Printed: 01/07/2025 Form Approved OMB No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065318	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/01/2022	
NAME OF PROVIDER OR SUPPLIER Irondale Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 7150 Poplar St Commerce City, CO 80022		
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by			
F 0692 Level of Harm - Actual harm Residents Affected - Few	Provide enough food/fluids to maintain a resident's health. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 31524 Based on observation, interview, record review, and review of facility policies, the facility failed to ensure one (Resident #40) of three residents reviewed for nutrition maintained his/her body weight and did not sustain severe weight loss. Specifically, on 07/05/2022 the resident weighed 180.4 pounds and on 07/30/2022, Resident #40 weighed 159 pounds, a 21.4 pound or 11.86 percent (%) weight loss in 25 days. The failed to identify and address Resident #40's severe weight loss. Findings included: A review of the facility's Tracking Weight Changes policy/procedure, dated August 2019, revealed A copy of weight records will be forwarded to the appropriate professional each month. The RD or designee will review all significant weight losses, and assess for insidious weight loss as well. The RD or designee will make referrals and take action as necessary (including follow up documentation). A review of Resident #40's Admission Record revealed Resident #40 had diagnoses that included alcoholic cirrhosis of the liver, left femur fracture (06/15/2022), alcohol-induced persisting dementia, muscle wasting and atrophy, and dementia with behavioral disturbance. A review of Resident #40's admission Minimum Data Set (MDS), dated [DATE], revealed a Brief Interview of Mental Status (BIMS) could not be conducted to assess the resident's cognition. A staff assessment of the resident's cognition indicated the resident had severely impaired cognitive skills for daily decision making. Further review revealed Resident #40 required supervision of one staff for eating and had not sustained weight loss. According to the MDS, Resident #40 weighed 188 pounds. A review of Resident #40's care plan revised on 06/16/2022 revealed the resident had potential for nutritional risk related to a traumatic brain injury (TBI), alcohol-induced persisting dementia, liver cirrhosis, congestive heart failure,			

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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

TITLE

(X6) DATE

FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 065318

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			NO. 0936-0391	
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065318	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/01/2022	
NAME OF PROVIDER OR SUPPLIER Irondale Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 7150 Poplar St Commerce City, CO 80022		
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)			
F 0692 Level of Harm - Actual harm Residents Affected - Few			ed Resident #40 was readmitted egular diet with thin liquids, was requesting snacks. The note e. Vealed the resident was consuming poradic intake with other meals. nacks three times per day but had o would start Boost (a supplement) e RD would continue to monitor the ary Report revealed an order for a left femure incomplete and resident #40 one person for meals. Further or to hospitalization for a left femure incomplete endingsion. The resident he note, per the resident's 0% of supplements. Further review stable on diuretic therapy with 0/2022 and Resident #40's family ling to the note, the resident's last resident is currently meeting inuing the current diet order, or to transferring to the hospital, the ne resident weighed 180.4 pounds sident #40 weighed 159 pounds, lays. nmary, and care plan revealed no weight loss on 07/05/2022, nor the 30/2022, revealed the resident's list during the month of August	

