

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	X2) MULTIPLE CONSTRUCTION A. BUILDING <u>00</u> B. WING _____	X3) DATE SURVEY COMPLETED 01/27/2016
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NAME OF PROVIDER OR SUPPLIER  PRIMROSE RETIREMENT COMMUNITY OF ANDERSON	STREET ADDRESS, CITY, STATE, ZIP CODE 1118 W CROSS ST ANDERSON, IN 46011
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R 0000  Bldg. 00	<p>This visit was for a State Residential Licensure Survey.</p> <p>Survey dates: January 26, 27, 2016</p> <p>Facility number: 011806 Provider number: 011806 AIM number: N/A</p> <p>Census bed type: Residential: 48 Total: 48</p> <p>Census payor type: Other: 48 Total: 48</p> <p>Sample: 7</p> <p>This deficiency reflects state findings cited in accordance with 410 IAC 16.2-5.</p> <p>QR completed by 11474 on January 27, 2016.</p>	R 0000		
R 0273  Bldg. 00	<p>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</p>			

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>maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24.</p> <p>Based on observation, interview and record review, the facility failed to ensure the non-stick coating on skillets was intact for 4 of 5 non-stick skillets observed. This deficient practice had the potential to affect 48 of 48 residents residing in the facility.</p> <p>Findings include:</p> <p>The initial kitchen tour was conducted on 1/26/16 from 9:47 a.m. to 10:07 a.m. There was a soiled 14 inch non-stick skillet in the 3 basin sink. The non-stick coating was worn off of the skillet's bottom and half way up the insides of the skillet. Clean skillets were observed hanging from a rack by the 2 basin prep sink. The rack contained a 12 inch and two 10 inch skillets with worn non-stick finishes. The non-stick finish was worn off of the bottoms and insides of these skillets. The skillets had all been used recently for preparing food for residents.</p> <p>During an interview with the Administrator and the Dietary Manager on 1/26/16 at 2:00 p.m., they indicated the skillets with worn finishes should not be used.</p>	R 0273	<ol style="list-style-type: none"> <li>All pots and pans have been inspected manually to ensure they are in good condition. Those pans that have found to be deficient have been removed and replaced.</li> <li>The facility policy has been reviewed and revised.</li> <li>Dietary staff has been trained according to the updated policy to ensure that all pots and pans are in good repair.</li> <li>The cook will be responsible to monitor the condition of all pots and pans at each meal. The Dining Service manager will audit the condition of pots and pans 3X/week X 30 days and 1X/week X 3 months to ensure compliance. Results of these audits will be reported directly to the Administrator. Results of the audits will also be reported to the QA committee for further review.</li> </ol>	02/03/2016			

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	<p>During an interview on 1/27/16 at 9:20 a.m., Dietary Staff #1 indicated all residents received at least one meal a day from the kitchen.</p> <p>The undated, "General Food Preparation and Handling" policy was provided by the Administrator on 1/27/15 at 7:53 a.m. The purpose of the policy indicated: "Food items shall be prepared to conserve maximum nutritive value, develop and enhance flavor and to be free of injurious organisms and substances...."</p>						