

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 07/10/2014
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NAME OF PROVIDER OR SUPPLIER CROWNPOINTE OF ANDERSON	STREET ADDRESS, CITY, STATE, ZIP CODE 2727 CROWNPOINTE CIR ANDERSON, IN 46012
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R000000	<p>This visit was for a State Licensure Survey.</p> <p>Survey dates: July 9 and 10, 2014</p> <p>Facility number: 012129 Provider number: 012129 AIM number: N/A</p> <p>Survey team: Toni Maley, BSW TC (July 9, 2014) Ginger McNamee, RN (July 9, 2014) Karen Lewis, RN Tina Smith-Staats, RN</p> <p>Census bed type: Residential : 52 Total: 52</p> <p>Census payor type: Medicaid: 24 Other: 28 Total: 52</p> <p>Sample: 7</p> <p>This deficiency reflects state findings cited in accordance with 410 IAC 16.2-5.</p> <p>Quality review completed by Debora Barth, RN.</p>	R000000		

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 and interview, the facility failed to ensure kitchen cleanliness regarding floors, cabinet doors, stove knobs, grease trap, hood vents, and shelves. This deficient practice had the potential to effect 52 of 52 residents who ate meals prepared in the facility kitchen.</p> <p>Findings include:</p> <p>The initial tour of the kitchen was conducted on 7/9/14 from 8:35 a.m. to 9:00 a.m.</p> <p>The counter cabinets with six doors had a white finish. Four of the doors had no handles on them. The areas in the lower corners, where handles would have normally been installed, was grimy and gray in color. The six hood vents above the stove had dust accumulation in the baffles. The ten stove knobs were grimy. The metal shelf above the prep sink and counters had numerous [greater than 25] remnants of tape stuck to it. The floor of</p>	R000273	<p>All residents have the potential to be effected by the deficient practice. All kitchen cabinets have been cleaned, cabinets will be painted with a white gloss sealer paint and all cabinet doors will have handles installed. Cabinet door cleaning has been added to the weekly cleaning list. All hood vents have been cleaned and put on a quarterly cleaning schedule and have been posted for dietary staff. Hood vents are to be cleaned by dietary staff in January and July. Facility has a contract with Koorsen Fire and Security to professionally clean the hood vents in April and October. Cleaning schedue has been posted for dietary staff. The 10 stove knobs have been removed from the stove, soaked, scrubbed and ran through the dishwasher. Stove knob cleaning has been added to the weekly cleaning schedule. All tape debris has been removed from the metal shelf and counters above the prep sink. A grip strip rail has been ordered to be installed on the edge of the metal shelf to</p>	08/01/2014

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	<p>the dry storage room had a shiny looking, dry, sticky substance on the floor. The area contained an outline of a milk crate in the middle of it. The floor in front of the produce refrigerator had pieces of green vegetable leaves and pieces of purple onion skins.</p> <p>A tour of the kitchen was made with the Dietary Manager on 7/9/14 at 10:40 a.m. She indicated the Registered Dietician had identified the problem with the cabinet doors on a previous visit and they were going to have them repainted. She said she thought the paint was wearing off the doors. The areas were tacky to touch and the gray could be easily dislodged with the rounded edge of a paper clip leaving the white finish on the door visible. The Dietary Manager indicated the stove hood vents were cleaned professionally in April, 2014 and scheduled to be cleaned again in October, 2014. She indicated they were to be cleaned as needed between the professional cleanings. The Dietary Manager indicated the stove knobs needed to be cleaned. She indicated they were removed and washed every three months when the ovens were cleaned. She indicated the knobs were wiped off after use. The grease trap in the stove was half full of grease. The Dietary Manager had to pry it out with a knife to</p>		<p>attach notes or menu changes. Cleaning metal shelf and counter is on the daily cleaning list. The sticky substance on the floor in the dry store room has been cleaned up and the whole floor mopped. The dry storage room floor is on cleaning schedule to be mopped three days and anytime there is a spill in that area. The kitchen floor has been cleaned and mopped. The kitchen floor sweeping and mopping has been added to the daily cleaning list. The grease trap in the stove has been emptied and cleaned. The grease trap is to be cleaned after each use and is on the cleaning list to be cleaned every week. To ensure that the deficient practice does not reoccur the Dietary Manager or Designee on a regular basis will monitor daily and weekly cleaning schedules to ensure all cleaning duties are completed on time. Dietary Manager will report to the Administrator weekly that cleaning duties are being completed.</p>				

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	<p>loosen it and remove it. She indicated she did not know when it was last used but it was suppose to be emptied after each use. The green vegetable leaves and purple onion skins remained on the floor in front of the produce refrigerator. The Dietary Manager indicated the floor should have been swept. The sticky substance was still on the floor in the dry storage room. She indicated the spill should have been cleaned up when it occurred and she was not able to identify the substance.</p> <p>The completed dietary "Cleaning List" for the week of 6/30/14 to 7/6/14 was provided by the Dietary Manager on 7/9/14 at 2:12 p.m. The list indicated "cleaning must be completed daily and signed when completed or it will be considered undone." The list indicated the store room floor had been swept and mopped one time during this period and that was on 7/6/14. The cleaning list did not include sweeping the kitchen floor in front of the refrigeration equipment.</p>						