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065318	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/01/2022
NAME OF PROVIDER OR SUPPLIER Irondale Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 7150 Poplar St Commerce City, CO 80022	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	on)
F 0692 Level of Harm - Actual harm Residents Affected - Few	During an interview on 08/30/2022 at 1:22 PM, Certified Nurse Aide (CNA) #1 stated Resident #40 had variable intake at meals, and she offered snacks if Resident #40 refused a meal. According to CNA #1, the resident could verbalize when he/she was hungry. CNA #1 further stated Resident #40 looked as though he/she had lost weight since the resident's femur fracture in June 2022. However, CNA #1 did not notify anyone that Resident #40's clothes looked looser than normal because Registered Nurse (RN) #1 already knew Resident #40 had lost weight. During an interview on 08/30/2022 at 1:35 PM, Registered Nurse (RN) #1 stated she was not aware that Resident #40 had a weight loss. According to RN #1, the RD notified her of any residents with severe weigh loss or any new orders; however, the RN had not been notified of weight loss for Resident #40. According to RN #1, Resident #40 ate a regular diet and had good food intake, and the resident's weight did not appear any different. During an interview on 08/30/2022 at 2:00 PM, CNA #2 stated she obtained Resident #40's weight on 08/03/2022 and when she input the weight into the electronic medical record (EMR), she compared the current weight to the previous weight. CNA #2 stated she normally notified RD #2 verbally if there was more than a five-pound difference from the previous weight. CNA #2 further stated when a resident had weight loss, the RD followed up and communicated with nursing regarding any significant weight changes. However, CNA #2 did not remember if she notified RD #2 of Resident #40's weight loss from July 2022 to August 2022. CNA #2 stated if she had notified the RD, it would not have been documented.		
	During an interview on 08/30/2022 at 2:12 PM, RD #2 stated she had been covering the facility since May 2022 and followed residents from week to week. She stated she did not complete a progress note if there were no changes between quarterly nutrition assessments. She stated if a resident had a wound, significant weight loss, or if she was notified a resident was not eating/refusing meals, she would follow up with the resident to see if any supplements were in place or if they just did not like what was being served. If the resident had a higher need, the RD stated she typically would follow the resident weekly to see if there were any changes. RD #2 stated the last time she assessed Resident #40 was on 06/23/2022, when she completed a readmission nutrition assessment. RD #2 stated she reviewed each resident's monthly weight but had overlooked Resident #40's severe weight loss in August 2022. According to RD #2, she was supposed to notify the resident's family and physician and implement new nutrition interventions as needed for weight loss. RD #2 stated it was important to identify significant weight changes and/or the need for nutritional interventions, and to implement them timely to prevent further weight loss, malnourishment, or skin breakdown.		
	week, the facility notified him that F not aware the resident had weight and a femur fracture and a severe the decreased intake could have be from pain medications. The physici weight loss could have been expect to the physician, the facility should appropriate interventions to provide resident could not communicate feet the food or needing assistance. Ph	at 2:58 PM, the resident's physician (P Resident #40 had decreased intake; hor loss. The physician further stated Residueight loss in that short time was conceen a side effect of the recovery processon stated the resident had edema after steed but the resident had sustained a lonotify him of any significant changes so proper care. He further stated he expellings or symptoms, it was a sign of a rysician #1 stated if the facility had notification in the such as supplements and an RD conservations.	wever, the physician stated he was dent #40 had psychiatric diagnoses erning. Physician #1 further stated as following the femur fracture or the hospitalization, and some tof weight loss quickly. According to he could follow up and implement ected to be notified because if a much bigger problem than not liking fied him, he would have
	(John God on Hoat page)		

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NAME OF PROVIDER OR SUPPLIER Irondale Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 7150 Poplar St Commerce City, CO 80022	
For information on the nursing home's	plan to correct this deficiency, please con	Lact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		on)
F 0692 Level of Harm - Actual harm Residents Affected - Few	During an interview on 08/31/2022 responsible for reviewing residents weight loss. The DON stated signif the facility's weekly standard of car the DON, the facility discussed Resdiuretic use. However, there was n severe weight loss. The DON furthmeetings to assess for other possil or increased nutritional needs. The interventions could be implemented.	at 1:55 PM, the Director of Nursing (Do') weights, identifying weight loss, and ricant weight loss should be identified be meetings, where the cause of weight sident #40's weight loss and the RD de to documented evidence the facility asser stated they should have discussed Fole contributing factors such as medical DON stated it was important to identified to prevent further weight loss or declified to prevent further weight loss or declified at 3:10 PM, the Administrator stated in a loss when Resident #40 had a significant weight loss of the resident was important to identified the resident was in t	ON) revealed the RD was notifying the resident's physician of y the RD, then discussed during loss was assessed. According to termined the loss was due to essed/addressed the resident's Resident #40 more at their weekly tion side effects, the femur fracture, y a significant weight loss early so ne.

