

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  151518	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____		X3) DATE SURVEY COMPLETED  11/19/2012
NAME OF PROVIDER OR SUPPLIER  VISITING NURSE ASSOCIATION HOSPICE			STREET ADDRESS, CITY, STATE, ZIP CODE 610 E WALNUT ST EVANSVILLE, IN 47734		
(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 CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE	
S0000	<p>This was the 2012 ISDH Food Protection Compliance Survey based on the Retail Food Establishment Sanitation Requirements at 410 IAC 7-24.</p> <p>Facility Number: 005939</p> <p>Survey Dates: 11/19/2012</p> <p>Surveyors: Sandra Nolfi, RN Public Health Nurse Surveyor</p> <p>Quality Review: Joyce Elder, MSN, BSN, RN November 20, 2012</p>	S0000			

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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S9999	Please see the Retail Food Establishment Inspection Report-Electronic included with this document for deficiencies related to 410 IAC 7-24.	S9999	SECTION 188: REHEATING FOR HOT HOLDINGNew food thermometers have been purchased and will be routinely calibrated. The Food Holding/Safety and Food Storage policies have been revised to state that: *Staff shall test food temperatures with food thermometer and record temperatures prior to meal service for both hot and cold foods. Hot foods will be reheated to at least 165 degrees F. Chilled foods and beverages should be 41 degrees F or less. Frozen foods should be 0 degrees F or less. *Staff shall record all temperature checks in log book.*Food thermometers will be checked for accurate calibration routinely and recorded.The Hospice Center Operations Manager will re-educate the Hospice Center RN and Aide staff on these policies by December 19, 2012.To keep this deficiency from recurring, the Hospice Operations Manager or designee will routinely review a sample of temperature logs to ensure that temperatures are being recorded and thermometers are calibrated.The Executive Director will be responsible for monitoring this corrective action to ensure that this deficiency is corrected and will not recur. SECTION 191: READY-TO-EAT, POTENTIALLY	12/19/2012	

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			<p><b>HAZARDOUS FOOD; DATE MARKING</b>The Food Safety, Food Storage and Food Set-Up policies have been revised to state that* Perishable food in multiple use containers (such as juices, milk, yogurt, pudding) will be dated upon opening (day 1) and will be discarded after day 7 and no longer used. (This does not include items like margarine or soft drink liter bottles.)The Hospice Center Operations Manager will re-educate the Hospice Center RN and Aide staff on these policies by December 19, 2012.To keep this deficiency from recurring, the Hospice Operations Manager or designee will routinely check refridgerated items for dates and discarding activity.The Executive Director will be responsible for monitoring this corrective action to ensure that this deficiency is corrected and will not recur. SECTION 303: CLEANING AND SANITIZING FOOD CONTACT SURFACE</p> <p>The Food Set-Up and Food Holding/Serving policies have been revised to state that:*Food thermometers are to be kept in the assigned drawer, in the sheath, or in a plastic bag. After each use, the food thermometer is washed with soap and water, rinsed and wiped off with an alcohol swab and stored in the designated drawer in the staff kitchen.The Hospice Center Operations Manager will re-educate the Hospice Center</p>	

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			<p>RN and Aide staff on these policies by December 19, 2012. To keep this deficiency from recurring, the Hospice Operations Manager or designee will routinely check the staff kitchen for proper storage of the thermometers and observe cleaning and sanitizing activities. The Executive Director will be responsible for monitoring this corrective action to ensure that this deficiency is corrected and will not recur. SECTION 254: ACCURACY OF TEMPERATURE MEASURING DEVICES New food thermometers have been purchased and will be routinely calibrated. The Food Set-Up and Food Storage policies have been revised to state that: *Food thermometers will be routinely calibrated by inserting in a disposable cup filled with ice and water. The thermometer is accurate if it reads 32 degrees F. If it is not accurate, it will be recalibrated using the sheath calibrating tool. *Calibration checks and outcomes will be recorded in log book. The Hospice Center Operations Manager will re-educate the Hospice Center RN and Aide staff on these policies by December 19, 2012. To keep this deficiency from recurring, the Hospice Operations Manager or designee will routinely review a sample of calibration logs to</p>		

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			ensure that calibrations are being recorded. The Executive Director will be responsible for monitoring this corrective action to ensure that this deficiency is corrected and will not recur.	