STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 151503	(X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING	(X3) DATE SURVEY COMPLETED 08/22/2012

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
VISITING NURSE & HOSPICE HOME	5910 HOMESTEAD RD FORT WAYNE, IN 46814

(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	This was the 2012 ISDH Food Protection Compliance Survey based on the Retail Food Establishment Sanitation Requirements at 410 IAC 7-24. Facility Number: 005120 Survey Dates: 08/22/2012 Surveyors: Saundra Nolfi, RN Public Health Nurse Surveyor Quality Review: Joyce Elder, MSN, BSN, RN August 27, 2012	S0000	S 000Page 1 of 2Plan of Correction for deficiency related to 410 IAC 7-24 (191)On 8/22/2012, the Patient Care Director of Home Care and Hospice Home, disposed of the unlabeled , open gallon of milk, bottle of Ranch salad dressing, bottle of barbecue sauce, container of gourment coffee creamer, container of cream cheese and 2 containers of margarine, and the bottle of Ranch dressing with the opened date of 8/9/2012, with no discard date, from the patient refrigerator, which were identified in this survey. On 8/22/2012, The Patient Care Director of Home Care and Hospice Home, disposed of the container of blue cheese salad dressing with an opened date of 6/2/12, an unmarked styrofoam cup, half full with a milkshake, and an unmarked aluminum container of mashed potatoes, with no discard dates, from the family refrigerator. On 8/29/2012, the Patient Care Coordinator of Hospice Home eliminated purchasing of bulk food items, milk, bottles of dressings and sauces, tubs of butter, and initiated the purchasing of single use portions for these items. On 8/29/2012, the Patient Care Coordinator of Hospice Home assigned the night shift staff to perform daily inspections of both the patient	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE TITLE (X6) DATE

Any defiencystatement ending with an asterisk (*) denotes a deficency which the institution may be excused from correcting providing it is determined that other safegaurds 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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			and family refrigerators. During this inspection, staff will dispose of items with no labels for opened and discard dates, and outdated items.These inspections will be documented on the nightly recording sheet.	

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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	S 9999Plan of Correction for deficiency related to 410 IAC 7-24 (191)On 8/22/2012, the Patient Care Director of Home Care and Hospice Home, disposed of the unlabeled , open gallon of milk, bottle of Ranch salad dressing, bottle of barbecue sauce, container of gourment coffee creamer, container of cream cheese and 2 containers of margarine, and the bottle of Ranch dressing with the opened date of 8/9/2012, with no discard date, from the patient refrigerator, which were identified in this survey. On 8/22/2012, The Patient Care Director of Home Care and Hospice Home, disposed of the container of blue cheese salad dressing with an opened date of 6/2/12, an unmarked styrofoam cup, half full with a milkshake, and an unmarked aluminum container of mashed potatoes, with no discard dates, from the family refrigerator. On 8/29/2012, the Patient Care Coordinator of Hospice Home eliminated purchasing of bulk food items, milk, bottles of dressings and sauces, tubs of butter, and initiated the purchasing of single use portions for these items. On 8/29/2012, the Patient Care Coordinator of Hospice Home assigned the night shift staff to perform daily inspections of both the patient and family	09/07/2012

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			refrigerators. During this inspection, staff will dispose of items with no labels for opened and discard dates, and outdated items.These inspections will be documented on the nightly recording sheet.Patient Care Coordinator of Hospice Home is presenting an inservice to Hospice Home Certified Nursing Assistants on 9/7/2012 on Food Safety requirements. Post test following training. See training material below. September 7 th CNA Unit Meeting Presented by Patient Care Coordinator 1: Review state survey results with all CNAs. 2: Discuss and hand out copies of Calibration for our new thermometer. 3: Review our food, refrigerator and freezer temperature logs. 4: Discuss and hand out copies of Visiting Nurse & Hospice Home Food Policies: A: Policy 303: Food Holding and Service B: Policy 306: Meal Service C: Policy 307: Food Preparation D: Policy 308: Food Storage 5 : Discuss and hand out copies of Storage Times For Refrigerated Foods. 6: Discuss and hand out copies of Temperature Requirement for Potentially Hazardous Foods. 7: Discuss and show proper labeling of foods. 8: Tour kitchen: Food storage room, cupboards, refrigerators and freezers. 9: Take Test and review answers. **STORAGE TIMES FOR REFRIGERATED FOODS**: **EGGS:** Fresh in shell= 3-5		