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION (X3) DATE SURVEY COMPLETED (D85318 NAME OF PROVIDER OR SUPPLIER Irondale Post Acude STREET ADDRESS, CITY, STATE, ZIP CODE 7150 Poplar St Commerce City, CO 80022 For information on the rursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency. (X4) ID PREFIX TAC SUMMARY STATEMENT OF DEFICIENCIES [Each deficiency must be preceded by full regulatory or LSC identifying information) Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 31524 Based on observation, interview, document review, and review of facility policy/procodure, the facility failed to maintain proper kitchen sanitation for the dish machine. Specifically, the dish machine sanitizer was required to be 50-100 parts per million (ppn) to ensure dishes were sanitized. Observations on 08/23/2022 A review of the facility's Cleaning Dishes/Dish Machine policy/procedure, dated January 2021, revealed All flatware, serving dishes, and cookware will be washed, rinsed, and sanitized after each use. Dish machines will be checked prior to meals to assure proper functioning and appropriate temperature of 56 realizeds to provide in a continuous proper functioning and appropriate temperature for cleaning product for the site. You many need to run the machine multiple times for cleaning and sanitations. Purther review of the partnerial (F). Temperatures and PPM (of sanitizer) may be recorded on the dish machine temperature log. A review of the Low Temperature Dish Machine and Sanitizer Log for August 2022, revealed, Instructions: Record the wash the properature in degrees Fahrenheit (F). Insee temp, and the sanitizer level (ppm) of the dish machine temperature of the sanitizer of the sanitizer to for the sanitizer and polyment of the sanitizer and polyment of the sanitizer and polyment of the sanitizer and PPM before washing dishes for the breakfast meal on 08/29/2		NO. 0736-0371		
Irondale Post Acute 7150 Poplar SI Commerce City, CO 80022 For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency. [X4] ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information) Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 1524 Based on observation, interview, document review, and review of facility policy/procedure, the facility failed to maintain proper kitchen sanitation for the dish machine. Specifically, the dish machine sanitizer was required to be 50-100 parts per million (pany) to ensure dishes were sanitized. Desire and a serve required to be 50-100 parts per million (pany) to ensure dishes were sanitized. Desire parts of the dish machine. This had the potential to affect 84 of 85 residents. Findings included: A review of the facility's Cleaning Dishes/Dish Machine policy/procedure, dated January 2021, revealed II flatvare, serving dishes, and cookware will be washed, rinsed, and sanitized after each use. Dish machines will be checked prior to meatine function is made. Verify that soap and rinse dispensers are filled and have enough cleaning product for the shift. You many need to run the machine multiple times to reach a temperature of 120 degrees Fahrenhelf (F). Temperatures and PPM [of sanitizer] may be recorded on the dish machine temperature of 120 degrees Fahrenhelf (F). Temperatures and professional pro		IDENTIFICATION NUMBER:	A. Building	COMPLETED
(XA) ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES [Each deficiency must be preceded by full regulatory or LSC identifying information) Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 31524 Based on observation, interview, document review, and review of facility policy/procedure, the facility failed to maintain proper kitchen sanitation for the dish machine. Specifically, the dish machine sanitizer was required to be 50-100 parts per million (ppm) to ensure dishes were samized. Observations on 08/29/2022 revealed there was no sanitizer in the dish machine. This had the potential to affect 84 of 85 residents. Findings included: A review of the facility's Cleaning Dishes/Dish Machine policy/procedure, dated January 2021, revealed All fataware, serving dishes, and cookware will be washed, rinsed, and sanitized after each use. Dish machines will be checked prior to meals to assure proper functioning and appropriate temperatures for cleaning and sanitation. Further review of the policy/procedure revealed, Prior to use, run meachine until verification of proper temperatures and machine function is made. Verify that soap and rinse dispensers are filled and have enough deleaning product for the shift. You many need to run the machine multiple times to reach a temperature of 120 degrees Fahrenheit (F). Temperatures and PPM [of sanitizer] may be recorded on the dish machine temperature log. A review of the Low Temperature Dish Machine and Sanitizer Log for August 2022, revealed, Instructions: Record the wash temp [temperature in degrees Fahrenheit (F)], insee temp, and the sanitizer lovel (ppm); 50-100 ppm (check sanitizer container to contim). Further review of the log revealed the log was not completed (blank) for the dish machine temperature and PPM before washing dishes for the breakfast meal on 08/29/2022. During an observation on 08/29/2022 at 9.45 AM, it was revealed that three to four loads of dirty di			7150 Poplar St	
