

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 04/17/2014
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NAME OF PROVIDER OR SUPPLIER MILLER BEACH TERRACE	STREET ADDRESS, CITY, STATE, ZIP CODE 4905 MELTON RD GARY, IN 46403
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R000000	<p>This visit was for the Investigation of Complaint IN00147549.</p> <p>Complaint IN00147549- Substantiated. State Residential deficiencies related to the allegations are cited at R273 and R275.</p> <p>Survey date: April 17, 2014</p> <p>Facility number: 001140 Provider number: 001140 AIM Number: N/A</p> <p>Survey team: Janet Adams, RN-TC</p> <p>Census bed type: Residential: 130 Total: 130</p> <p>Census payor type: Other: 130 Total: 130</p> <p>Sample: 6</p> <p>These State findings are cited in accordance with 410 IAC 16.2.</p> <p>Quality review completed on April 21, 2014, by Janelyn Kulik, RN.</p>	R000000		
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>			

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>Based on observation and interview, the facility failed to ensure the kitchen and food preparation areas were clean and in good repair related to an accumulation of the dirt, dust, debris, and crumbs on appliances, floors, racks, counters, shelves, and other food preparation areas. The facility also failed to ensure opened food items were dated when first opened or disposed in the required time frame. The facility also failed to ensure gloves were changed between the handling of food items and non food items during the preparation of food during tray line in 1 of 1 kitchens. (The Main Kitchen)</p> <p>Findings include:</p> <p>1. During the Kitchen Sanitation Tour with the Dietary Manager on 4/17/14 at 9:15 a.m., the following was observed:</p> <p>a. The door handle of heated food transportation cart was missing. There was an uncovered opening approximately 4" x 2" where the handle had been. There was spillage and debris on the inside of the door and along the lower edges of the cart.</p> <p>b. The white plastic trash can next the cart had an accumulation of food spillage on the lid and the outside of it.</p> <p>c. There was an accumulation of dirt and dust on the drain pipes and floor drain grate under the dishwasher. There was dried food spillage on the wall behind the dishwasher and behind the rinsing sink on the counter where the dishes are rinsed prior to going into the dishwasher. The floor under the dishwasher was dirty. There was dust and</p>	R000273	<p>a. New door handle has been ordered and has been replaced. An extra replacement handle has been ordered and been put into rolling inventory. Dietary employees responsible for reporting any broken equipment to dietary supervisor. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. b. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. c. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. d. An internal cleaning/sanitation/equipment</p>	04/28/2014			

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	<p>dried spillage on the outside of the two plastic container of liquid sanitizer that were on the floor next to the dishwasher.</p> <p>d. There was an accumulation of crumbs on the toaster and the toaster counter. There were food crumbs and debris under the counter along the wall. There was dried food spillage on the wall behind the counter. There was an accumulation of dried food spillage on the inside plate and sides of the microwave on the counter next to the toaster counter.</p> <p>e. There was an accumulation of dust and debris behind the tiered rolling rack in the corner between the microwave area and the oven area. There was dust and debris on the floor under the rack. There were clean metal trays and other kitchen items on the rack. There was a portable radio on the top shelf of the rack. There was an accumulation of dried grease or food substances on the front and top of the radio. There were two orange colored plastic rolling storage carts to hold piled clean plates and bowls. There were food crumbs on the bottom of columns. Clean plates and bowls were in these storage carts. There were crumbs and dirt behind the rack and carts. There was an electric knife on another cart in this area. The white handle of the electric knife was dirty. There were three knives for placing into the electric knife on the cart next to the electric knife. There plastic white knobs on the knives were dirty. The knives were not covered.</p> <p>f. There was a build up of grease on the sides of the first oven. The oven doors were stained on the inside and the outside. There was an accumulation of dust on the pipes behind the oven. There was debris on the</p>		<p>form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. e. Radio has been removed from kitchen. Orange colored plastic rolling storage carts were cleaned and all items on carts were cleaned. Covers for carts have been ordered and will be used when carts are not in use. Dietary staff responsible for making sure carts are covered when not in use. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. f. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. g. An internal cleaning/sanitation/equipment</p>				

