

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 12/02/2015
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NAME OF PROVIDER OR SUPPLIER WATERFORD AT EDISON LAKES, THE	STREET ADDRESS, CITY, STATE, ZIP CODE 1025 PARK PLACE MISHAWAKA, IN 46545
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R 0000 Bldg. 00	<p>This visit was for a State Residential Licensure Survey.</p> <p>Survey dates: November 30, December 1 and 2, 2015.</p> <p>Facility number: 013331 Provider number: 013331 AIM number: N/A</p> <p>Residential Census: 50</p> <p>Sample: 7</p> <p>This State deficiency is cited in accordance with 410 IAC 16.2-5.</p> <p>Quality Review completed by 14454 on December 9, 2015.</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 maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24. Based on observation, interview and record review, the facility failed to to store and serve food under sanitary conditions, regarding covering, storing,</p>	R 0273	<p><u>"This plan of correction is submitted as required under State and Federal law. The submission of this Plan of Correction does not</u></p>	12/21/2015

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>dating of food and hairnet usage in 1 of 1 kitchens.</p> <p>Finding includes:</p> <p>On 11-3-15 between 10:30 A.M., and 11:05 A.M., a initial kitchen tour was conducted with the DM (Dietary Manager) and the following was observed:</p> <p>In the ice cream freezer: a 3 gallon container of butter pecan, a 3 gallon container of mint chocolate chip, a 3 gallon container of strawberry, and a 3 gallon container of blueberry waffle cone ice cream were open with no dates. The DM indicated, "... they should be dated...."</p> <p>A cart was observed with 8 coffee carafes, stored upright. The DM indicated, "... they are clean... we don't wash the carafes, we just rinse them and put them on the rack to dry... they should be stored upside down...."</p> <p>On the bottom shelf of the prep table:</p> <p>A container with 25 salad bowls stored upright. The DM indicated, "...those shouldn't be stored like that...."</p> <p>In the walk in refrigerator:</p>		<p><u>constitute an admission on the part of The Waterford at Edison Lakes as to the accuracy of the surveyors' findings or the conclusions drawn therefrom. Submission of this Plan of Correction also does not constitute an admission that the findings constitute a deficiency or that the scope and severity regarding the deficiency cited are correctly applied. Any changes to the Community's policies and procedures should be considered subsequent remedial measures as that concept is employed in Rule 407 of the Federal Rules of Evidence and any corresponding state rules of civil procedure and should be inadmissible in any proceeding on that basis. The Community submits this plan of correction with the intention that it be inadmissible by any third party in any civil or criminal action against the Community or any employee, agent, officer, director, attorney, or shareholder of the Community or affiliated companies."</u></p> <p>Draft response: R 273 Food and Nutritional Services-Deficiency Dating/labeling/storing of food</p>				

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	<p>An open 5 pound container of cottage cheese dated 11-17, the DM indicated, "... that is the received date...I didn't put a open date on it..."</p> <p>A used scoop with pineapple orange salad on it lying on a plate.</p> <p>An open, undated, 6 pound bag of parmesan cheese.</p> <p>An open, undated, bag of spinach.</p> <p>An open, undated, bag of lettuce. The DM indicated, "...open bags should have dates...."</p> <p>A plastic container of marinara sauce dated 10-31-15. The DM indicated, "...we keep it for 1 day... this shouldn't be here...."</p> <p>A large metal pan of lime jello dated 11-24-15 and a large metal pan of kidney bean salad dated 11-27-15. The DM indicated "...we keep those for 7 days...."</p> <p>Two, undated, slabs of pork ribs. The DM indicated, "...I took those out of the freezer on 11-25-15...."</p> <p>A large plastic container of ham pieces dated 11-20-15. The DM indicated, "...</p>		<p>1. There were two corrective actions that have been put in place for the improper dating of opened foods and labeling foods. The first corrective action was to immediately remove and discard the dated or unlabeled food. The second corrective action was an all staff dietary in-service. The in-service addressed the following proper procedures when a food item is opened and/or received:</p> <ol style="list-style-type: none"> Food must be dated when received which includes when it is opened. All food must be contained in a sealed container or in a dish wrapped with cellophane. After wrapping the food item with cellophane it must be labeled and dated. The dated foods must only remain in the cooler for 7 days and then discarded. <p>2. The in-service along with new hire training will ensure that proper state sanitation and food handling</p>	

