it Ins	spectio	n Repo	rt			
	MDH			-	Il Categories C		0	Date 0	2/21/24
	EH-FPLS		No. of Repeat RF/PHI Categories Out 0						4:00:21
DEPARTMENT	18 Wood Lake Dr Rochester				rity MN Rules			Time Out	
OF HEALTH Bremmer Suites	Address		City/S	4000 C	Inty with reales	Zip Code	Tele	phone	
Bremmer Guites	803 Home Street			ord, MN		55971	2000	8647714	
License/Permit #	Permit Holder		Purpo	se of Inspect	ion	Est Type		Risk Catego	ory
0039000			Full						
	FOODBORNE ILLNESS RISK FAC		ND PU	BLIC HEAL					
	esignated compliance status (IN, OUT, N/O, N/A) for each numbered					"X" in appropriate bo			
IN= in compliance		N/A= not :	1			-site during inspectio	n	R= repeat v	riolation
Compliance		COS R	Co	mpliance S					COS
	Surpervision					mperature Contro		fety	1 1
1 (IN)OUT 2 (IN)OUT N/A	PIC knowledgeable; duties & oversight Certified food protection manager, duties					ing time & temper		alding	
	Employee Health					ating procedures f ng time & tempera		biding	_
	Mgmt/Staff;knowledge,responsibilities&reporting					olding temperatur			
	Proper use of reporting, restriction & exclusion					holding temperatu			
	Procedures for responding to vomiting & diarrheal			/		marking & dispos			
	events Good Hygenic Practices					ublic health contro	·	dures & records	s
	Good Hygenic Practices I/O Proper eating, tasting, drinking, or tobacco use					nsumer Advisory	-		
	I/O No discharge from eyes, nose, & mouth		25 IN	OUT N/A)		dvisory provided		ndercooked fo	od
	Preventing Contamination by Hands	1 1		\bigcirc		usceptible Popu			
	N/O Hands clean & properly washed		26 IN	OUT N/A	Pasteurized	foods used; prohi	bited foo	ods not offered	
	No bare hand contact with RTE foods or pre-approved			\sim	Food and C	olor Additives a	nd Toxi	c Substances	
	allemate procedure property followed			OUT N/A		es: approved & p			
	Adequate handwashing sinks supplied/accessible		28 IN)OUT		ances properly ide	8		
	Approved Source Food obtained from approved source				- 1	e with Approved			-
	Food received at proper temperature		29 IN	OUT N/A	Compliance	with variance/spe	cialized	process/HACC	P
	Food in good condition, safe, & unadulterated Required records available; shellstock tags,								
14 IN OUT N/A N	I/O parasite destruction		Risk fa	ctors(RE) are	improper pract	ices or proceedur	es identi	fied as the mos	st
	Protection from Contamination		prevale	nt contributing	factors of food	borne illness or in	ury. Pub	lic Health Inte	
15 IN) OUT N/A I	V/O Food separated and protected		(PHI) a	re control mea	sures to preven	t foodborne illnes	s or injui	у.	
	Food contact surfaces: cleaned & sanitized								
	Proper disposition of returned, previously served,								
	reconditioned, & unsafe food								
		D RETAI							
	ood Retail Practices are preventative measures to contro f numbered item is not in compliance Mark "X'			ogens, chemic or COS and/or		al objects into too	IS.		eat violatio
						= corrected on site du		ection R = repe	out violatio
						=corrected on-site du		ection R= repe	COS
	Safe Food and Water						uring insp	ection R= repe	cos
30 IN OUT (N	Safe Food and Water A Pasteurized eags used where required		43	In-use ute		er Use of Utensi	uring insp	ection R= repe	COS
30 IN OUT N	Pasteurized eggs used where required				Prop ensils: properly	er Use of Utensi stored	uring insp I s		COS
			44	Utensils,	Prop ensils: properly equipment & lin	er Use of Utensi stored ens: properly stor	uring inspo I s ed, dried	I, & handled	COS
31 Water	Pasteurized eggs used where required & ice obtained from an approved source		44 45	Utensils, Single-us	Prop ensils: properly equipment & lin e/single service	er Use of Utensi stored	uring inspo I s ed, dried	I, & handled	
31 Water	 Pasteurized eggs used where required & ice obtained from an approved source Variance obtained for specialized processing methods 		44	Utensils, Single-us	Prop ensils: properly equipment & lin e/single service sed properly	er Use of Utensi stored ens: properly stor articles: properly	uring insp I s ed, dried stored &	I, & handled	
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