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	<p>floor behind the oven. There was dried spillage on the side of the stove/oven next to the first oven. There was food spillage on the floor between the two above appliances.</p> <p>g. There was an accumulation of crumbs and dirt on the legs and bottom braces of the counter in the spice/food prep area across from the oven area. An metal bin of macaroni and cheese was uncovered on this counter.</p> <p>h. There was dried spillage buildup and dust on ten of the white light holders on a top bar across the steam table. There were no light bulbs in place in these light holders. The light holders were approximately 1' directly above where the food would be held on the steam table. There was an accumulation of dust and food debris on the frame of the steam table counter. There was an open food transportation cart next to the steam table. There were racks of full cups of a red juice in the cart. There were no lids on the beverages. There was red dried spillage on the bottom and the sides of the inside of this cart.</p> <p>i. There was food spillage on the wall behind the counter next to the reach in cooler. There was a tray of peanut butter and jelly sandwiches on this counter. There was dried spillage on the sides of the plastic flour bin by this counter. There was spillage on an empty white bin next to the flour bin. There was food spillage on the side of plastic container of cookies.</p> <p>j. There was an opened jar of peanut butter and an open jar of jelly on the bottom shelf of the beverage counter with the coffee maker on it. There was no date on either of the jars</p>		<p>form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. h. The light rack has been removed from the top of the steam table. Food transportation cart was open as it was being cleaned after breakfast service. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. i. An internal cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. j. The jar of peanut butter and jar of jelly have been dated. Dietary staff have been in-serviced on the importance of dating food, even when it is being used daily. Peanut butter jar was used and discarded. An internal</p>				

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	<p>to indicate the day they were first opened or used. There was an accumulation of dirt and dust on a black pump on this shelf also. The pump was not covered. There was dried peanut butter spillage on the side of the peanut butter jar. There was a juice dispenser set up next to the coffee counter. There was spillage on the dispensing tubes coming from pre-filled juice containers.</p> <p>k. There was an accumulation of dust on the fan in the walk-in cooler. There were (6) opened large plastic jars of salad dressings in the cooler. Three of the opened jars were dated 11/29 (no year listed), two of the opened jars were dated 1/30 (no year listed), and one of the jars was dated 2/13 (no year listed).</p> <p>l. There was a bag of chicken patties on a shelf in the walk in freezer. The bag was not in any box. There were no labels on the bag to identify when they were received or expiration dates.</p> <p>m. There was spillage on the wall behind the three compartment sink. There were crumbs and debris on the floor. There was an dried spillage on the side and lid of a white storage bin in this area. There was a hole in the lid approximately 2 inches. There was an open bag of corn meal in the bin. There bag was not closed or sealed. There was no date opened listed on the bag.</p> <p>When interviewed during the Kitchen Sanitation Tour, the Dietary Manager indicated the above areas were in need of cleaning or repair. The Dietary Manager also indicated all food items were to be labeled with the date they were first opened or removed from packages.</p>		<p>cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. k. Large plastic jars of salad dressing were discarded. During in-service on the importance of dates, staff has been instructed on adding the year as well. An internal</p> <p>cleaning/sanitation/equipment form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing. l. Food in freezer without a box has been dated and expiration date has been added. Cook responsible for transcribing dates from box to package. Dietary supervisor to monitor weekly, visually, ongoing. m. New lid has been ordered for white storage bin and replaced. Contents in white bin have been discarded. In-service had been done on importance of dates. Kitchen staff responsible for notifying dietary supervisor of any damaged storage equipment. An internal</p> <p>cleaning/sanitation/equipment</p>	

