

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155477	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 07/17/2013
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NAME OF PROVIDER OR SUPPLIER LANE HOUSE	STREET ADDRESS, CITY, STATE, ZIP CODE 1000 LANE AVE CRAWFORDSVILLE, IN 47933
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F000000	<p>This visit was for a Recertification and State Licensure Survey</p> <p>Survey dates: July, 9, 10, 11, 12, 15, 16, & 17, 2013</p> <p>Facility number: 000462 Provider number: 155477 AIM number: 100275380</p> <p>Survey Team: Mary Weyls RN TC Laura Brashear RN Teresa Buske RN Karen Hartmen RN [July 9, 10, 11, & 12, 2013]</p> <p>Census Bed Type: SNF/NF: 50 Total: 50</p> <p>Census Payor Type: Medicare: 6 Medicaid: 30 Other: 14 Total: 50</p> <p>These deficiencies also reflect state findings in accordance with 410 IAC 16.2.</p> <p>Quality review completed on 7/19/2013 by Brenda Nunan, RN</p>	F000000		
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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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F000371 SS=F	<p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions Based on observation, record review, and interview the facility failed to store and distribute food under sanitary conditions for 3 of 3 kitchen observations.</p> <p>Findings include:</p> <p>1. During initial tour of kitchen on 7/9/13 at 11:25 a.m., a chilled juice dispenser, "Lyons juice dispenser," was noted.</p> <p>Upon interview of the dietary manager on 7/9/13 at 11:25 a.m., the dietary manager indicated the outside of the machine including the exterior of the nozzles were cleansed daily and the nozzles were removed weekly for cleansing.</p> <p>Upon review of the manufacturer's guidelines for "cleaning and sanitizing Lyons juice dispenser" on 7/9/13 at 1:38 p.m., documentation indicated weekly internal cleaning and sanitation of the connectors, hoses,</p>	F000371	<p>1. Immediate Corrective Action</p> <p>1. The identified juice machine was immediately cleaned on 7-9-13 per the obtained manufacturer's instructions by the dietary manager.</p> <p>2. A) Cook #1 received education and instruction on not touching the inside surface of serving dishes on 7-16-13. Cook #1 received additional education and instruction on hand washing, glove use, and safe food handling on 7-22-13.</p> <p>B) Dietary Aide #1 received education and instruction on not touching the inside surface of serving dishes on 7-16-13. Dietary Aide #1 received education and instruction on not touching the serving trays used by waite staff during meal service on 7-22-13, as well as hand washing, glove use, and safe food handling on 7-22-13.</p> <p>3. The identified dishes were re-washed at the recommended temperature (120 degrees</p>	07/29/2013			

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	<p>and nozzles were required. The documentation also indicated external cleaning should be performed daily.</p> <p>Upon interview of the dietary manager on 7/9/13 at 1:38 p.m., the dietary manager indicated the external nozzles were removed weekly for soaking; however, the connectors, hoses, and internal nozzles were not cleaned per manufacturer's recommendations. The dietary manager indicated he was unaware the procedure was recommended.</p> <p>2. During kitchen observation, on 7/16/13 at 12:15 p.m., for noon meal service the following was observed:</p> <p>a. Cook #1, with gloves on, touched the outside surface of the plate warmer machine. With the same contaminated gloved hands, cook #1 touched the interior edges of the plate surface while serving food onto the plates. Cook #1 was observed to touch the exterior of the plate warmer machine two additional times during meal service.</p> <p>b. Dietary aide #1, with gloves on, touched the interior surfaces of the individual serving bowls and plates while serving the food. The dietary aide placed the serving bowls and</p>		<p>Fahrenheit) following the interview with the dietary manager.</p> <p>II. Identification of others potentially affected</p> <p>1, 2, and 3: All residents had the potential to be affected.</p> <p>III. Systemic Changes</p> <p>1. All dietary staff received education and instruction (Education # 1 A, B & C sample of education completed attached) on how to clean the identified juice machine per manufacturer's guidelines beginning 7-9-13 and completed on 7-29-13. Any dietary staff member not available for training (prn staff, new hires) by 7-29-13 will receive this education prior to working in the dietary department after 7-29-13.</p> <p>2. A & B: All dietary staff received education and instruction on : Glove use, Safe Food Handling, Hand washing. (Education # 2 and # 3 in-service record attached) This training included not handling the black oval or other service trays during meal service without washing hands prior to resuming handling resident dishes, not touching the inside surface of dishes, and a hand washing competency was completed for each dietary staff member. This education was completed by</p>		

