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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155734 | X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____ | X3) DATE SURVEY COMPLETED 08/11/2016 |
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| NAME OF PROVIDER OR SUPPLIER THORNTON TERRACE HEALTH CAMPUS | STREET ADDRESS, CITY, STATE, ZIP CODE 188 THORNTON RD HANOVER, IN 47243 |
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| F 0000 Bldg. 00 | <p>This visit was for a Post Survey Revisit (PSR) to the Recertification and State Licensure Survey completed on June 28, 2016. This visit included a PSR to the State Residential Licensure Survey.</p> <p>Survey date: August 11, 2016</p> <p>Facility number: 004075 Provider number: 155734 AIM number: 200491220</p> <p>Census bed type: SNF: 10 SNF/NF: 30 Other: 0 Residential: 23 Total: 63</p> <p>Census payor type: Medicare: 10 Medicaid: 22 Other: 8 Total: 40</p> <p>This deficiency reflects state findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed by 34233 on August 17, 2016.</p> | F 0000 | | |

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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| F 0371 SS=E Bldg. 00 | <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 record review, interview and observation, the facility failed to store and prepare food under sanitary conditions related to: jars with lids askewed and/or spillage on the outside of the jar; ceiling and chains (connecting the serving utensil storage bars to the ceiling) were heavily soiled with dark gray greasy dust; chemical fire suppression system tank covered with moderate dust; bags/boxes of food items in the walk-in refrigerator/freezers were left open to air; and food and dirt debris was observed along the baseboards in the dry storage room. This deficient practice affected 40 of 40 residents currently receiving meals from the kitchen during 1 of 1 kitchen observations.</p> <p>Findings include:</p> | F 0371 | <p>All items in the freezer and refrigerator were examined by the Food Service Director on 8/11/2016 for compromise and opening to air. Any items affected were immediately disposed of on 8/11/16 by Food Service Director. The entire kitchen ceiling was cleaned on 8/11/16 by Food Service Director. The fire suppression system was cleaned on 8/11/2016 by Assistant Food Service Director and Director of Food Service. The hanging utensil rack was removed from the ceiling and cleaned along with each of the serving utensils on the rack by Food Service Director and Assistant Food Service Director on 8/11/2016. All salad dressing bottles that were cited as having dressing on the bottle were cleaned and all lids were checked on all bottles for proper placement on 8/11/2016 by Food</p> | 08/17/2016 |

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| | <p>During the kitchen observation tour on 8/11/16 between 9:00 a.m. and 9:25 a.m., while accompanied by the Dietary Manager, the following was observed:</p> <ol style="list-style-type: none"> In the reach-in refrigerator there was a container of butterscotch pudding with an open date of 8/2/16 and a used by date of 8/5/16; a gallon jar of french dressing and a gallon jar of pickle relish. Both with the contents spilled on the outside of the bottles; a gallon jar of ranch dressing and a gallon jar of mayonnaise had their lids askewed. The four chains connecting the racks of serving utensils (ladles, tongs, serving spoons) to the ceiling had a heavy build-up of dark gray greasy dust on them. The ceiling above the steam table pans and the reach-in freezers had a moderate coating of dust surrounding one foot of the ceiling vent. The chemical fire suppression system tank next to the stove/fryer had a moderate coating of dust on it. In the Dry Storage room black debris and broken noodles were observed along the baseboards underneath the shelving | | <p>Service Director and Assistant FoodService Director. All food containers/packages in the kitchenwere observed for cleanliness and any that were compromised were disposed of byFood Service Director and Assistant Food Service Director on 8/11/2016. The floor in the dry storage room was deep cleaned,concentrating on the edges of the baseboards by Food Service Director andAssistant Food Service Director on 8/11/2016. All residents have the potential to be effected. The Director of Food Service and the Assistant Director ofFood Service were in serviced by the Home office dietary support regarding labelingand dating, proper storage of food for safe consumption and cleanliness of the kitchenon 8/12/16. A Food Dating guide waspresented, placed in a paper protector and posted on each refrigerator and drystorage areas on 8/12/16 by Home Office Dietary Support. All kitchen staff were in serviced by8/13/2106 regarding all this material by the Director and Assistant Director ofFood Services. The Director of FoodServices developed a biweekly deep cleaning schedule that involvessanitizing/cleaning the ceiling, the floors, all counters, all walls, the refrigeratorsand freezer, and all fixtures within the kitchen. All kitchen staff was in serviced on</p> | |

