

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 150018	X2) MULTIPLE CONSTRUCTION A. BUILDING <u>00</u> B. WING _____	X3) DATE SURVEY COMPLETED 06/16/2016
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NAME OF PROVIDER OR SUPPLIER ELKHART GENERAL HOSPITAL	STREET ADDRESS, CITY, STATE, ZIP CODE 600 E BLVD ELKHART, IN 46514
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S 0000 Bldg. 00	<p>This visit was for investigation of 2 State hospital complaints.</p> <p>Date of Survey: 06/16/2016</p> <p>Facility Number: 005017</p> <p>Complaints: #IN00199376 Substantiated, state deficiency related to the allegations is cited.</p> <p>#IN00194736 Substantiated, no deficiencies related to the allegations are cited.</p> <p>QA: JL 08/15/16</p>	S 0000	Please refer to plans of correction associated with tag S610	
S 0610	410 IAC 15-1.5-2 INFECTION CONTROL			

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

TITLE

(X6) DATE

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.

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Bldg. 00	<p>410 IAC 15-1.5-2(f)(3)(D)(x)</p> <p>(f) The hospital shall establish an infection control committee to monitor and guide the infection control program in the facility as follows: (3) The infection control committee responsibilities shall include, but not be limited to, the following: (D) Reviewing and recommending changes in procedures, policies, and programs which are pertinent to infection control. These include, but are not limited to, the following:</p> <p>(x) A program of food preparation and storage for all personnel involved in food handling which includes, but is not limited to, the following:</p> <p>(AA) Storage of employee food in patient refrigerators.</p> <p>(BB) Medications in nutrition refrigerators.</p> <p>(CC) Refrigerator and freezer temperature monitoring.</p> <p>Based on documentation review, observation, and interview, the hospital failed to ensure all food served in the cafeteria met the required hot holding temperatures of 135 Fahrenheit (F) and failed to ensure food that was cooked in a microwave met the required cooking temperatures of 165 F.</p> <p>Findings included:</p>	S 0610	<p>Items #3, 5 - Upon investigation by the Nutrition Services Director and Chief Cook it was determined that a contributing factor to the below threshold temperatures in the chicken tenders was the depth of the layering of the food, ie too much inventory placed in the hot holding area This did not allow the heat to permeate all the food The process was changed to limit two servings per tray Staff education was conducted on the revised process (Attachment</p>	08/25/2016			

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	<p>1. In review of Elkhart General Hospital Nutrition Services Meal Standards for Patients, "All prepared foods will have temperatures taken and meet minimum serving temperatures before meal service. Acceptable minimum temperature are as follows: Broths - 180 F, Cream Soups - 165 to 170 F, Entrees - 160 F, Starches - 160 F, Vegetables - 150 F, Hot Beverages - 160 F, and Cold Beverages - 40 F." The policy was last revised December 2015.</p> <p>2. In review of 410 IAC 7-24, Retail Food Establishment Sanitation Requirements, which stated, "Potentially hazardous food shall be maintained as follows: At one hundred thirty-five (135) degrees Fahrenheit or above. Foods cooked in a microwave oven shall be: rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least one hundred sixty-five (165) degrees Fahrenheit in all parts of the food; and allowed to stand covered for two (2) minutes after cooking to obtain temperature equilibrium."</p> <p>3. It was observed on 6/16/2016 at 11:00 AM, the cafeteria hot holding (Action Station) serving line temperatures were taken by staff member #5 (Chef) in the presence of the state surveyor. The</p>		<p>1) and an audit was conducted post process change which has demonstrated consistent compliance with temps above the 135 degrees Staff education on the new process has been conducted (Attachment 2) and ongoing monitoring will occur daily via the HACCP documentation The Director of Nutritional Services will be responsible for assuring ongoing compliance with this process improvement Items #4, 6 - The microwave on the patient tray line has always had the sole purpose of reheating already cooked food The sticker referring to "cooking temperature" was using wrong nomenclature for reheating food and the sticker was removed at the time of the survey A new sticker was placed with appropriate language immediately (Attachment 3) Staff education on the appropriate use and temperatures of this microwave has been conducted (Attachment 1)</p>	

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	<p>breaded Chicken tenders were tempted at 112.9 F. The chicken fingers were not held on the serving line at a minimum of 135 F.</p> <p>4. It was observed on 6/16/2016 at 12:10 PM, the microwave located on the patient tray line had a sticker affixed to the door with cooking instructions for the microwave. The sticker stated, "Proper Cooking Temperatures: 145 F for seafood, steak or pork; 145 F for 3 minutes beef or pork roast; 155 F for ground meats, ground fish, eggs for holding; 165 F for poultry, stuffed foods." The microwave cooking temperatures are not ensured to meet the required cooking temperature of at least of 165 F.</p> <p>5. In interview at 11:15 AM on 6/16/2016, staff member #5 (Cook) confirmed that the breaded chicken tenders on the cafeteria serving line was not at the proper hot holding temperatures.</p> <p>6. In interview at 12:45 PM on 6/16/2016, staff member #6 (Cook) indicated the microwave located on the patient tray line was for cooking. The staff member confirmed that most food are routinely cooked to 160 F. and meatloaf would be cooked to 155 F.</p>			

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	7. In interview at 1:15 PM on 6/16/2016, staff member #4 (Nutritional Director) confirmed all the above and no other documentation was provided prior to exit.				