

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 03/13/2015
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NAME OF PROVIDER OR SUPPLIER LYND PLACE	STREET ADDRESS, CITY, STATE, ZIP CODE 2410 E MCGALLIARD RD MUNCIE, IN 47303
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R 000 Bldg. 00	<p>This visit was for a State Residential Licensure Survey. This visit included the investigation of Complaints IN00165941 and IN00168519.</p> <p>Complaint IN00165941-Substantiated. No deficiencies related to the allegation are cited.</p> <p>Complaint IN00168519-Substantiated. No deficiencies related to the allegation are cited.</p> <p>Survey dates: March 12 and 13, 2015.</p> <p>Facility number: 004428 Provider number: 004428 AIM number: N/A</p> <p>Survey Team: Toni Maley, BSW, TC Karen Lewis, RN Tina Smith-Staats, RN</p> <p>Census bed type: Residential: 41 Total: 41</p> <p>Censor payor type: Other: 41 Total: 41</p>	R 000		

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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R 273 Bldg. 00	<p>Sample: 8</p> <p>This deficiency reflects State findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed on March 13, 2015 by Randy Fry RN.</p> <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 food was prepared and served under sanitary conditions regarding food storage, dish storage, hand washing, and the cleanliness of kitchen equipment. This deficient practice had the potential to impact 41 of 41 residents who eat meals prepared in the facility kitchen.</p> <p>Findings included:</p> <p>During 3/12/15, 10:11 a.m. and 12:00 p.m., kitchen sanitation tours the following sanitation and food distribution and storage concerns were observed:</p>	R 273	<p>Immediate corrective action</p> <p>The food items improperly labeled and outdated were immediately discarded.</p> <p>Clean dishes stored improperly have been rewashed and dedicated storage areas have been identified for proper storage of clean dishes.</p> <p>Though food labels containing date opened, discard dates and substance identification were provided for the dietary staff, they were misplaced. These labels were re-ordered on 3/26/15 and adhesive labels are being provided for proper labeling until those re-ordered arrive.</p> <p>Proper hairnets and beard covers are currently available in the dietary area for staff use.</p>	04/15/2015

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	<p>a. Clean plates and bowls were stored on the cart in the upright position</p> <p>b. Clean glasses were stored on the cart next to dirty dishes.</p> <p>c. Clean glasses were stored on top of the ice machine next to the hand washing sink.</p> <p>d. One 46 fluid ounce bottle of prune juice with no open date.</p> <p>e. Container of applesauce dated 2/28/15 (12 day period).</p> <p>f. One stock pot that contained cooked spaghetti with meat sauce with no date and no label to identify the contents.</p> <p>g. One stock pot that contained vegetable soup with no date and no label to identify the contents. According to the March 2015 menu, the vegetable soup was last served on 3/8/15 during the noon meal.</p> <p>h. One container of pineapple dated 2/20/15 (21 day period).</p> <p>i. One container of chopped ham dated 3/7/15 (5 day period).</p> <p>j. One bagged salad mix garden Iceberg lettuce dated 3/3/15, which was brown</p>		<p>Residents identified with the potential to be affected by the deficient practice have been identified as all those who receive food from our dining service. Systemic changes to ensure the deficient practice does not recur</p> <p>Labels containing areas for date opened, content identification and discard date were ordered on 3/26/2015.</p> <p>The lighting fixtures, ceiling and sprinkler heads over the food prep area will be cleaned during non food preparation times to assure sanitation.</p> <p>The stove and surrounding area will be cleaned completely and then proper cleaning will be done on a daily basis.</p> <p>Two new certified chefs have been hired as dietary manager and assistant to supervise the dining services and assure that safe food handling practices are in place and observed.</p> <p>All staff in-service training will be provided between March 30th and April 15th in the following areas; Proper dish storage Proper hand washing techniques Dietary Sanitation Practices Proper food labeling and storage</p> <p>Monitoring and Quality Assurance</p> <p>The two new chefs will receive in depth training on company policies and procedures</p>				

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	<p>and mushy (9 day period).</p> <p>k. One 24 ounce container of cottage cheese with no open date.</p> <p>l. Chef #1 had no facial hair covering.</p> <p>m. LPN #3 entered kitchen with no hair or facial hair covering.</p> <p>n. CNA #2 entered kitchen with no hair net and did not wash her hands.</p> <p>o. Dust was noted on lighting fixtures, ceiling and sprinkler heads over the food prep area.</p> <p>p. A bowl with dried food and plastic fork was on the shelving over the food prep area.</p> <p>q. Dried food splatter was noted on the stove top, sides and floor surrounding the stove and food prep work areas.</p> <p>During an interview on 3/12/15 at 10:11 a.m., Chef #1 indicated the leftovers could remain in the refrigerator up to 7 days. He also identified the cooked spaghetti with meat sauce and vegetable soup found in the refrigerator.</p> <p>A current policy dated 1/1/2013, titled "Safe Food Handling" was provided by the Administrator on 3/13/15 at 10:33 a.m. The policy indicated the following: " ... III. Dietary staff must have good personal hygiene and will adhere to</p>		<p>on March 29th and 30th, after that time, they (or their designee) will conduct daily inspections to assure proper storage of food and dishware, proper labeling and proper cleaning practices are in place. Dietary and other managers will supervise food preparation and meal service to assure sanitation practices and proper hair covering practices are observed.</p> <p>The dietary supervisors will report any infractions immediately to the Executive Director who will provide re-training and possible disciplinary action for any staff observed not using proper food handling and sanitary techniques. The Quality Assurance Committee will review the progress and adherence to proper food handling and sanitary practices on a monthly basis until 6 full months of compliance is observed.</p> <p>Completion Date for all corrections April 15, 2015</p>				

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	<p>appropriate work habits, which maintain a sanitary environment."</p> <p>A current policy dated 1/1/2013, titled "Leftovers and Prepared Food", was provided by the Director of Nursing (DON) on 3/13/15 at 10:10 a.m. The policy indicated the following:</p> <p>"I. All prepared foods in an appropriate container, cover with an airtight lid or cellophane, and label the container with the type of food and the date.</p> <p>... III. Foods stored in the refrigerator must be in appropriate storage containers.</p> <p>IV. Leftover foods that cannot be frozen must be discarded after <u>THREE</u> days from the refrigerator if not used.</p> <p>Leftovers may not be given to staff to take home due to safety reasons."</p> <p>During an interview on 3/13/15 at 10:33 a.m., the Administrator indicated 41 residents received meals prepared in the facility kitchen.</p>			

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

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