

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 09/19/2014
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NAME OF PROVIDER OR SUPPLIER HEARTH AT PRESTWICK	STREET ADDRESS, CITY, STATE, ZIP CODE 182 S CR 550 E AVON, IN 46123
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R000000	<p>This visit was for a State Residential Licensure Survey.</p> <p>Survey date: September 18 & 19, 2014.</p> <p>Facility number: 003902 Provider Number: 003902 Aim Number: N/A</p> <p>Survey team: Lora Brettnacher, RN, TC Kewanna Gordon, RN Tracina Moody, RN</p> <p>Census bed type: Residential: 130 Total: 130</p> <p>Census by payor type: Other: 130 Total: 130</p> <p>Sample: 10</p> <p>This state finding was cited in accordance with 410 IAC 16.2-5.</p> <p>Quality review completed 9/23/14 by Brenda Marshall, RN.</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.</p> <p>Based on observation, interview, and record review, the facility failed to ensure the kitchen thermometer was cleaned properly before and during the food holding temperature check which had a potential to contaminate food for 130 out of 130 residents who eat in the dining room.</p> <p>Findings include:</p> <p>On 9/18/14 at 9:35 a.m., Cook #1 was observed to check the breakfast food temperatures. She was observed to take the thermometer out of a square metal bin next to the steam table, walk to the kitchen sink, and turn on the water with her bare hand. Next, she placed the thermometer under the running water for 10 seconds. Then, she turned off the water with her bare hand and grabbed a paper towel off the roll. Next, she was observed to dry the thermometer with the paper towel and then open the lid of the oatmeal on the steam table. She inserted the thermometer into the oatmeal and read the temperature out loud. Then, she removed the thermometer, replaced the</p>	R000273	<p><u>Corrective action for those residents affected or having the potential to be affected:</u> Actions to be taken include an in-service on the topics/policies of hand washing and the appropriate use and sanitation of food thermometers, along with the purchase of new instant read food thermometers, single use thermometer probe wipes, and one additional thermometer sanitizer tank and holder. The in-service was completed 10/3/2014. Documentation/evidence of date, content, and signature is enclosed. <u>Measures/changes to be put in place:</u> When food comes off/out of the cooking/heating apparatus, the cook on duty is to take the temperatures of the food item in accordance with the food temperature log and guidelines, document the findings on the food temperature log and put the food in the holding steam table or return the item for additional heating until the food item is at the appropriate temperature. Food thermometers are to be washed, rinsed, and sanitized at the three compartment sink before and after each meal</p>	10/10/2014			

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	<p>lid, and was observed to wipe off the thermometer with the same paper towel. Cook #1 removed the lid from the container of sausage patties, and inserted the thermometer into the sausage. After she read the temperature of the sausage, she removed the thermometer, replaced the lid, and wiped the thermometer off with the same paper towel. Then, she removed the lid from the container of "egg patties" and inserted the thermometer. After she read the temperature of the "egg patties," she removed the thermometer, replaced the lid on the container, and wiped the thermometer off with the same paper towel. Next, she removed the lid from the container of scrambled eggs and inserted the thermometer. After she read the temperature of the scrambled eggs, she removed the thermometer, replaced the lid, and wiped the thermometer off with the same paper towel. Then, she removed the lid off the container of sausage links and inserted the thermometer. After she read the temperature, she removed the thermometer, replaced the lid, and wiped the thermometer off with the same paper towel. Then, she was observed to place the thermometer into the metal bin above the steam table.</p> <p>During an interview on 9/18/14 at 9:40</p>		<p>period. Food thermometers are to be stored in the thermometer sanitation tank when not in use. Staff will remove thermometer from the sanitation tank and insert the thermometer into the food item. The thermometer will be wiped with the single use thermometer probe wipe after one use. The thermometer will be returned to the thermometer sanitation tank and the temperature will be documented on the food temperature log. Food service thermometer handling procedures will be added to the daily food temperature log. <u>Monitored:</u> The director of food service will monitor on a daily basis for 30 days and then weekly thereafter. In addition, a weekly sign off verification on the food temperature log will be instituted. A laminated visual job aide with new thermometer handling procedures and use of new single use probe wipes will be posted by the thermometer sanitizer tanks. <u>Completion date:</u> The above noted changes will be completed by 10/10/2014.</p>				

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	<p>a.m., Cook #1 indicated she was to rinse the thermometer off in the sink next to the steam table prior to checking the food temperatures and before returning it to the metal bin.</p> <p>A policy, titled, "Hand Washing," identified as current by the Administrator, on 9/22/14 at 9:13 a.m., indicated the policy for hand washing indicated staff was to use a disposable towel instead of bare hands to turn off the water on the hand faucets.</p> <p>A policy, titled, "Cleaning and Storage of Food Thermometer," identified by the Administrator as current, indicated the thermometers were to be held in a sanitation solution container, and should be washed and sanitized at the pot sink before and after every meal period.</p>			