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| | <p>units. An open bag of M&M baking bits was in a box on the shelf.</p> <p>6. In the freezers across from the steam table pan storage shelves were several boxes with contents open to air. The boxes contained the following: biscuit dough, hamburger patties, hush puppies, and chicken breasts.</p> <p>7. In the walk in refrigerator there was an open box with an open bag of boiled eggs. The Dietary Manager proceeded to throw the eggs away.</p> <p>8. In the walk in freezer there was an open box containing a sealed bag of white meat chicken chunks with several chunks of ice on top; frost was also observed on numerous boxes and shelves with small ice chunks on the floor.</p> <p>During an interview on 8/11/16 at 9:25 a.m., the Dietary Manger indicated the ceilings were cleaned in a different part of the kitchen but were not cleaned in the sections observed during tour. The Dietary Manager further indicated the maintenance department did re-wrap the pipes to better insulate them and the formation of ice chunks was better than before.</p> <p>Review of the "As Completed" cleaning</p> | | <p>this schedule and accountability by the Director of Food Services and completed by 8/17/16</p> <p>The Director of Food Services and Executive Director will round in the kitchen daily to monitor food storage practices and Sanitation of the kitchen 5 days a week for 4 weeks, 3 days a week for 4 weeks and then weekly for 4 weeks and monthly for 3 months. . Any deficiencies will result in reeducation of correct practices and possibly counseling if deemed appropriate by the Executive Director or Director of Food Services. The deep cleaning schedule will be reviewed by the Executive Director or Director of Food Services and the tasks will be verified as completed appropriately weekly for 6 weeks and then every other week for 6 weeks. Results will be reported, reviewed, and trended for compliance in a QA meeting weekly x 4 weeks, then monthly x 6 months.</p> | | |

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| R 0000 Bldg. 00 | schedules between 7/3/16 and 8/10/16 indicated the floors were checked off as having been swept and mopped on a daily basis, the walk in freezer including the floor was cleaned daily, and the food in the cooler/freezer was labeled, dated and stored correctly by the AM and PM Cooks and Aides. 3.1-21(i)(2) 3.1-21(i)(3) This visit was for a Post Survey Revisit (PSR) to the State Residential Licensure Survey completed on June 28, 2016. Residential census: 23 Sample: 0 The following residential findings were cited in accordance with 410 IAC 16.2-5. | R 0000 | | | |
| R 0273 Bldg. 00 | 410 IAC 16.2-5-5.1(f) Food and Nutritional Services - Deficiency (f) All food preparation and serving areas (excluding areas in residents ' units) are | | | | |

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| | <p>maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24.</p> <p>Based on record review, interview and observation, the facility failed to store and prepare food under sanitary conditions related to: jars with lids askewed and/or spillage on the outside of the jar; ceiling and chains (connecting the serving utensil storage bars to the ceiling) were heavily soiled with dark gray greasy dust; chemical fire suppression system tank covered with moderate dust; bags/boxes of food items in the walk-in refrigerator/freezers were left open to air; and food and dirt debris was observed along the baseboards in the dry storage room. This deficient practice affected 40 of 40 residents currently receiving meals from the kitchen during 1 of 1 kitchen observations.</p> <p>Findings include:</p> <p>During the kitchen observation tour on 8/11/16 between 9:00 a.m. and 9:25 a.m., while accompanied by the Dietary Manager, the following was observed:</p> <p>1. In the reach-in refrigerator there was a container of butterscotch pudding with an open date of 8/2/16 and a used by date of 8/5/16; a gallon jar of french dressing and a gallon jar of pickle relish. Both with</p> | R 0273 | <p>All items in the freezer and refrigerator were examined by the Food Service Director on 8/11/2016 for compromise and opening to air. Any items affected were immediately disposed of on 8/11/16 by Food Service Director. The entire kitchen ceiling was cleaned on 8/11/16 by Food Service Director. The fire suppression system was cleaned on 8/11/2016 by Assistant Food Service Director and Director of Food Service. The hanging utensil rack was removed from the ceiling and cleaned along with each of the serving utensils on the rack by Food Service Director and Assistant Food Service Director on 8/11/2016. All salad dressing bottles that were cited as having dressing on the bottle were cleaned and all lids were checked on all bottles for proper placement on 8/11/2016 by Food Service Director and Assistant Food Service Director. All food containers/packages in the kitchen were observed for cleanliness and any that were compromised were disposed of by Food Service Director and Assistant Food Service Director on 8/11/2016. The floor in the dry storage room was deep cleaned, concentrating on the edges of the baseboards by Food Service Director and Assistant Food Service Director on 8/11/2016.</p> | 08/17/2016 |

