

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 07/11/2024	
NAME OF PROVIDER OR SUPPLIER BETHANY VILLAGE ASSISTED LIVING		STREET ADDRESS, CITY, STATE, ZIP CODE 3530 S SHELBY ST, INDIANAPOLIS, , 46227					
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES...	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION...			(X5) COMPLETION DATE	
R 0000	INITIAL COMMENTS This visit was for the Investigation of Complaints IN00432838 and IN00438446. Complaint IN00432838 - No deficiencies related to allegations are cited. Complaint IN00438446 - State deficiencies related to the allegations are cited at R0154. Survey date: July 11, 2024 Facility number: 001121 Residential Census: 67 This State Residential Findings is cited in accordance with 410 IAC 16.2-5. Quality review completed July 12, 2024.	R 0000					
R 0154	Sanitation and Safety Standards - Deficiency 410 IAC 16.2-5-1.5(k)	R 0154	What corrective action(s) will be accomplished for those residents found to have been affected by the deficient			08/05/2024	

(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.

Based on observation, interview, and record review, the facility failed to thoroughly clean the main kitchen and resident room kitchenettes for 1 of 1 kitchen observations and 2 of 3 kitchenette observations. Dirt, debris, and food particles were built up on the floor and on kitchen equipment. (Kitchen, Server Room, Room 224, Room 314)

Finding included:

1. On 7/11/24 from 9:46 a.m. until 10:04 a.m., during the server room and kitchen observation the Lead Cook indicated the kitchen and server room should be cleaned thoroughly every day. The kitchen staff were supposed to clean the entire floor under all the tables and mop. The door leading from the dining room into the server room was propped all the way open, to the right, with a door stopper. Behind the door the floor board was missing and a large buildup of old dried food particles, dirt, grime and unknown debris along the wall and flooring. At that time, the Lead Cook

practice; Deep clean of kitchen in coordination with Full Sanitation Audit form as guide by 7/29/24. All kitchenettes cleaned and inspected by 7-29-24.

How the facility will identify other residents having the potential to be affected by the same deficient practice and what corrective action will be taken; Culinary sanitation in-service by 8/5/24. Clinical, Housekeeping, and department Managers Resident Apartment Cleaning in-service. All Dept Managers to also be in-serviced. A full audit and cleaning of all kitchenettes in resident rooms will be completed by 8/5/24.

What measures will be put into place or what systemic changes the facility will make to ensure that the deficient practice does not recur; A systematic deep clean of kitchen in coordination with Full Sanitation Audit form as guide. Develop an audit tool to be used for each room to check cleanliness. Each housekeeper will sign off upon cleaning a room. A card will be left indicating what was done and signed by the housekeeper.

How the corrective action(s) will be monitored to ensure the deficient practice will not recur, i.e., what quality assurance program will be put into place; and by what date the systemic

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indicated that should have been cleaned, but she was so used to the door being propped open she hadn't thought about checking behind it. There was a long wall to the left with dust, dark marks, and a dried yellowish unknown substance from approximately 3 feet off the floor that appeared to have ran down the wall to the floor board. In front of that wall was a metal table. Under the table to the right, observed a buildup of dust and grime. At the back of the server room was another metal table with 2 shelves underneath it. The two shelves had open boxes of plasticware. The two shelves were covered with dust and debris. Under the table to the back of the server room, observed a buildup of dust, debris, and two pieces of plasticware. To the right of the server room was the kitchen. Entering the kitchen, directly to the left, were two metal tables lining two walls. Under the first table, observed a buildup of dust, dried discolored food particles, and unknown debris. Under the second metal table, observed a buildup of dust, dried discolored food particles, and unknown debris. There were two large dark objects lying on the floor. At that time, the Lead Cook indicated she wasn't sure what the objects were. The Lead Cook used a broom to break the object free from the floor and pulled it out.

changes will be completed. Kitchen Sanitation Audit/QA weekly by the ED, or the ED's designee 3 x weekly x 4 weeks, then weekly for a month, then bi-weekly for 1 month, and monthly for 3 months. Apartment kitchenettes QA audit will be weekly by the ED, or the ED's designee. 3 x weekly x 4 weeks, then weekly for a month, then bi-weekly for 1 month, and monthly for 3 months. Completion done by 8-5-24

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The object appeared to be a bag of coffee that was stiff and had spots of white and greenish substance on it. There was another dark object on the floor that could not be removed nor identified prior to the end of the kitchen observation. Down the wall from the tables, was a small refrigerator. Under the small refrigerator, observed a white thick substance that ran along the wall and under a door that led to a maintenance room. At that time, the Lead Cook could not identify the white substance nor where the substance came from. The entire kitchen floor and server room floor were greasy and slippery.

2. On 7/11/24 from 10:18 a.m., until 10:20 a.m., during the observation of the kitchenette in Room 224 there was a buildup of dirt and grime along the floor boards of the kitchenette. Inside the cabinet under the sink, observed dust and an unknown brown powdery substance. Under each side of the sink counter was a mini refrigerators with dust and grime on the top. Underneath the mini refrigerators, observed a buildup of dried, discolored food particles, dust, dander, and spider webs.

3. On 7/11/24 from 10:35 a.m., until 10:40 a.m., during the observation of the kitchenette in Room 314 there was a buildup

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of dirt and grime along the floor boards of the kitchenette. Underneath each end of the sink counter was a mini refrigerator with an unknown sticky substance on top. Under each mini refrigerator observed a buildup of dried discolored food particles, dirt, grime, and spider webs. On top of the sink counter was a small coffee pot. On top of the coffee pot was an opened bag of coffee filters. Inside the opened bag of coffee filters, observed a dead roach and approximately 11 small black dots.