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many Based on observation, interview, document review, and review of facility policy/procedure, the facility failed to maintain proper kitchen sanitation for the dish machine. Specifically, the dish machine sanitizer was required to be 50-100 parts per million (ppm) to ensure dishes were sanitized. Observations on 08/29/2022 revealed there was no sanitizer in the dish machine. This had the potential to affect 84 of 85 residents. Findings included: A review of the facility's Cleaning Dishes/Dish Machine policy/procedure, dated January 2021, revealed All flatware, serving dishes, and cookware will be washed, rinsed, and sanitized after each use. Dish machines will be checked prior to meals to assure proper functioning and appropriate temperatures for cleaning and sanitation. Further review of the policy/procedure revealed, Piror to use, run the machine until verification of proper temperatures and machine function is made. Verify that soap and rinse dispensers are filled and have enough cleaning product for the shift. You many need to run the machine multiple times to reach a temperature of 120 degrees Fahrenheit (F). Temperatures and PPM [of sanitizer] may be recorded on the dish machine temperature log. A review of the Low Temperature Dish Machine and Sanitizer Log for August 2022, revealed, Instructions: Record the wash temp (temperature) in degrees Fahrenheit (F), Ince temperature of the dish machine before washing dishes for each machine multiple times to reach a temperature of 120 degrees Fahrenheit (F). Temperatures and PPM lof sanitizer long of the dish machine before washing dishes for each machine multiple times to reach a form the dish machine before washing dishes for each machine. The properative of the log was not completed (blank) for the dish machine temperature and PPM before washing dishes for the breakfast meal on 08/29/2022 at 9.45 AM, it was revealed that three to four loads of dirty dishes were through t	For information on the nursing home's	plan to correct this deficiency, please con	l tact the nursing home or the state survey	agency.
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	Level of Harm - Minimal harm or potential for actual harm	s plan to correct this deficiency, please contact the nursing home or the state survey agency. SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information) Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve for in accordance with professional standards. 31524 Based on observation, interview, document review, and review of facility policy/procedure, the facility failer to maintain proper kitchen sanitation for the dish machine. Specifically, the dish machine sanitizer was required to be 50-100 parts per million (ppm) to ensure dishes were sanitized. Observations on 08/29/202 revealed there was no sanitizer in the dish machine. This had the potential to affect 84 of 85 residents. Findings included: A review of the facility's Cleaning Dishes/Dish Machine policy/procedure, dated January 2021, revealed A flatware, serving dishes, and cookware will be washed, rinsed, and sanitized after each use. Dish machine will be checked prior to meals to assure proper functioning and appropriate temperatures for cleaning and sanitation. Further review of the policy/procedure revealed, Prior to use, run the machine until verification proper temperatures and machine function is made. Verify that soap and rinse dispensers are filled and he enough cleaning product for the shift. You many need to run the machine multiple times to reach a temperature of 120 degrees Fahrenheit (F). Temperatures and PPM [of sanitizer] may be recorded on the dish machine temperature log. A review of the Low Temperature Dish Machine and Sanitizer Log for August 2022, revealed, Instructions: Record the wash temp [temperature in degrees Fahrenheit (F). Time temperature in degree fahrenheit (F), inse temp, and the sanitizer level (ppm) of the dish machine before washing dishes for each meal. If the levels are out of acceptable range, do not will dishe and notify the supervisor. According to the log, the manufacturer's guidelines were, Sanitiz		policy/procedure, the facility failed edish machine sanitizer was zed. Observations on 08/29/2022 alto affect 84 of 85 residents. dated January 2021, revealed All zed after each use. Dish machines the temperatures for cleaning and un the machine until verification of rinse dispensers are filled and have multiple times to reach a anitizer] may be recorded on the gust 2022, revealed, Instructions: p, and the sanitizer level (ppm) of ut of acceptable range, do not wash guidelines were, Sanitizer Level of the log revealed the log was not hing dishes for the breakfast meal the to four loads of dirty dishes went from member used test strips to test no sanitizer was present. An sted the sanitizer before washing D) #1 tested the sanitizer with a was present. According to an oncentration should be 50 to 100 ne. RD #1 then instructed the and to use disposable products for the dish machine temperature and a sure if Dishwasher #1 staff

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NAME OF PROVIDER OR SUPPLIER Irondale Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 7150 Poplar St	
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	During an interview on 08/30/2022 at 2:08 PM, the Dietary Manager (DM) stated she expected staff to test the dish machine's temperature and sanitizer PPM before washing any dishes to ensure the machine was working properly. The DM stated staff were also required to document the results on the Low Temperature Dish Machine and Sanitizer Log to keep a record to monitor for proper sanitation. The DM further stated it was important to test the temperature and sanitizer PPM because the dish machine was a low temperature machine, and they could not rely on hot water alone to properly sanitize the dishes. During an interview on 08/31/2022 at 1:55 PM, the Director of Nursing (DON) stated he expected dishes to be properly sanitized between uses. It was important to ensure adequate sanitation because it was an important part of infection control to prevent the spread of viruses and disease. During an interview on 08/31/2022 at 3:10 PM, the Administrator stated he also expected dishes to be properly sanitized following each use. The Administrator stated if the dish machine or sanitizer was not working properly, the kitchen staff should use disposable products until it was functioning properly to prevent cross contamination and the spread of disease.		