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	<p>plates with food onto large black serving trays, and then pushed the large black serving trays towards the waite staff. The waite staff were then observed to carry the large trays to the dining room to serve the residents' meals. The waite staff were noted to carry the large serving trays against their clothing/body at times. The waite staff returned the large serving trays to the service area for the dietary aide to place additional resident meals on the trays. The large black serving trays were not sanitized between uses.</p> <p>Upon interview of the dietary manager on 7/16/13 at 12:30 p.m., the dietary manager stated the large black serving trays were sanitized after each meal, unless a spill occurred on the tray or a resident contaminated the tray during service.</p> <p>Upon review of the facility's current policy and procedure, titled "Food Safety and Infection Control-Washing Hands Properly [no date]," documentation indicated "...When should you wash your hands?...When they become soiled...After handling soiled dishes, the trash can, etc....Before handling food, clean dishes, or flatware..."</p>		<p>7-29-13. Any dietary staff member unavailable for this training (prn staff, new hires) will receive this education prior to working in the dietary department after 7-29-13.</p> <p>3. All dietary staff received education and instruction, beginning on 7-16-13 and completing by 7-29-13, on ensuring that dishes are washed in the Chemical Low Temp Dish Machine at the required minimum temperatures of 120 degrees Fahrenheit according to manufacturer's guidelines and Title 410 IAC 7-24. (Education # 2 in-service record attached) Any dietary staff member unavailable for this training (prn staff, new hires) will receive this education prior to working in the dietary department after 7-29-13.</p> <p>IV. Quality Assurance</p> <p>1. All newly hired, after 7-29-13, dietary associates will receive training on cleaning this piece of equipment during orientation going forward. Cleaning the Lyons Juice machine was added to the cleaning task list to be completed per manufacturer's guidelines.</p> <p>This will be reviewed each week by the Dietary Manager or designee in his/her absence for completion. Any occurrence of</p>		

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	<p>3. During kitchen observation on 7/16/13 at 2:31 p.m., dish person #1 was sanitizing dishes with the low temperature dish machine. The wash temperature on the dish machine measured 110 degrees Fahrenheit. The dish person removed the completed rack of dishes, and placed another rack of soiled dishes into the dish machine. The wash temperature measured 118 degrees Fahrenheit. The dish person removed the completed rack of dishes, and placed a soiled rack of dishes into the dish machine.</p> <p>Upon interview of the dish person on 7/16/13 at 2:35 p.m., the dish person indicated the wash and rinse temperatures should measure 120 degrees Fahrenheit.</p> <p>Upon review of the manufacturer's guidelines for the dish machine on 7/16/13 at 3 p.m., documentation indicated the required wash and rinse temperatures were 120 degrees Fahrenheit.</p> <p>Upon interview of the dietary manager on 7/16/13 at 3 p.m., the dietary manager indicated the wash temperature should have been 120 degrees Fahrenheit. The dietary manager also indicated the dish</p>		<p>non-compliance with this task will be immediately corrected. The percentage of completion will be reviewed during monthly Q.A. committee meeting for the next six months. The Q.A. committee will determine if further education and training are required on a monthly basis during this six month period.</p> <p>2. All newly hired, after 7-29-13, dietary associates will receive training on: not touching the surface of serving dishes, on not handling the black oval (or any other) serving trays during service, and on hand washing during their orientation. This will include a hand washing competency.</p> <p>The dietary manager or designee will perform one meal service audit for one each of breakfast, lunch, and supper each week x 4 and then monthly thereafter to identify further training needs.(Audit Tool #1 attached).</p> <p>The completed audit tools will be reviewed by the Q.A. committee each month for the next six months to determine effectiveness and will determine continued need after six months.</p> <p>3. All newly hired, after 7-29-13, dietary staff will receive education and instruction on ensuring that dishes are washed in</p>				

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	<p>person had considered the removed rack of dishes as completed.</p> <p>3.1-21(i)(3)</p>		<p>the Chemical Low Temp Dish Machine at the required minimum temperatures of 120 degrees Fahrenheit according to manufacturer's guidelines and Title 410 IAC 7-24.</p> <p>The person washing dishes will ensure the dish machine reaches the minimum temperature of 120 degrees Fahrenheit and will log the temperature prior to washing dishes after breakfast, lunch, and supper. (See Dish Machine Temperature Log). The dietary manager will be notified by the dish person if the temperature is less than the required 120 degrees Fahrenheit and await correction prior to washing the dishes. This is an ongoing compliance tool with no end date.</p> <p>The dietary manager will review the Dish Machine Temperature log daily a minimum of 4 x week for compliance. Any episode of non-compliance will be identified and addressed by the dietary manager during these audits. This will be an ongoing process with no end date.</p> <p>The dietary manager or designee will audit/observe two dish washing episodes weekly, one 1 st shift and one 2 nd shift, for compliance. (Audit Tool #2 attached) Any non-compliance observed will be</p>		

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			addressed and corrected at that time by the dietary manager. This process will be reviewed monthly times six months during the monthly Q.A. committee meetings. Continued need for this process will be determined by the committee at the end of six months.	