

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING	X3) DATE SURVEY COMPLETED 12/30/2014
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NAME OF PROVIDER OR SUPPLIER MEADOW BROOK SENIOR LIVING	STREET ADDRESS, CITY, STATE, ZIP CODE 11011 VILLAGE SQUARE LANE FISHERS, IN 46038
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R000000	<p>This visit was for the Investigation on Complaint IN00160982.</p> <p>Complaint IN00160982- Substantiated. State deficiencies related to the allegation are cited at R0273.</p> <p>Survey Dates: December 29 and 30, 2014</p> <p>Facility Number: 013163 Provider Number: 013163 AIM Number: NA</p> <p>Survey Team: Bobette Messman, RN, TC Maria Pantaleo, RN</p> <p>Census Bed Type: Residential: 33 Total: 33</p> <p>Census Payor Type:</p> <p>Sample: 6</p> <p>This state finding is cited in accordance with 410 IAC 16.2-5.</p> <p>Quality Review was completed by Tammy Alley RN on December 31, 2014.</p>	R000000		
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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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R000273	<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 maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24. Based on record review, observation and interview the facility failed to ensure that food was prepared and temperature tested under sanitary conditions, for 1 of 3 kitchen areas and that food opened was dated in 2 of 2 kitchen areas. This deficiency had the potential to impact 33 of 33 residents who dine at the facility.</p> <p>Findings include:</p> <p>1. During the initial kitchen tour of the Memory Care kitchen area with Licensed Practical Nurse,(LPN), #1 on 12/29/2014 at 10:45 a.m., the following was observed:</p> <p>Resident Assistant, (RA) #2 entered the kitchen area and without washing her hands or wearing a hair net proceeded to procure crackers for a resident in the dining area.</p> <p>During and interview on 12/29/2014 at 11:10 a.m., with LPN #1, she indicated RA #2 should have worn a hair net and washed her hands when she entered the</p>	R000273	<p>R 2731. No Residents were harmedII. All Residents have the potential to be harmedIII. All staff involved with serving/preparing food for Residents will be trained on the proper procedures. Temp log in place for all refrigerators in community available to residents; Temperatures will be taken during: receiving,storage, preparation, cooking, transporting, holding, serving and as neededwith calibrated thermometers to ensure the Safety of food; dating upon receiptand opening of product to insure FIFO.Procedures: All Nutrition Services employees using a thermometer must:1) Keep thermometers and their storage cases cleana. Wash, rinse, sanitize and air-dry before and after each use to prevent crosscontaminationb. Use an approved food-contact-surface sanitizing solution to sanitize them2) Calibrate</p>	01/29/2015			

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	<p>kitchen area.</p> <p>2. During the initial kitchen tour of the Community kitchen area with the Life Enrichment Specialist on 12/29/2014 at 12:30 p.m., the following was observed:</p> <p>a. The freezer contained open cookie dough not dated, and a bag of frozen fruit opened and not dated.</p> <p>b. The refrigerator contained an opened and not dated can of soda, a container of frosting not dated, an opened jar of cherries in a juice sauce not dated, a jar of salsa opened and not dated, pumpkin eggnog opened and not dated, whipped cream 2 cans opened and not dated, and a jar of vegetable juice opened and not dated.</p> <p>During an interview with the Life Enrichment Specialist on 12/29/2014 at 12:45 p.m., she indicated she was not aware the items in the freezer or refrigerator needed to be dated when opened.</p> <p>3. During the observation of food temperature readings for the lunch meal on 12/29/2014 at 11:35 a.m., in the memory care kitchen area, LPN #1 wiped a used temperature thermometer on a clean paper towel. LPN #1 then used the</p>		<p>thermometers regularly to ensure accuracy, at a minimum of once aweek, and more frequently if thermometer requires adjustmenta. Calibrate thermometers to within $\pm 2^{\circ}$ FIce Point Method:a. Fill a large container with crushed ice; add clean tap water until thecontainer is fullb. Put the thermometer stem or probe into the ice water so the sensing area iscompletely submerged; wait thirty seconds or until the indicator stops moving;Do not let it touch the container's bottom or sidesc. Hold the calibration nut securely with a wrench or other tool and rotate thehead of the thermometer until it reads 32 FBoiling Point Method:d. Bring clean tap water to a boil in a deep pane. Put the thermometer stem or probe into the boiling water so the sensing area is completely submerged; wait thirty seconds, or until the indicator stopsmoving; do not let it touch the pan's bottom or sidesf. Hold the calibration nut securely with a wrench or other tool and rotate thehead of the thermometer until it reads 212 F3) Record the date and the amount of calibration on the Thermometer</p>				