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	<p>2. Tray line service for the service of the Lunch meal was observed on 4/17/14 at 11:30 a.m. The Dietary Manager and Dietary staff #1 and #2 were observed at the tray line. Metal containers of macaroni & cheese, greens, and fish nuggets were observed in the heated compartments on the steam table. There was a bin of sliced bread on the counter next to the steam table. The slices of bread were not individually wrapped. There were ladles and scoops in the containers of the macaroni and cheese and the greens. There were no tongs with the bread or the fish nuggets. There was a pile of serving trays with 6 empty plastic plates on each serving tray. This pile of serving trays was between the containers of the macaroni & cheese and the container of the fish nuggets. Dietary staff members #1 and #2 had disposable gloves on during the tray line service. Neither employee changed gloves or washed their hands during the complete observation of the tray line service. Both of the above Dietary staff members were observed throughout the tray line service to use the ladles and scoop to dispense the macaroni & cheese and the greens onto the plates on the tray on the steam table. The staff members would also then pick up unwrapped slices of bread and handfuls of the fish nuggets and place them on the plates. When all six of the plates were completed, Dietary staff #1 would open the door of the heated food transportation cart, lift the tray of plates from the steam table, and place the tray into the cart. The staff member then would return to the tray line and continue dispensing the food as above. The Dietary Manager was also observed picking up handfuls of fish nuggets and placing them</p>		<p>form (ICSE) has been developed and implemented. A cleaning person has been hired by dietary to ensure the ICSE is being used correctly. Cleaning person responsible for using the ICSE correctly. Dietary supervisor to monitor twice daily, visually, 5 days per week, ongoing.</p>	

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R000275	<p>on the plates and then picking up the tray of plates and placing the tray in the heated food transportation cart. The Dietary Manager also wore gloves when picking up the fish nuggets and did not change gloves between touching the food and the food tray and the door of the heated food transportation cart. The above process was repeated throughout the entire tray line service.</p> <p>When interviewed after the Lunch meal service, the Dietary Manager indicated gloves should be changed between directly touching non food items and unwrapped food items.</p> <p>This State Residential tag relates to Complaint IN00147549. 410 IAC 16.2-5-5.1(h) Food and Nutritional Services - Deficiency (h) Diet orders shall be reviewed and revised by the physician as the resident ' s condition requires.</p> <p>Based on observation, record review, and interview, the facility failed to ensure Physician ordered diets were followed related to not serving a Diabetic meal to 1 of 1 residents reviewed for Diabetic diets in the sample of 6. (Resident #E). The facility also failed to ensure the correct portion sizes were served to residents on therapeutic diets during the service of the lunch meal for 2 of 6 residents reviewed. (Residents #F and #G) (The Dietary Manager and Dietary Staff #1 and #2)</p> <p>Findings include:</p> <p>1. Tray line service for the Lunch meal was observed on 4/17/14 at 11:30 a.m. The Dietary Manager and Dietary staff #1 and #2</p>	R000275	<p>1. Spreadsheets are posted weekly for dietary personnel for preparation an plating near the tray line. Chicken salad sandwiches cannot be placed in the heated transportation carts. They MUST be transported separately. Cook responsible for separation of diets. Dietary supervisor to monitor, visually, daily, 5 times weekly, ongoing.</p> <p>2. Spreadsheets for diets will be followed exactly. Dietary staff have been re-in-serviced on the importance of following residents therapeutic dietary requirements. Dietary staff responsible for deliver of correct diets.</p>	04/28/2014

