

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 15G739	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 11/26/2014
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NAME OF PROVIDER OR SUPPLIER BENCHMARK HUMAN SERVICES	STREET ADDRESS, CITY, STATE, ZIP CODE 16315 FEIGHNER RD ROANOKE, IN 46783
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W000000	<p>This visit was for a fundamental annual recertification and state licensure survey.</p> <p>Dates of survey: November 24, 25 and 26, 2014.</p> <p>Facility number: 011502 Provider number: 15G739 AIM number: 200889020</p> <p>Surveyor: Kathy Wanner, QIDP</p> <p>The following federal deficiency also reflects a state finding in accordance with 460 IAC 9. Quality Review completed 12/4/14 by Ruth Shackelford, QIDP.</p>	W000000		
W000474	<p>483.480(b)(2)(iii) MEAL SERVICES Food must be served in a form consistent with the developmental level of the client. Based on observation, record review and interview, the facility failed to ensure the meat was cut into bite sized pieces at the morning meal for 1 of 2 sampled clients (client #2).</p> <p>Findings include:</p>	W000474	All staff received retraining on Client #2's Dining Plan immediately which included that staff were to cut up food into bite sized pieces. Client #2 received a SpeechTherapy Evaluation on 12/04/14 that recommended that staff only cut servings of meat into bite sized pieces if meat	12/26/2014

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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	<p>Observations were conducted at the group home where client #2 lives on 11/25/14 from 6:36 A.M. through 8:16 A.M. At 7:20 A.M. client #2 was assisted in serving himself via hand-over-hand assistance by direct care staff (DCS) #5. Client #2 placed scrambled eggs, 2 maple flavored sausage links, and buttered toast onto his divided plate. DCS #5 went to assist client #1. DCS #6 was seated in a chair located 3-4 feet away from the table next to the kitchen cabinet. At 7:21 A.M. client #2 stabbed one of the whole sausage links with his fork. Client #2 placed the link horizontally into his mouth, chewed 2-3 times then swallowed hard. Client #2 then repeated the process with the second sausage link, with no hard swallow. There were no staff sitting at the table with client #2. At 7:22 A.M. DCS #6 moved from the chair by the kitchen cabinet, to a chair at the table. DCS #6 sat next to client #2 at the table. At 7:24 A.M. DCS #6 gave client #2 a prompt to "not eat so fast." At 7:30 A.M. client #2 completed his meal, took his dishes to the sink to rinse and put them into the dishwasher. DCS #5 gave verbal praise to client #2 for putting his dishes into the dishwasher.</p> <p>Client #2's record was reviewed on 11/25/14 at 2:52 P.M. Client #2's</p>		<p>is served alone. With all other foods staff are to prompt Client #2 take small bites and encourage drinks throughout the meal. Staff were retrained again after these recommendations were made on 12/04/14. Staff have been retrained to sit at the table with Client #2 at all times while he is eating. In home observations are being completed by QIDP and/or Residential Manager 3 times a week for the first month and then weekly ongoing to ensure compliance with Client #2's dining plan. Observations are being documented on Dining Observation Checklists which are reviewed by Residential Director.</p>	

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	<p>physician's order (PO) dated for 11/2014 indicated "Regular diet cut into bite sized pieces. Some texture dislikes. May substitute veggies for salads if preferred. Single servings." Client #2's dining plan dated 12/4/13 indicated "Encourage [client #2] to cut his food into small bites and/or, staff will cut [client #2's] food into small bites."</p> <p>Mealtime Competency Based Training records were reviewed on 11/26/14 at 12:09 P.M. The training records indicated DCS #5 and DCS #6 were both trained by the LPN on client #2's dining plan on 8/1/14 after his diet order had been changed to single servings.</p> <p>DCS #5 was interviewed on 11/25/14 at 7:34 A.M. DCS #5 stated, "Yeah, his meat is to be cut."</p> <p>The Qualified Intellectual Disabilities Professional (QIDP) was interviewed on 11/25/14 at 7:35 A.M. The QIDP stated, "Yeah, it is to be cut up."</p> <p>The LPN for client #2's group home was interviewed on 11/25/14 at 3:15 P.M. The LPN stated, "It (sausage) was supposed to be cut up."</p> <p>The LPN was again interviewed on 11/26/14 at 1:08 P.M. The LPN stated</p>						

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	<p>"He actually has no dysphagia or swallowing problems, no history of choking. We are trying to take precautions and cut his meat into bite sized pieces because he does eat so fast. I wouldn't expect staff to cut up a sandwich, just meats with a tougher texture as a preventative measure."</p> <p>The Residential Director (RD) was interviewed on 11/25/14 at 1:27 P.M. The RD stated, "Staff should have assisted him in cutting up his meat. Staff should be retrained immediately, if they haven't been already this morning."</p> <p>9-3-8(a)</p>				