During an interview on 7/11/24 at 10:22 a.m., the Housekeeping Supervisor indicated the housekeeping department was responsible for cleaning the shared kitchenettes. During the cleaning process the housekeeper should clean and wipe the counter tops, clean the sink, dust the cabinets, wipe the mini refrigerators, and sweep and mop the entire floor of the kitchenettes. The floors under the mini refrigerators should have been cleaned and the refrigerators should have been wiped down. The kitchenettes should have been thoroughly cleaned.

On 7/11/24 at 11:12 a.m., the Administrator provided an undated copy of a document, titled Kitchen Sanitation

Environmental Review. A review of the document indicated a score of 86%. The oven was not free of spilled food debris on doors, racks, and floor. The floors in the cooler and freezer needed to be cleaned.

On 7/11/24 at 12:48 p.m., the Administrator provided a copy of an undated document, titled Housekeeping Schedule, and indicated this was the current housekeeping task for each week. A review of the document indicated refrigerators were to be sprayed, sanitized, wiped, washed, and cleaned thoroughly with disinfectant.

On 7/11/24 at 1:11 p.m., the Administrator provided a copy of a pest control service report, dated 5/8/24. A review of the pest control service report indicated:

- Kitchen area, floor tiles or baseboards loose or missing. Please repair to eliminate potential pest harborage/breeding site.

- Kitchen area, floor under cook/steam line in need of cleaning. Please clean regularly.

On 7/11/24 at 1:11 p.m., the Administrator provided a copy of a pest control service report, dated 6/12/24. A review of the pest control service report indicated:

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- Kitchen area, floor under cook and steam line in need of cleaning. Please clean regularly.

On 7/11/24 at 11:44 a.m. until 11:50 a.m., during an observation of the service room and the kitchen with the Corporate Chef, the Corporate Chef indicated the last Kitchen Sanitation Environmental Review was completed on 6/20/24. The service room and kitchen should have been cleaned thoroughly.

On 7/11/24 at 2:00 p.m., a review of the Retail Food Establishment Sanitation Requirements, effective November 13, 2004, indicated the presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by eliminating harborage conditions.

This citation tag relates to Complaint IN00438446.

Based on observation, interview, and record review, the facility failed to thoroughly clean the main kitchen and resident room kitchenettes for 1 of 1 kitchen observations and 2 of 3 kitchenette observations. Dirt, debris, and food particles were built up on the floor and on kitchen equipment. (Kitchen, Server Room, Room 224, Room 314)

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Finding included:

1. On 7/11/24 from 9:46 a.m. until 10:04 a.m., during the server room and kitchen observation the Lead Cook indicated the kitchen and server room should be cleaned thoroughly every day. The kitchen staff were supposed to clean the entire floor under all the tables and mop. The door leading from the dining room into the server room was propped all the way open, to the right, with a door stopper. Behind the door the floor board was missing and a large buildup of old dried food particles, dirt, grime and unknown debris along the wall and flooring. At that time, the Lead Cook indicated that should have been cleaned, but she was so used to the door being propped open she hadn't thought about checking behind it. There was a long wall to the left with dust, dark marks, and a dried yellowish unknown substance from approximately 3 feet off the floor that appeared to have ran down the wall to the floor board. In front of that wall was a metal table. Under the table to the right, observed a buildup of dust and grime. At the back of the server room was another metal table with 2 shelves underneath it. The two shelves had open boxes of plasticware. The two shelves were covered with dust and debris. Under the table to

the back of the server room, observed a buildup of dust, debris, and two pieces of plasticware. To the right of the server room was the kitchen. Entering the kitchen, directly to the left, were two metal tables lining two walls. Under the first table, observed a buildup of dust, dried discolored food particles, and unknown debris. Under the second metal table, observed a buildup of dust, dried discolored food particles, and unknown debris. There were two large dark objects lying on the floor. At that time, the Lead Cook indicated she wasn't sure what the objects were. The Lead Cook used a broom to break the object free from the floor and pulled it out. The object appeared to be a bag of coffee that was stiff and had spots of white and greenish substance on it. There was another dark object on the floor that could not be removed nor identified prior to the end of the kitchen observation. Down the wall from the tables, was a small refrigerator. Under the small refrigerator, observed a white thick substance that ran along the wall and under a door that led to a maintenance room. At that time, the Lead Cook could not identify the white substance nor where the substance came from. The entire kitchen floor and server room floor were greasy and slippery.			
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3. On 7/11/24 from 10:35 a.m., until 10:40 a.m., during the observation of the kitchenette in Room 314 there was a buildup of dirt and grime along the floor boards of the kitchenette. Underneath each end of the sink counter was a mini refrigerator with an unknown sticky substance on top. Under each mini refrigerator observed a buildup of dried discolored food particles, dirt, grime, and spider webs. On top of the sink counter was a small coffee pot. On top of the coffee pot was an opened bag of coffee filters. Inside the opened bag of coffee filters, observed a dead roach and approximately 11 small black dots.

During an interview on 7/11/24 at 10:22 a.m., the Housekeeping Supervisor

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On 7/11/24 at 2:00 p.m., a review of the Retail Food Establishment Sanitation Requirements, effective November 13, 2004, indicated

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the presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by eliminating harborage conditions.

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Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting provided it is determined that other safeguards provide sufficient protection to the patients. (See instructions.)

LABORATORY DIRECTOR'S OR
PROVIDER/SUPPLIER REPRESENTATIVE'S
SIGNATURE

TITLE

(X6) DATE