DATE: March 11, 2025

TO: Anthony Dreyer, Nurse Manager II
Avera Addiction Care Center
6150 S Curae Lane
Sioux Falls, SD 57108
anthony.dreyer@avera.org

FROM: Cassie Deffenbaugh, MSN, BSN, RN, Administrator
Department of Health Office of Licensure and Certification
600 East Capitol Avenue
Pierre, SD 57501

RE: Compliance Survey February 20, 2025

BY: Travis Nelsen, Senior Health Facility Surveyor

Cc: Muriel J. Nelson
Program Manager
Office of Licensing and Accreditation
Department of Social Services

Code Standards: Administrative Rules of South Dakota (ARSD) 67:61:10 Environmental Sanitation Safety and Fire Prevention, and 44:78 Inpatient Chemical Dependency Treatment Facility
National Fire Protection Association Code 101 Life Safety Code, 2000 Edition, Chapters 1 through 10 inclusive and Chapters 33 and 39.

Inpatient Chemical Dependency Treatment Facility – License: 32 Plus 8 at adolescent unit at behavioral health

Memorandum of Understanding:
A compliance survey for the above-referenced regulations and codes was conducted on February 20, 2025. The purpose of the survey was to evaluate the operation to determine compliance with the above ARSDs and LSC references.

We request that you provide this office with your plan of correction stating the completion date for the corrections, the corrective action you have taken, or the plan of correction that you intend to make. **The plan must be submitted to the following email address: DOHOLCPoC@state.sd.us no later than March 21, 2025.** Please retain a copy of the correction plan for your own records.

1. The kitchen could use a thorough cleaning. There were food crumbs on the floor in the closet, in the mechanical room, and under the equipment and tables in the kitchen.
2. There were visible food crumbs on the meat slicer.
3. The kitchen hood filters had a thin layer of grease residue and needed a cleaning.

Date of correction: March 20, 2025

Plan of correction: Jason Chick

Executive Chef – Mgr.

Avera - Food & Nutrition

State Health – Plan of Correction for AACC

1. The kitchen has received a deep cleaning and access was granted to the closet and mechanical room mentioned above, as well as being added to a routine cleaning schedule.
2. Meat slicer is clean and also updated on a regular cleaning schedule as well as an SOP for each use. I am attaching a copy of the City Health Inspection Report we received on 3/12/2025 and received a 100% for overall cleanliness and sanitation.
3. The hood vents are maintained, swapped out regularly and cleaned by a company called Filter Shine. We have asked that they increase their frequency of visits from every 12 weeks to every 8 weeks. For the volume at this location, this should be frequent enough to mitigate grease build-up.
   Additionally, we have our hoods professionally cleaned every 6 months at this location.

FOOD INSPECTION REPORT

CITY of SIOUX FALLS
ENVIRONMENTAL HEALTH DIVISION
521 N MAIN AVENUE STE 203
SIOUX FALLS, SD 57104-5963
605-367-8760

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
4149	2		03/12/2025		Schmidt, Jeff

SITE INFORMATION
AVERA ADDICTION CARE
6140 S CURAE LN
SIOUX FALLS SD 57108
605-504-1222

INVENTORY/MANAGER
Food Selling Less than 250 sq ft

SERVICE TYPE/FREQUENCY
ROUTINE INSPECTION
2 TIMES PER YEAR

Score: 100

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL INSPECTION REPORT.

Jeff Schmidt

Jeff Schmidt, REHS/RS Environmental Health Specialist

RECEIVED BY SIGNATURE