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	<p>same temperature thermometer to test another item for lunch and again wiped the temperature thermometer with another clean paper towel. LPN #1 then laid the temperature thermometer in the sink to be washed and began to serve the lunch meal. It was discovered by RA #2 that there was soup not served which had not been temperature tested. LPN #1 then had RA #2 clean the temperature thermometer and RA #2 placed cleaned thermometer on the countertop beside the food serving cart. LPN #1 then took the temperature thermometer from the countertop and tested the soup.</p> <p>During an interview with LPN #1 on 12/29/2014 at 11:55 a.m., she indicated she did not clean the temperature thermometers properly before testing the soup. LPN#1 indicated she nor RA # 2 had not been trained for food service.</p> <p>During an employee training record review on 12/29/2014 at 3:00 p.m., the records indicated LPN #1 and RA #2 had not received dietary training.</p> <p>A dietary policy dated 6/2012 received from the administrator on 12/30/2014 at 10:00 a.m., subject Thermometer Usage, indicated "...All Nutrition Services employees using a thermometer must: 1.)...a. Wash, rinse, sanitize and air-dry</p>		<p>CalibrationLog4) Do not use glass thermometers to monitor the temperature of food5) Measure internal temperatures of food by inserting the thermometer stem orprobe into the thickest part of the product (usually the center); make sure thetip of the thermometer does not poke through the food6) Wait for the thermometer reading to steady before recording the temperatureof the food item; wait at least 15 seconds from the time the thermometer stemor probe is inserted in the food7) Record the temperature on appropriate temperature logs 8) Allstaff involved with serving residents will be in-serviced on proper procedureto insure safe handlingCorrective Action:1) Discard thermometers that cannot be calibrated to within ±2° F.2) Repeat above procedure correctly Supervisor Responsibilities:1) Train all employees involved with food service to Residents on the proceduresupon hire and as needed.2) Monitor the use of thermometers and review Thermometer Calibration LogWeekly; Monitor marking</p>				

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	<p>before and after each use to prevent cross contamination b. use an approved food-contact-surface sanitizing solution to sanitize them...."</p> <p>4. During the initial tour of the main kitchen area with the Director of Dietary Services (DDS) on 12/29/14 at 9:30 a.m., the following was observed.</p> <p>In the dry storage area, the food was not marked as to date of receipt. This was observed on all food stored in this area.</p> <p>A container of lentil beans, a large box of raisins, a bag of elbow macaroni, and a large box of lasagna noodles were found to be opened and no date when it was opened.</p> <p>During an interview with the DDS on 12/29/14 at 10:00 a.m., he indicated he did mark when the products were opened but did not mark when received from the food supplier.</p> <p>A policy titled "FIFO" dated 6/2012, received from the DDS on 12/29/14 at 10:15 a.m., indicated upon receipt the Dining Services worker will mark food containers with the current date.</p> <p>A policy titled "Storing of Food" dated 6/2012 received from the DDS on 12/29/14 at 10:15 a.m., indicated opened</p>		<p>the date of product received on product weekly; Monitor temp log of all areas serving food to residents throughout community weekly 3) Take corrective action as needed 4) File all log records 5) Retrain any employee not following procedures Verification and Record Keeping: Dining Service Director or designee will verify that thermometers are used correctly by monitoring Nutrition Services employees daily and reviewing temperature and calibration logs weekly. Nutrition Services employees will record product name, temperatures, and corrective action taken on appropriate temperature logs and will record the date of calibration on the Thermometer Calibration. The Thermometer Calibration Log is to be kept on file for a minimum of 5 years. Monitoring of all areas in question will be the responsibility of the Dining Service Director. Logs will be reviewed by the Administrator monthly for 6 months.</p> <p>All shall be completed and in place by 1/29/15</p>				

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	<p>items should be stored in tightly covered, dated packages.</p> <p>During an interview with Administrator, Director of Dietary Services, and the Director of Wellness on 12/30/14 at 1:30 p.m., the DDS indicated he did review the policy and he was not dating food received from the supplier. He was not aware the opened packages were not dated. The DDS indicated when food is temped for serving, the temperature probe should be sanitized before each product is probed before distribution.</p> <p>This state tag relates to the complaint IN160982.</p>						