

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  155221	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED  05/10/2012
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NAME OF PROVIDER OR SUPPLIER  DAVIS GARDENS HEALTH CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 1120 E DAVIS DR TERRE HAUTE, IN 47802
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F0000	<p>This visit was for the Investigation of Complaint IN00106815.</p> <p>Complaint IN00106815- Substantiated, federal/state deficiencies related to the allegation are cited at F371.</p> <p>Survey date: May 10, 2012</p> <p>Facility number: 000126 Provider number: 155221 AIM number: 100266400</p> <p>Survey team: Joyce Hofmann, RN</p> <p>Census bed type: SNF/NF: 69 Residential: 27 Total: 96</p> <p>Census payor type: Medicare: 13 Medicaid: 25 Other: 58 Total: 96</p> <p>Sample: 3</p> <p>This deficiency reflects state findings cited in accordance with 410 IAC.</p> <p>Quality review completed on May 15,</p>	F0000		
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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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	2012 by Bev Faulkner, RN			

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F0371 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, interview, and record review, the facility failed to properly store meat items, failed to label and date refrigerated foods, and failed to store chemical products away from food items which had a potential to affect all residents and staff who ate at the facility.</p> <p>Findings include:</p> <p>Observation of the facility's kitchen was made on 05/10/12 at 10:15 a.m., with the Certified Dietary Manager [CDM] and the Director of Food Services [DFS] present. The walk-in cooler was observed to have 2 large prime rib roasts marinating on a 3 shelf cart with 1 large prime rib roast on each of the top 2 shelves of the cart. On the bottom shelf of the cart was a container with six different areas filled with cheese, tomatoes, green peppers, green onions, etc. During interview at this time the CDM and DFS indicated the toppings were used on omelets. This container was observed to be covered, but was observed not to be labeled or dated.</p>	F0371	<p>Preparation and execution of this plan of correction in no way constitutes an admission or agreement by Westminster Village of the truth of the facts alleged in this statement of deficiency and plan of correction. In fact, this plan of correction is submitted exclusively to comply with state and federal law. Westminster Village reserves the right to challenge in legal proceedings, all deficiencies, statements, findings, facts and conclusions that form the basis of the stated deficiency. This plan of correction serves as the allegation of compliance. This statement of deficiencies will be taken to Westminster Village's Quality Assurance/Assessment Committee on 07/10/12. What corrective action(s) will be accomplished for those residents to have been found affected by the deficient practice? No residents were affected by the deficient practice. How will you identify other residents having the potential to be affected by the same deficient practice and what corrective actions will be taken? All residents in the facility have</p>	06/08/2012	

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	<p>A container of raw chicken was observed on a bottom shelf of the walk-in cooler with 2 pitchers of fruit punch and 2 containers of sodas with each container having 35 cans of soda for each container.</p> <p>A small container was observed on the second shelf of the walk-in cooler, which had the plastic covering missing on half of the container. During interview at this time, the DFS indicated the container contained egg salad with a date of 05/01/12.</p> <p>The reach -in cooler was observed on 05/10/12 at 10:30 a.m., to have a temperature of 48 degrees Fahrenheit. The DFS indicated at this time during interview that staff had been in and out of the cooler for breakfast preparations. The reach - in cooler had a squirt bottle of red substance which had no label or date. The DFS asked the cook what it contained or what it was and the cook indicated she thought it was hot sauce.</p> <p>A large container of tuna salad was observed in a plastic container which was not labeled or dated. The DFS during interview at this time indicated it was tuna salad.</p> <p>The freezer to the reach - in cooler was</p>		<p>the potential to be affected by this practice. On the day of the survey we immediately removed all the food that was not stored correctly. Westminster also removed all items that were not labeled and dated correctly. Westminster cleaned the broiler and placed it on a daily cleaning program. Westminster removed all chemicals away from food. The kitchen was cleaned thoroughly immediately after the survey. Work orders were submitted for equipment that was not working properly. What measures will be put into place or what systemic changes will you make to ensure that the deficient practice does not recur? Mandatory staff in-service presented by CDM on 5/24/12 with Dietary staff instructing them on proper labeling and dating, storage of food, chemical storage, and kitchen cleanliness. Daily rounds conducted by CDM or designee starting on 5/24/12 for 30 days and weekly thereafter. Rounds to ensure compliance with labeling and dating, food storage, food temps, cooler temps, broiler cleanliness, chemical storage, and overall kitchen cleanliness. Anything found out of compliance will be sent to Administrator for review. Broiler was broken down and cleaned on 5/10/12 and will be cleaned daily by kitchen staff moving forward. Deep clean of kitchen on 6/3/12 to be</p>	