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			weeks Hard Cooked=2 weeks **MILK:** We have moved to all single serving milk products. They are a one time use product. Discard once opened. **BUTTER:** We have moved to all single serving butter. It is a one time use product. Discard once opened. **All prepackaged items**: cheese, lunchmeat, juice bottles, etc. Label package the day you open it and count that day as day one. Discard date is day 7. **FAMILY REFRIGERATOR**: If families bring in prepared meals such as Pizza Hut, Arby's etc or they bring in a meal that is homemade that they prepared the label needs to read Day 1 as the day it is placed in our refrigerator and these items may only be kept for* 3* days**.** **NOT 7 DAYS**. Label discard date on day 3. **TEMPERATURE REQUIREMENTS FOR POTENTIALLY HAZARDOUS FOODS**: Poultry, stuffed Meats, pastas and stuffings: 165 degrees F for 15 seconds Reheated foods: 165 degrees F for 15 seconds Frozen microwavable entrees: 165 degrees F for 15 seconds Pre-cooked bacon and sausage: 145 degrees F for 15 seconds Shell eggs for immediate service: 145 degrees F for 15 seconds **REMINDERS:** Thoroughly cook foods to appropriate temperatures Wash hands with soap and running water for a minimum of 15 seconds Do NOT touch ready to	

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			eat foods with bare hands Food contact surfaces and utensils must be properly washed, rinsed and sanitized Cold foods must be held at 41 degrees F or below Hot foods must be held at 135 degress F or higher VISITING NURSE & HOSPICE HOME FOOD SAFETY QUIZ 1. To sanitize kitchen surfaces and sink: A: Spray with sanitizing solution and immediately wipe dry with clean cloth B: Use soap and water and wipe dry with clean cloth C: Spray with sanitizing solution, let stand for 10 minutes and wipe dry with clean cloth 2. You should sanitize the sink and counter tops: A: After food preparation B: Before and after food preparation C: Before food preparation 3. The microwave should be sanitized: A: With soap and water daily at a maxium B: With sanitizing solution daily at a minimum C: Before the start of your shift 4: Chemical dishwashers should reach what temperature during the wash cycle? A: 160 B: 100 C: 120 5: Food temperatures for food cooked in a microwave must: A: Reach FDA recommended temperatures B: Have a two minute stand time C: Have a four minute stand time 6: When you open a prepackaged/perishable food item and place the open date on it: A: Count 8 days for your discard date B: Count the next day as day one and count 7 more days as your discard date	

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			C: Count open date as day one and count day 7 as your discard date 7: When it comes to dial thermometers to check food temperatures: A: They do not need calibrated B: They need calibrated on opening and also calibrated monthly as a minimum C: They need calibrated every 6 months 8: Our dial thermometers may be cleaned by: A: Placing in sanitizer B: Using a betadine swab C: Using an alcohol swab or soap and water 9: Fresh eggs in shell may be kept: A: One week (7 days) B: Thirty days C: Three to Five weeks 10: I have opened a container of orange juice on 9/4/12: A: The discard date should be 9/11/12 B: The discard date should be labeled by manufacturer on bottle C: The discard date should be 9/10/12 11: You check our refrigerator temperature and it reads 47 degrees: A: You write it on log sheet and continue with your work B: Notify supervisor immediately C: Turn the temperature dial appropriately and tell the next shift to check it later 12: You check our Freezer temperature and fine it to be -10 degrees: A: You write it on log sheet and continue with your work B: Notify supervisor immediately C: Turn the temperature dial and tell the next shift to check it later 13: Refrigerator and Freezer temperatures should be checked	

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			and logged: A: Once a week B: On Monday, Wednesdays and Fridays C: Daily 14: When families bring in PREPARED foods for example(pizza hut, homemade lasagna etc): The date they place it in family refrigerator is 9/1/12. The discard date is: A: 9/3 B: 9/7 C: 9/5 15: How long do you check food with the thermometer for proper temperature readings: A: 30 seconds B: 15 seconds C: 20 seconds Test Answers : 1. C: Staff will spray down kitchen counter tops and the food preparation sink letting each area stand for 10 minutes and then wipe it down with a clean cloth. 2. B: Kitchen surface areas will be sanitized before and after food preparation using a premixed quaternaries solution. 3. B: The microwave will be cleaned and sanitized at least once daily. 4. C: All dishes will be sanitized after use by washing int he chemical dishwasher according to manufacturer's guidelines. Temperature of the water in the chemical dishwasher must reach 120 degrees during the WASH cycle for pasteurization. Temperature of the chemical dishwasher will be monitored using the temperature gauge on the front of the machine and recorded daily. 5. B: Food must be allowed to stand covered for 2 minutes after cooking to allow the temperature to distribute evenly throughout the food product. 6.	