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	<p>we keep those 7 days...."</p> <p>On the bread rack:</p> <p>An open, undated, bag of Aunt Millie's dinner rolls.</p> <p>In the walk in freezer:</p> <p>An open, undated, bag of onion rings.</p> <p>A large metal pan of a unnamed, undated, food. The DM indicated "...this is beef burrito bake...."</p> <p>At 11:05 A.M., Employee #2 was observed in the kitchen with her hairnet back off the front of her hair, leaving her bangs hanging uncovered.</p> <p>During an interview on 11-30-15 at 1:00 P.M., the Administrator indicated, "...I expect hairnets to cover all the hair when worn...."</p> <p>On 12-1-15 at 9:04 A.M., review of the undated policy titled, "Use of Hairnets in the Dietary Department" provided by the Administrator indicated, "...1. Hairnets are to be worn by all dietary staff, making sure all of the hair is contained within it...."</p> <p>On 12-1-15 at 10:13 A.M., review of the</p>		<p>guidelines are met so that improper food storage will not reoccur.</p> <p>3. The Waterford will do periodic checks to ensure food that is opened is dated, labeled and discarded after 7 days. The Administrator or the Dietary Manager (DM) will log on a check off sheet the date they reviewed the food in the cooler/freezers/ dry storage rooms and their findings. The DM or the Assistant Manager will check these items twice a week for 4 weeks, then once a week for 4 weeks and then once a month for 2 months. If food is found to not be dated or labeled properly it will be discarded.</p> <p>4. The date all dietary staff will be in-services is 12/21/15. The DM and AD checks will complete systematic check logs thru April 15, 2016.</p> <p>R273 Food and Nutritional Services-Deficiency Dirty Coffee Carafes</p> <p>1. The corrective action that has taken place for dirty</p>	

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	<p>undated policy titled, "Storage of Products" provided by the AD, as current, indicated, "...1... Label the item with a description of the product and the date it was wrapped/placed in the freezer...5. Put frozen foods in the refrigerator to thaw a day or two ahead or overnight...11... Leftover and Prepared Food... Store all prepared foods in a container, cover with an airtight lid or cellophane...label the container with the type of food and the date... if the prepared food is to be frozen, wrap the product in cellophane...label and date the item...leftover foods that have not been frozen must be discarded after three days...."</p> <p>On 12-1-15 at 10:23 A.M., review of the undated policy titled, "Washing and Sanitizing Dishes/ Utensils," provided by the AD, as current, indicated, "...1... Washing and sanitizing dishes and utensils are important procedures in order to prevent the spread of disease...."</p> <p>On 12-2-15 at 10:56 A.M., the DM was observed in the kitchen with hair hanging out of her hairnet from behind each ear.</p>		<p>coffee carafes is that there were several new carafes purchased on 12/1/15. The Waterford now has enough carafes to be placed on tables during mealtimes as well as extra carafes to be washed and sanitized after each use and place upside down to air dry. All new carafes that were purchased are dishwasher safe. All dietary staff have been in-serviced regarding the importance of not placing a carafes on the dining room table unless is has been washed and sanitized.</p> <p>2. Since the Waterford now has many coffee carafes that are dishwasher safe there should be no issue with placing a clean carafe on the dining room tables if requested.</p> <p>3. The Waterford has made systematic changed in that all carafes taken off the tables must be sent thru the dishwasher and stored upside down for proper drying.</p> <p>4. The corrective action will be monitored by the DM or designee who will be</p>	

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			<p>responsible for monitoring this on a daily basis.</p> <p>5. The date the changes will be completed by was 12/21/15.</p> <p>R273 Food and Nutritional Services-Deficiency Salad scoop on plate in cooler</p> <p>1. The corrective action that has taken place was the dirty salad scoop was removed and it will no longer be scoops in the cooler.</p> <p>2. The dietary staff will prepare enough salads ahead of time and wrap in cellophane and date and label in the cooler.</p> <p>3. This change will allow the salads to be prepared ahead of time and therefore no scoops will be out in the cooler contaminating other foods.</p> <p>4. The corrective action will be monitored by the DM or designee daily.</p> <p>5. The date the changes were made was 12/21/15.</p>	

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			<p>R273 Food and Nutritional Services-Deficiency Salad Bowls, proper storage</p> <ol style="list-style-type: none"> The corrective action that has taken place for the improper storage of salad bowls is that the bowls were immediately rewashed and place upside down to air dry. The DM walked thru the kitchen the day the surveyor pointed out the error and properly stored all bowls. The staff was in-serviced on 12/21/15 regarding bowls needing to be stored upside down to air dry. The DM or designee will do a daily walk thru in the kitchen to ensure all bowls are properly stored. As of 12/21/15 all bowls are being stored upside down for proper drying. <p>R273 Food and Nutritional Services-Deficiency Improper placement of hairnets</p> <ol style="list-style-type: none"> The corrective action that has taken place for the improper placement of hairnets is that the DM met 	

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			<p>with her staff on 12/2/15 and 12/3/15 to in-service staff on the proper placement of hairnets.</p> <p>2. DM or designee will observe staff on a daily observe staff on a daily basis to ensure proper placement of hairnets. Staff is also using bobby pins to help keep them in place.</p> <p>3. DM or designee demonstrated proper and improper use of hairnets on 12/21/15.</p> <p>4. DM designee will monitor the placement of hairnets on a daily basis.</p> <p>5. DM and AD met with kitchen staff on 12/21/15 and in-serviced them on proper hair net placement</p>	