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	<p>observed to have a container of frozen chicken on the second shelf of the freezer that was not labeled nor covered. Observed on the same shelf were onion rings which were observed with no covering nor were they labeled. The frozen chicken were observed sitting over the opened bag of french fries which were observed to be on the bottom shelf.</p> <p>The broiler was observed on 05/10/12 at 10:35 a.m., to be dirty with black debris, greasy substances, and food debris. The bottom shelf of the broiler had cooking utensils stored which were observed to have black substances of debris scattered throughout the bottom shelf. The day cook indicated at this time during interview, the night cook takes care of the cleaning of the broiler.</p> <p>The CDM indicated during interview on 05/10/12 at 10:40 a.m., the day cook and the night cook have the responsibility of cleaning the broiler after their shift.</p> <p>The front line was observed on 05/10/12 at 10:40 a.m., and was observed to have 2 steam tables. The one steam table was where the DFS indicated had 4 compartments to keep the food warm. Each compartment had its own knob to control the heat. Three of the 4 knobs were observed missing from the steam</p>		<p>supervised by Kitchen Manager. This will include power washing floors and walls to remove debris. Daily cleaning will be monitored by Kitchen Manager. Cooler and Freezer was reorganized on 5/24/12 by Kitchen Manager, this will be monitored daily by CDM. How will the corrective action(s) be monitored to ensure the deficient practice will not recur? CDM or designee will complete daily rounds to ensure kitchen regulatory compliance for 30 consecutive days and weekly thereafter. Round sheet will be sent to Administrator daily for review. Daily cleaning logs will be reviewed by CDM on a daily basis starting 5/25/12. This practice will be on-going.</p>				

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	<p>table. The DFS indicated during interview at this time, that the steam table was controlled by 1 switch which turned it on and off. The DFS indicated the second steam table was used for hot and cold food - 2 compartments for hot foods and 2 compartments for cold foods. Both steam tables were observed to have many coats of paint. The second steam table's shelf was rusted almost throughout the shelving. A gallon bottle of "Greasecutter Plus" was observed on the shelf under the steam table where food was served. The bottle was 1/4 filled with the chemical. The label on the bottle of Greasecutter indicated, "causes digestive tract, eye, skin burns. Causes respiratory tract irritations. Wear imporous [sic] gloves, goggles and apron. Avoid contact with eyes, skin, clothing. Avoid breathing vapors, spray, or mist. Do not ingest, get into eyes, on skin, or clothing. Wash thoroughly after handling. Use only with adequate ventilation." ..." Keep out of reach of children."</p> <p>The walk -in freezer was observed on 05/10/12 at 5:10 p.m., with the CDM present. The freezer was observed to have frozen meat items located over potatoes and hot dog buns, sweet potatoes and hush puppies in same container as frozen steaks, and a plastic bag of chocolate chip cookies in a container with</p>			

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	<p>shrimp.</p> <p>Review of the facility's policy on "Food and Beverage Service Infection Control Practices," dated 2004-2008, indicated, "Standard: The Food and Beverage Department will have a comprehensive Sanitation program to prevent the spread of infection and food borne illness throughout all areas of the operation. Purpose: Food preparation areas should be clean and sanitary at all times to prevent food-borne disease. ... Raw foods should be kept separate from prepared foods. ... Interior and exterior of all appliances should be clean and free from grease, food or mineral build-up. ... Prepared food should be stored in covered containers, wrapped or packaged to ensure protection from contamination. ... Non-food items, including paper products and chemicals, should be stored separately from food items. (Chemicals should be stored in Chemical Storage Area and never with food products or in food preparation areas.) ... Shelves should be clean and have no shelf paper, which can cause food build-up or infestation of insects. ... Food products should be examined on delivery and monitored regularly for unacceptable characteristics. Damaged or spoiled food products should be disposed of immediately. ... Leftover foods should be</p>						

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	<p>cooled to 45 degrees, covered tightly and stored in refrigerator. Leftover containers should be labeled with food item name and preparation date. ... Leftover foods should be used within 24 hours and should not be mixed with fresh food items."</p> <p>Review of the facility's policy on "Broiler Maintenance" dated 2004-2008, indicated, "... Clean broilers daily."</p> <p>This federal tag relates to Complaint IN00106815.</p> <p>3.1-21(i)(3)</p>			