

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 07/16/2025
NAME OF PROVIDER OR SUPPLIER CHATEAU OF BATESVILLE		STREET ADDRESS, CITY, STATE, ZIP CODE 44 CHATEAU BLVD, BATESVILLE, , 47006			
(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 date: July 16, 2025 Facility number: 006489 Residential Census: 39 This State Residential Finding is cited in accordance with 410 IAC 16.2-5. Quality review completed on July 18, 2025.	R 0000			
R 0273	Food and Nutritional Services - Deficiency 410 IAC 16.2-5-5.1(f) (f) All food preparation and serving areas (excluding areas in residents' units) are maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24. Based on observation and interview, the facility failed to	R 0273	Residents are free from potential affects by the deficient practice as evidenced by monitoring residents for signs or symptoms of ill effects for 72 hours following the licensure survey occurring on July 16, 2025. No illness reported. Staff were immediately retrained on proper product rotation	07/31/2025	

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store/dispose of foods appropriately for 2 of 3 refrigerator observations related to opened use by dates.

Findings include:

During an initial kitchen observation, with the Dietary Manager, on 07/16/25 at 10:15 A.M., the following concerns was observed in two of the reach-in refrigerators:

- a square plastic container that was 1/4 full of egg salad with a use by date of 07/14/25,
- a square plastic container that was 1/2 full of cut up celery in a clear liquid with a use by date of 07/15/25,
- a square plastic container that was 3/4 full of pinto beans with a use by date of 07/13/25,
- a square plastic container that was less than 1/4 full of white icing with a use by date of 07/13/25,
- two undated bowls of yogurt,
- one bowl of yogurt with an open date of 07/10/25,
- one bowl of yogurt with an open date of 07/13/25, and
- two bowls of applesauce with an open date of 07/12/25.

During an interview, on 07/16/25

(FIFO), how to correctly date & label products, completing daily duties

which include checking ALL products for expiration & rotation, proper discarding of outdated products, food safety & why it's important to follow policy and procedure for dining services, importance of food safety and sanitation. The Food Services Manager conducted the in-person training on July 16th at 6pm. Staff were made to sign in. All new people employed in this department will be further trained in policy and procedure regarding the above and documentation will be kept in the employment file from this date forward (July 31, 2025).

An audit will take place by the Food Services Manager or designee to ensure that the above duties are being done as per policy and procedure 3 x weekly times 2 weeks then 2 x weekly times two weeks then 1x weekly times six months then on a random basis monthly on going indefinitely. A file of these audits will be kept by the Food Services Manager or designee. The sign-in sheet from the immediate training above will be

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at 10:15 A.M., the Dietary Manager indicated all the foods should have been discarded after three days of being opened or after the used by date. The dietary staff were responsible for cleaning them out.

The current facility policy titled, "Dining Services", was provided by the Administrator on 07/16/25 at 2:02 P.M. The policy indicated, "...All foods covered, labeled & dated and stored on racks & off floor. No expired product present..."

Based on observation and interview, the facility failed to store/dispose of foods appropriately for 2 of 3 refrigerator observations related to opened use by dates.

Findings include:

During an initial kitchen observation, with the Dietary Manager, on 07/16/25 at 10:15 A.M., the following concerns was observed in two of the reach-in refrigerators:

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Systemic changes will be in place by July 31, 2025.

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was 3/4 full of pinto beans with
a use by date of 07/13/25,

- a square plastic container that
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icing with a use by date of
07/13/25,

- two undated bowls of yogurt,

- one bowl of yogurt with an
open date of 07/10/25,

- one bowl of yogurt with an
open date of 07/13/25, and

- two bowls of applesauce with
an open date of 07/12/25.

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at 10:15 A.M., the Dietary
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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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