

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 06/04/2013
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NAME OF PROVIDER OR SUPPLIER EASTLAKE TERRACE	STREET ADDRESS, CITY, STATE, ZIP CODE 3109 E BRISTOL ELKHART, IN 46514
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R000000	<p>This visit was for a State Residential Licensure Survey.</p> <p>Survey dates: June 3, 4, 2013</p> <p>Facility Number: 010065 Provider Number: 010065 AIM Number: N/A</p> <p>Survey team: Julie Wagoner, RN TC Brenda Meredith, RN</p> <p>Census bed type: Residential: 88 Total: 88</p> <p>Census Payor type: Other: 88 Total: 88</p> <p>Sample: 07</p> <p>These state findings are cited in accordance with 410 IAC 16.2.</p> <p>Quality Review completed on June 5, 2013 by Brenda Meredith, R.N.</p>	R000000		
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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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R000154	<p>410 IAC 16.2-5-1.5(k) Sanitation and Safety Standards - Deficiency (k) The facility shall keep all kitchens, kitchen areas, common dining areas, equipment, and utensils clean, free from litter and rubbish, and maintained in good repair in accordance with 410 IAC 7-24.</p> <p>Based on observation and interview, the facility failed to ensure the food was stored, prepared and served in a clean, well maintained kitchen. In addition, the facility failed to ensure the ice machine drainage had a proper air gap to prevent back flow from the floor drain into the ice supply in 1 of 1 kitchens.</p> <p>Findings include:</p> <p>A. During the initial dietary sanitation tour, conducted on 06/03/13 between 9:20 - 9:50 A.M., with the Food Service Supervisor, Employee #1, the following was noted:</p> <p>1. Cook #2, was noted to have on a pair of disposable gloves, was texting on her phone, picked up heavily soiled hot pads and moved them, then without changing her gloves or washing her hands continued to place plastic wrap on pans of food for the noon meal.</p> <p>2. The grates on the large grill and underneath the grates around the</p>	R000154	<p>This plan of correction is not to be construed as an admission of or agreement with the findings and conclusions in the Statement of Deficiencies, or the proposed administrative penalty (with right to correct) on the community. Rather, it is submitted as confirmation of our ongoing efforts to comply with all statutory and regulatory requirements. In this document, we have outlined specific actions in response to each allegation or finding. We have not presented all contrary factual or legal arguments, nor have we identified all mitigating factors.</p> <p>1. Staff re-educated on proper glove use and hand washing procedures. Grill grates, top and bottom cleaned. 4 burner stove cleaned. Convection oven cleaned. Floor by hand washing sink and ice machine cleaned. Seal on salad refrigerator replaced, temperature setting in correct range, and food items discarded. Waffle iron cleaned. All shelves cleaned. Ceiling near vents, and vents</p>	06/14/2013			

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	<p>burners was heavily soiled with a large accumulation of buildup.</p> <p>3. The top of a 4 burner stove was noted to have a heavy buildup of dried food splatters and a greasy, black colored substance.</p> <p>4. The bottom convection oven was noted to have a large accumulation of burnt food splatters.</p> <p>5. The floor by the handwashing sink, next to the ice machine was noted to have a black slimy substance in the grout around the edges of the wall.</p> <p>6. A salad refrigerator, built in to the counter next to the steam table was noted to have a broken seal on the left door. Cook #2 indicated the maintenance staff were aware and were going to order a new seal. Also the temperature of the refrigerator was 57 degrees with one of the thermometers and 60 degrees with the other thermometer. Salad items were noted to be stored in the refrigerator.</p> <p>7. A waffle iron, being utilized by Cook #2, to prepare breakfast for residents, was heavily soiled with a greasy build up.</p>		<p>cleaned. Drain pipes repaired, and placed over floor drain. Mixer cleaned, and covered.</p> <p>2.Residents residing in the community had the potential to be affected.</p> <p>3.Dietary staff will be re-educated on proper glove use, handwashing procedures, and routine cleaning schedules. This will be completed by 6/14/13 by the Director of Dietary Services.</p> <p>4.Dietary Manager or designee to audit cleaning schedules and kitchen cleanliness 2 times per week for 2 months, then 1 time per week ongoing monthly. Proper handwashing and glove usage to be observed 2 times per week for 2 months, then 1 time per week ongoing monthly. Results to be reviewed monthly at Quality Assurance meeting.</p> <p>5.6-14-13</p>				

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	<p>8. The shelving around the spiced, above the stove, underneath a stand up mixer, underneath the front of the steam table counter, utilized to store dishes and food items was noted to have an accumulation of dust and food crumbs and splatters.</p> <p>9. Two ceiling vents, located in the back of the kitchen above a food preparation area, were noted to have a heavy accumulation of dust on the grates and on the ceiling around the vents.</p> <p>10. There was water noted sitting underneath the ice machine. A floor drain was also noted underneath the ice machine in the back, right hand corner of the machine. An approximately 1 inch pipe was sitting approximately 1/2 inch above the floor drain. There was another larger, hard plastic drainage pipe, sitting directly on the floor, draining all over the floor.</p> <p>11. The stand up mixer, which did not appear to have been recently used, was noted to be stored uncovered and had a build up of food splatters where the bladders were to be connected. The mixer was observed in the same, uncovered, unused condition, on 6/3/13 at 11:25 A.M.,</p>			

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	<p>during observation of the meal service.</p> <p>B. During observation of the meal service, conducted on 06/03/13 between 11:10 A.M. - 11:30 A.M., Cook #2 was noted to have donned a pair of plastic gloves. She then handled the outside of bread packages and spoon handles before reaching in and handling a slice of bread directly. Then, without changing her gloves she obtained a container of cheese slices and handled the cheese directly with her contaminated gloved hands. After grilling the bread and cheese and handling plates, serving spoons, paper menu tickets, she then reached into plastic containers and handled tomatoes, pickles, lettuce with her bare hands, placed them on a plate with the grilled cheese and served the items to a resident.</p>						