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| | <p>the contents spilled on the outside of the bottles; a gallon jar of ranch dressing and a gallon jar of mayonnaise had their lids askewed.</p> <p>2. The four chains connecting the racks of serving utensils (ladles, tongs, serving spoons) to the ceiling had a heavy build-up of dark gray greasy dust on them.</p> <p>3. The ceiling above the steam table pans and the reach-in freezers had a moderate coating of dust surrounding one foot of the ceiling vent.</p> <p>4. The chemical fire suppression system tank next to the stove/fryer had a moderate coating of dust on it.</p> <p>5. In the Dry Storage room black debris and broken noodles were observed along the baseboards underneath the shelving units. An open bag of M&M baking bits was in a box on the shelf.</p> <p>6. In the freezers across from the steam table pan storage shelves were several boxes with contents open to air. The boxes contained the following: biscuit dough, hamburger patties, hush puppies, and chicken breasts.</p> <p>7. In the walk in refrigerator there was an</p> | | <p>All residents have the potential to be effected.</p> <p>The Director of Food Service and the Assistant Director of Food Service were in serviced by the Home office dietary support regarding labeling and dating, proper storage of food for safe consumption and cleanliness of the kitchen on 8/12/16. A Food Dating guide was presented, placed in a paper protector and posted on each refrigerator and dry storage areas on 8/12/16 by Home Office Dietary Support. All kitchen staff were in serviced by 8/13/2106 regarding all this material by the Director and Assistant Director of Food Services.</p> <p>The Director of Food Services developed a biweekly deep cleaning schedule that involves sanitizing/cleaning the ceiling, the floors, all counters, all walls, the refrigerators and freezer, and all fixtures within the kitchen. All kitchen staff was in serviced on this schedule and accountability by the Director of Food Services and completed by 8/17/16</p> <p>The Director of Food Services and Executive Director will round in the kitchen daily to monitor food storage practices and Sanitation of the kitchen 5 days a week for 4 weeks, 3 days a week for 4 weeks and then weekly for 4 weeks and monthly for 3 months. . Any deficiencies will result in reeducation of correct practices and possibly counseling if deemed</p> | |

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| | <p>open box with an open bag of boiled eggs. The Dietary Manager proceeded to throw the eggs away.</p> <p>8. In the walk in freezer there was an open box containing a sealed bag of white meat chicken chunks with several chunks of ice on top; frost was also observed on numerous boxes and shelves with small ice chunks on the floor.</p> <p>During an interview on 8/11/16 at 9:25 a.m., the Dietary Manger indicated the ceilings were cleaned in a different part of the kitchen but were not cleaned in the sections observed during tour. The Dietary Manager further indicated the maintenance department did re-wrap the pipes to better insulate them and the formation of ice chunks was better than before.</p> <p>Review of the "As Completed" cleaning schedules between 7/3/16 and 8/10/16 indicated the floors were checked off as having been swept and mopped on a daily basis, the walk in freezer including the floor was cleaned daily, and the food in the cooler/freezer was labeled, dated and stored correctly by the AM and PM Cooks and Aides.</p> | | <p>appropriate by the Executive Director or Director of Food Services. The deep cleaning schedule will be reviewed by the Executive Director or Director of Food Services and the tasks will be verified as completed appropriately weekly for 6 weeks and then every other week for 6 weeks. Results will be reported, reviewed, and trended for compliance in a QA meeting weekly x 4 weeks, then monthly x 6 months.</p> | |