

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 01/15/2025
NAME OF PROVIDER OR SUPPLIER CEDAR CREEK OF FORT WAYNE		STREET ADDRESS, CITY, STATE, ZIP CODE 2116 BUTLER RD, FORT WAYNE, , 46815			
(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 a State Residential Licensure Survey. Survey dates: January 14 & 15, 2024. Facility number: 004686 Residential Census: 38 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality review completed January 16, 2025	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 interview and record review the facility failed to serve food, at a safe and appropriate temperature, to 36 out of 36	R 0272	<i>Submission of this response and Plan of Correction is NOT a legal admission that a deficiency exists or, that this Statement of Deficiencies was correctly cited, and is also NOT to be construed as an admission against interest by the residence, or any employees, agents, or other individuals who drafted or may be discussed in</i>	01/31/2025	

residents who consumed food prepared in the kitchen.

Findings include:

During an observation, on 1/14/25 at 12:10 PM, the Dietary Manager was taking temperatures of multiple foods and writing them down. The gravy was 155 degrees. The dietary manager documented 155 for gravy. The gravy was being served at that temperature.

During an interview, on 1/14/25 at 12:10 PM, the Dietary Manager indicated foods were to come to a temperature of 165 degrees before being served. She The dietary manager went on to describe if an item was not at the temp of 165 it was to be heated to or above 165 and circled with the higher amount written next to the item. The dietary manager indicated she was serve safe certified.

A review of food temperatures were as follows:

10/1/25 lunch corn casserole 78

10/3/25 breakfast oats 131

Waffles 81

10/4/25 lunch Green beans 127

Bread sticks 97

the response or Plan of Correction. In addition, preparation and submission of this Plan of Correction does NOT constitute an admission or agreement of any kind by the facility of the truth of any facts alleged or the correctness of any conclusions set forth in this allegation by the survey agency.

**R 272 410 IAC
16.2-5-5.1 Food and
Nutritional Services-
Deficiency**

1 What corrective action(s) will be accomplished for those residents found to have been affected by the deficient practice:

No residents were found to have been affected by this deficient practice. DSD educated on proper food temperatures.

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10/5/24 Dinner fruit Cobbler 76

10/11/24 Dinner French fries
127

10/14/24 Lunch hot dogs 128

10/15/24 Lunch Hot dogs 97

Grilled cheese 99

Dinner French fries 126

10/24/24 Lunch corn casserole
86

11/8/24 Breakfast Quiche 97

11/15/24 Lunch hushpuppy 83

11/22/24 Breakfast Quiche 87

Lunch French fries 124

Grilled cheese 91

11/26/24 Dinner French fries
124

11/28/24 Lunch Gravy 93

12/1/24 Breakfast French toast
86

12/2/24 Breakfast no temps

Over easy eggs

Scrambled eggs

Bacon

Sausage

2

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:

All residents had the potential to be affected by this deficient practice. DSD and cooks were re-inserviced on 1/16/2024 on our current policy on monitoring food temperatures for meal services.

3

What measure will be put into place or what systemic changes the facility will make to ensure that the deficient practice does not reoccur:

Kitchen audit to be performed by the DSD and cooks weekly for 8 weeks until 100% compliance is achieved. The purpose of the audit will be to ensure that deficient practices will not be repeated and that all dining practices are

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Oatmeal

Cinnamon roll

12/6/24 Breakfast Quiche 86

Lunch French fries 97

Dinner Waffles

12/10/24 Dinner Grilled ham
and cheese 91

French fries 83

12/14/24 Dinner Bread sticks 82

12/15/24 Breakfast French toast
86

12/19/24 Dinner Roast Beef 81

12/23/24 Breakfast ham 124

Turkey and swiss 86

1/2/24 Dinner Grilled Cheese 68

1/3/25 Dinner Grilled Cheese 71

French Fries 127

A current policy, provided by the Administrator on 1/14/25 at 1:56 PM, titled "Monitoring Food Temperatures for Meal Service". The policy stated ...Food temperatures will be monitored daily to prevent food borne illness and ensure foods are served at palatable temperatures.

1 ...Any food not at the correct temperature is not served but

within the Cedarhurst policy and procedures.

4 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:

The Executive Director, or designee will review audits weekly to ensure that not only are they being completed, but also that the corrective actions are taken in response to the audit's findings.

5. By what date will the systemic changes be completed?

1/31/2025

undergoes the appropriate corrective action listed below.

2 ...Foods that require corrective action (such as reheating); shall have the new temperature recorded with a c with a circle around it next to the corrected temperature.

4. If hot foods are not 135 degrees F or higher when checked, they will be reheated to at least 165 degrees F, only once and discarded or consumed within two hours. Cold foods and beverages which are not 41 degrees F or below will be chilled on ice or freezer until they reach 41 degrees or less before served ...

Based on interview and record review the facility failed to serve food, at a safe and appropriate temperature, to 36 out of 36 residents who consumed food prepared in the kitchen.

Findings include:

During an observation, on 1/14/25 at 12:10 PM, the Dietary Manager was taking temperatures of multiple foods and writing them down. The gravy was 155 degrees. The dietary manager documented 155 for gravy. The gravy was being served at that temperature.

During an interview, on 1/14/25 at 12:10 PM, the Dietary

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Dinner French fries 126

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11/22/24 Breakfast Quiche 87			
Lunch French fries 124			
Grilled cheese 91			
11/26/24 Dinner French fries 124			
11/28/24 Lunch Gravy 93			
12/1/24 Breakfast French toast 86			
12/2/24 Breakfast no temps			
Over easy eggs			
Scrambled eggs			
Bacon			
Sausage			
Oatmeal			
Cinnamon roll			
12/6/24 Breakfast Quiche 86			
Lunch French fries 97			
Dinner Waffles			
12/10/24 Dinner Grilled ham and cheese 91			
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FORM APPROVED

OMB NO. 0938-0391

	freezer until they reach 41 degrees or less before served ...			
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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
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