STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
		A. BUILDING B. WING	03/19/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
DIGBY PLACE	167 CR W 240 S, LAFAYETTE, , 47905

(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 Intake 468604 Intake 46804-State deficiencies related to the allegations are cited at R272. Survey date: March 19, 2026 Facility number: 004392 Residential Census: 38 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality review was completed on March 24, 2026.	R 0000		
R 0272	Food and Nutritional Services - Deficiency 410 IAC 16.2-5-5.1(e) (e) All food shall be served at a safe and appropriate temperature. Based on observation, interview	R 0272	Deficiency ID: R_0272 On 03/20/2026 the ED audited the food temp log for compliance. All log sheets placed in an organized binder to promote efficiency and	03/27/2026

	and record review, the facility failed to ensure food temperatures were obtained and documented for four (4) days prior to serving the food in 1 of 1 kitchen reviewed. (March 5, 11, 12 and 16, 2026) Findings include: During a record review, on 3/19/26 at 12:38 p.m., the serving log for the facility meals had missing food temperatures for the following days: a. There was no documentation for the 3/5/26 lunch meal. b. There was no documentation for the 3/11/26 dinner meal. c There was no documentation for the 3/12/26 lunch meal. d. There was no documentation for the 3/16/26 breakfast meal. e. There was no documentation for the 3/16/26 dinner meal. During an observation, on 3/19/2026 at 4:45 p.m., the dinner meal temperature checks were performed by the Cook. He wrote the temperatures on a post it note and placed the note in his pocket. The temperatures were to then be placed later in the evening in the temperature logbook for the day. He did not document in the logbook the temperature readings		organization for all food related temperatures (i.e cooked food temp, fridge/freezer) Chef and cook both in serviced on proper food temp checks and logging of results. All food temperature log sheets and fridge/freezer temps will be provided to the ED each morning during Stand-up Meeting to ensure completion. Effective 03/20/2026 audits will be completed of the food temperature logs by the ED or designee 3x a week for 4 weeks, then 2x/week for four weeks, then weekly x 4 weeks. Findings will be discussed in the monthly QI meeting and the committee will determine frequency or need for continued audits based on 3 months of compliance. Monitoring will be ongoing. Temp logs will be brought to each daily Stand-Up meeting ongoing.	

	immediately after obtaining the temperature of the food. During an interview, on 3/19/2026 at 1:40 p.m., the Cook indicated the temperature records should have been completed prior to serving the meals. He did not know why the documentation was missing. He wrote the temperatures down on a post it note and placed the note in his pocket, then documented the temperatures into the logbook later in the day. During an interview, on 3/19/26 at 1:10 p.m., the Executive Director indicated the temperature records should have been completed prior to serving the meals. She did not know why the documentation was missing. There were no policies and procedures for temperature documentation. This citation relates to Intake 468604.			

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 SIGNATUREAmber C Shaughnessy	TITLEExecutive Director	(X6) DATE04/03/2026