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			C: All prepackaged/perishable refrigerator items must be labeled upon opening. Count the open date as day one and count day 7 as the discard date. 7. B: Dial thermometers should be checked and calibrated upon opening and rechecked at a minimum of every month. 8. C: Dial thermometers should not be placed in sanitizer. Dial should not be submersed in water.You may use an alcohol swab or soap and water to clean. 9. C: Fresh eggs in shell may be maintained in our refrigerator for 3-5 weeks. 10. A: Day one is 9/4 and day 7 is 9/11. 11. B: Cold foods and refrigerators should be kept at or below 41 degrees.If it is determined that refrigerated food was held at temperatures greater than 41 degrees F for more than 2 hours, all perishable food items must be thrown away. 12. A: Freezer temps and frozen foods should be kept at 0 degrees or below. 13. C: Food temperatures are to be checked and logged daily. 14. A: Prepared foods that families bring in should be labeled the day they brought the item in as day one and must be discarded on day three. 15. B: Hold thermometer to check food temperature for 15 seconds. Patient Care Coordinator of Hospice Home will be responsible for monitoring these corrective actions, monthly, to ensure deficiencies are corrected and will not recur. Plan of Correction for deficiency related to 410 IAC 7-24	

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			(254)On 8/22/2012, the Patient Care Director of Home Care and Hospice Home, disposed of both thermometers found in kitchen drawer. Patient Care Coordinator of Hospice Home purchased new numerical thermometers. The thermometer instructions including the method of calibration were placed in the Food Safety and Sanitation Requirment Manual located in the kitchen. If thermometer does not calibrate, staff will discard and replace with a new numerical thermometer. Extr a thermometers have been purchased. On 8/24/12, the Vice President of Clinical Services made revisions to Policy 307, Food Preparation, to include instructions on the calibration of numerical thermometers. See below: VISITING NURSE & HOSPICE HOME **FOOD PREPARATION POLICY:** Food served in the hospice inpatient facility will not be contaminated during the preparation process. **PROCEDURE:** 1. Food shall be prepared with the least possible manual contact, with suitable utensils (forks, knives, tongs, spoons, or scoops). Hands must be cleansed according to agency Hand Hygiene policy and procedure prior to meal preparation, between each related task, and before and after taking the meal tray to the patient. Plastic gloves must be worn for mixing and	

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			handling food when utensils are not appropriate, such as making sandwiches, etc. Gloves must be changed when the task at hand changes. 2. Kitchen surface areas will be sanitized before and after food preparation using a pre-mixed quaternaries solution. Staff will spray down kitchen counter tops and the food preparation sink letting each area stand for 10 minutes and then wipe it down with a clean cloth. 3. The microwave will be cleaned and sanitized at least once daily on night shift using the same method as in procedure # 2. 4. The can opener will be cleaned with soap and water after each use. 5. All raw fruits and vegetables shall be washed thoroughly before being cooked or served. 6. Potentially hazardous foods being processed shall be cooked to heat all parts of the food to the following temperatures before serving: Poultry, stuffed meats, pastas and stuffing 165 degrees F for 15 seconds Reheated foods 165 degrees F for 15 seconds Frozen microwavable entrees 165 degrees F for 15 seconds Pre-cooked bacon and sausage 145 degrees F for 15 seconds Shell eggs for immediate service 145 degrees F for 15 seconds 7. Cold foods and refrigeration will be maintained at 41 degrees F before serving. 8. Meat salads, poultry salads, potato salad, egg salad, etc., will be purchased	

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			pre-made and maintained at 41 degrees or below. 9. Numerical thermometers shall be provided and used to check the temperature of foods before serving to assure the attainment and maintenance of temperatures. 10. Food thermometers will be calibrated in accordance with manufacturer's specifications. Calibration will be done monthly and documented. 11. Food thermometers will be cleaned with either soap and water or an alcohol pad between uses. 12. Instructions for calibration and cleaning of food thermometers will be located in the Food Safety and Sanitation Requirement Manual in the kitchen. 13. Staff will monitor and record food temperatures prior to meal service for both hot and cold foods. 14. Food is transported to patient areas in covered containers. 15. Broken packages, dented or swollen cans, or food with an abnormal appearance or odor will be immediately discarded. 16. Individual portions of food, once served, will not be served again. 17. The cooling of a large quantity of food will be executed as quickly as possible in smaller, shallow containers to expedite cooling of food within two hours from 140 - 70° and within four hours from 70 to 41°. 18. All dishes will be sanitized after use by washing in the sanitizing	

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			dishwasher according to manufacturer's guidelines. Patient Care Coordinator of Hospice Home is presenting an inservice to Hospice Home Certified Nursing Assistants on 9/7/2012 on Food Safety requirements. Post test following training. Test included above. Patient Care Coordinator of Hospice Home will be responsible for monitoring these corrective actions, monthly, to ensure deficiencies are corrected and will not recur.	