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	<p>were observed during the tray line service. Metal containers of macaroni & cheese, greens, and fish nuggets were observed in the heated compartments on the steam table. There was a bin of sliced bread on the counter next to the steam table. The slices of bread were not individually wrapped. There were ladles and scoops in containers of the macaroni and cheese and the greens. There were no tongs with the bread or the fish nuggets. There was a pile of serving trays with 6 empty plastic plates lined on them. This pile of trays was between the containers of the macaroni & cheese and the container of the fish nuggets. There were no spread sheets near the tray line.</p> <p>Dietary Staff #1 was observed placing fish nuggets on several plates. The staff member picked up the fish nuggets and placed them on the plates. Five fish nuggets were placed on several of the trays. Four fish nuggets were placed on eight of the plates. These plates were then put into the heated food transportation carts with the four fish nuggets on them.</p> <p>Dietary Staff members #1 and #2 prepared several tray of plates with no fish nuggets or other entrees served on them. The Dietary Staff members placed a two ounce scoop of macaroni & cheese on these plates. The Dietary Manager indicated the Diabetic diets and the low sodium diets were to receive 2 ounces of the macaroni & cheese verses the 4 ounces the regular diets received. The Dietary Manager also indicated these diets were to receive a chicken salad sandwich instead of the fish nuggets. No chicken salad sandwiches were put on the plates before they were placed in the heated transportation cart to be taken out to the Dining Room.</p>		Cook to monitor all meals, ongoing.				

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	<p>2. The Lunch meal service was observed on 4/17/14 at 12:05 p.m. Dietary staff #1 pushed a heated transportation food cart out of the kitchen into the Dining Room. Dietary staff #1 and other staff members began passing plates of food to the residents in the Dining Room. Plates passed to Residents #E, #F, and #G were all served with only four fish nuggets.</p> <p>Resident #E was served a plate (4) fish nuggets, macaroni & cheese, greens, and (2) 1/2 pieces of bread. The resident began eating his meal.</p> <p>The record for Resident #E was reviewed on 4/17/14 at 1:00 p.m. Review of the 4/11/14 current Physician orders indicated the resident was to receive an 1800 Calorie Diabetic Diet. There was also a Physician's order for the resident to receive Glipizide (a medication to treat Diabetes) 5 milligrams once a day in the morning.</p> <p>The record for Resident #G was reviewed on 4/17/14 at 12:45 p.m. The current Physician orders dated 3/14/14 indicated the resident was to receive a Regular Diet.</p> <p>The record for Resident #F was reviewed on 4/17/14 at 12:50 p.m. The current Physician orders dated 3/14/14 indicated the resident was to receive a Regular diet.</p> <p>The Dietary spread sheets for the 4/17/14 lunch meal were provided by the Dietary Manager on 4/17/14 at 12:30 p.m. The spread sheets were signed by the Registered Dietitian. The spread sheet indicated a (3) ounce serving of Macaroni and cheese was to served to the residents on Diabetic diets</p>						

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	<p>and no salt diets. The spread sheet did not indicate the above diets were to have chicken salad sandwiches in place of the fish nuggets.</p> <p>A listing titled "Diet Orders" was reviewed. The Diet Orders list was dated 4/17/14. There were a total of (9) residents with Physician orders for low sodium diets. There were a total of (22) residents with Physician orders for Diabetic diets.</p> <p>When interviewed on 4/17/14 at 12:50 p.m., the Dietary Manager indicated diabetic residents were to be served a (3) ounce scoop of macaroni and cheese. The Dietary Manager indicated during lunch tray line, the dietary staff placed a (4) ounce scoop of macaroni & cheese on each plate that had the fish nuggets served. The Dietary Manager indicated Resident #E should have received a (3) ounce scoop of the macaroni and cheese. The Dietary Manager also indicated the residents on the Diabetic and sodium restricted diets were served only (2) ounces of the macaroni cheese because of the mayonnaise and ingredients in the chicken salad. The Dietary Manager indicated the spread sheets did not indicated the chicken salad sandwiches were to be served to the Diabetic or sodium restricted diets. The Dietary Manager indicated the spread sheets listed (3) ounces of the macaroni of cheese to served to these diets and they were served only two ounces at lunch. The Dietary Manager also indicated all Regular diets were to be served five fish nuggets.</p> <p>This State Residential tag relates to Complaint IN00147549.</p>			