

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 07/09/2014
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NAME OF PROVIDER OR SUPPLIER  CEDAR CREEK HEALTH CAMPUS	STREET ADDRESS, CITY, STATE, ZIP CODE 18275 BURR STREET LOWELL, IN 46356
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F000000	<p>This visit was for an Initial Certification and State Licensure Survey.</p> <p>Survey dates: July 8 and 9, 2014</p> <p>Facility number: 013144 Provider number: N/A AIM number: N/A</p> <p>Survey team: Regina Sanders, RN-TC</p> <p>Census bed type: SNF: 2 Residential: 6 Total: 8</p> <p>Census payor type: Other: 8 Total: 8</p> <p>Sample: 2 Residential Sample: 5</p> <p>This deficiency reflects State findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed on July 10, by Janelyn Kulik, RN.</p>	F000000		
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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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F000371 SS=F	<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</p> <p>Based on observation, record review, and interview, the facility failed to store and distribute food under sanitary conditions related to , food stored unlabeled, undated, and uncovered for 3 of 4 refrigerators in 1 of 1 kitchens, which had the potential to affect 2 of 2 residents who resided in the facility. (Kitchen)</p> <p>Findings include:</p> <p>During an observation with the Dietary Manager (DM) present on 07/08/14 at 9:05 a.m. through 9:30 a.m., the following was observed:</p> <p>1. In the stand up refrigerator there was:</p> <p>A. An undated, opened bag of lettuce stored on the shelf. During an interview at the time of the observations, the DM indicated the lettuce was, "probably from yesterday".</p> <p>B. A pan which contained pecan chicken (identified by the DM), with a clear wrap</p>	F000371	F371  (1) All uncovered or unlabeled food has been discarded. (2) An audit was done immediately to ensure all other food items have been stored properly per company policy. (3) Dietary staff has been inserviced on proper labeling, dating, and storing of food. DFS or designee will audit all refridgerators in the kitchen 2 times daily 5 times per week to ensure all food has been covered, labeled, and/or dated as outlined by our company policy. DFS will report findings to QAA monthly until 100% compliance is obtained. (4) QAA will monitor monthly for trends and make recommendations to the plan of correction as noted. QAA will monitor for 3 months or until 100% compliance is obtained, and quarterly thereafter. (5) F371 will be completed by 7/10/14	07/10/2014			

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	<p>on top of it, which was loose and partially off the pan.</p> <p>C. An undated tray of carrots, tomatoes, cucumbers, and radishes, with a clear wrap on top of it, which was loose and did not cover all of the vegetables.</p> <p>2. In the small refrigerator next to the preparation table:</p> <p>A. An undated container of opened cheese.</p> <p>B. An undated, uncovered container of sliced tomatoes.</p> <p>C. An undated, unlabeled plastic container of mayonnaise.</p> <p>D. An undated container of beef patties, which had clear wrap over the container, which was loose and not sealed.</p> <p>3. Walk in refrigerator:</p> <p>A. An undated, unlabeled container, which contained a whitish/yellowish substance. The DM indicated the container held butter and fat.</p> <p>B. An undated, unlabeled plastic container of a beige type liquid, which</p>			

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	<p>the DM indicated was mushroom soup.</p> <p>C. An undated, unlabeled plastic container of a green type liquid, which the DM indicated was asparagus soup.</p> <p>D. An opened, wrapped and undated small loaf of bread, which the DM indicated was garlic bread.</p> <p>E. Small containers identified by the DM as creme' brulee, which were unlabeled and undated.</p> <p>F. An undated, unlabeled container, which contained gravy, beef and potatoes, identified as pot roast by the DM.</p> <p>G. An undated, unlabeled container of a light orange/red substance, identified as a garlic sauce by the DM.</p> <p>H. An undated, unlabeled container of macaroni and cheese.</p> <p>I. Two bowls of fruit, which were uncovered and undated.</p> <p>J. Two bowls of pineapple, which were undated and loosely covered with plastic wrap.</p> <p>A facility policy, dated 04/13, and</p>			

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R000000	<p>identified by the Executive Director as current, titled, "Food Labeling Guideline", indicated, "...The growth of pathogenic bacteria to dangerous levels can result in potentially hazardous foods are held at refrigerated temperatures for extended periods. To monitor and limit refrigeration time, refrigerated ready-to-eat (RTE) potentially hazardous food must be date marked to assure that the food is either consumed or discarded within seven days. Date marking must be done when food is: Time and Temperature Foods (TTF) Ready to Eat (RTE) Refrigerated; and held more than 24 hours...must be marked with the date of preparation..."</p> <p>3.1-21(3)</p>	R000000					
	The following State Residential finding cited is in accordance with 410 IAC 16.2-5.						

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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 observation, record review, and interview, the facility failed to store and distribute food under sanitary conditions related to , food stored unlabeled, undated, and uncovered for 3 of 4 refrigerators in 1 of 1 kitchens, which had the potential to affect 6 of 6 residents who resided in the Residential facility. (Kitchen)</p> <p>Findings include:</p> <p>During an observation with the Dietary Manager (DM) present on 07/08/14 at 9:05 a.m. through 9:30 a.m., the following was observed:</p> <p>1. In the stand up refrigerator there was:</p> <p>A. An undated, opened bag of lettuce stored on the shelf. During an interview at the time of the observations, the DM indicated the lettuce was, "probably from yesterday".</p> <p>B. A pan which contained pecan chicken (identified by the DM), with a clear wrap</p>	R000273	<p>R 0273</p> <p>(1) All uncovered or unlabeled food has been discarded. (2) An audit was done immediately to ensure all other food items have been stored properly per company policy. (3) Dietary staff has been inserviced on proper labeling, dating, and storing of food. DFS or designee will audit all reffridgerators in the kitchen 2 times daily 5 times per week to ensure all food has been covered, labeled, and/or dated as outlined by our company policy. DFS will report findings to QAA monthly until 100% compliance is obtained. (4) QAA will monitor monthly for trends and make recommendations to the plan of correction as noted. QAA will monitor for 3 months or until 100% compliance is obtained, and quarterly thereafter. (5) R 0273 will be completed by 7/10/14</p>	07/10/2014
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