

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 04/30/2025	
NAME OF PROVIDER OR SUPPLIER BROOKDALE VALPARAISO		STREET ADDRESS, CITY, STATE, ZIP CODE 2601 VALPARAISO ST, VALPARAISO, , 46383					
(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: April 28, 29, and 30, 2025 Facility number: 010757 Residential Census: 56 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality review completed on 5/5/25.	R 0000	The following is the Plan of Correction for Brookdale Valparaiso regarding the Statement of Deficiencies dated 4/30/2025. The Plan of Correction is not to be construed as an admission of or agreement with the findings and sanction or fine. Rather, it is submitted as confirmation of our ongoing efforts to comply with statutory and regulatory requirements. In this document, we have outlined specific actions in response to identified issues. We have not provided a detailed response to each allegation or finding, nor have we identified mitigating factors. We remain committed to the delivery of quality health care services and will continue to make changes and				

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			improvements to satisfy that objective.	
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, interview, and record review, the facility failed to maintain safe and sanitary kitchens related to a build up of grease on the oven, food and unknown debris and liquids spilled in refrigerators, outdated cooking liquids in the dry storage, and scoops inside dry food storage bins for 2 of 2 kitchens observed. This had the potential to affect all 29 residents who received meals prepared in the Assisted Living Kitchen and all 27 residents who received meals prepared in the Memory Care Unit Kitchen and Kitchenette. (Assisted Living Kitchen and Memory Care Unit Kitchen/Kitchenette) Findings include: 1. The Assisted Living Kitchen tour was completed on 4/28/25 at 9:27 a.m., with Cook 1. The	R 0273	1a. AL refrigerator will be cleaned at the end of each shift Dining Service Manager/designee to check cleanliness of refrigerators weekly Dining Service Manager will re-in-service staff involved in the dining process relating to cleanliness/sanitation of the kitchen To assist with compliance, the Executive Director will monitor the kitchen refrigerators for cleanliness one time a week for 5 weeks 1b. AL stove, oven, flat top and grease drip trays to be cleaned at the end of each shift Dining Service Manager/designee to check AL stove, oven, flat top and grease drip trays weekly Dining Service Manager will re-in-service staff involved in the dining process relating to cleanliness/sanitation of the kitchen stove, oven, flat top and grease drip trays	06/20/2025

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following was observed:

a. The refrigerator had an unknown red liquid spilled on the inside of the door and inside bottom base of the refrigerator. There was also a build up of dried food and unknown debris on the inside bottom base of the refrigerator.

b. There was a heavy build up of grease on the stove top, sides, and front of the oven, in front of the flat top and inside the grease tray for the flat top, underneath the grease drip trays for the stove top, underneath the oven doors, oven hood, and back splash of the oven.

c. The dry storage room had a flour bin and a sugar bin that had the scoops inside the bins.

d. A large bottle of rice vinegar had a date written on it that it was opened 3/30/21. There was a best if used by date of 7/14/22 also labeled on the bottle.

To assist with compliance, the Executive Director will monitor the kitchen stove, oven, flat top and grease drip trays for cleanliness 1 time

a week for 5 weeks

1c. Scoops for dry storage bins in Assisted Living will be kept outside of the

bins

Dining Service Manager/designee to check weekly for scoops being stored outside of dry storage bins

Dining Service Manager will re-in-service staff involved in the dining

process relating to storing scoops outside of dry storage bins

To assist with compliance, the Executive Director will monitor the kitchen

to insure scoops are being stored correctly one time a week for 5 weeks

1d. Expired items to be discarded from dry storage

Dining Service Manager/designee to audit dry storage items for expiration dates weekly

Dining Service Manager will re-in-service staff involved in the dining

process relating to expiration dates for dry storage items and when to

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During an interview at the time of the tour, Cook 1 indicated the stove had been wiped down that morning. There was a large amount of grease build up on top of the stove and oven. The refrigerators should have been wiped out and the vinegar should have been discarded. She was unaware the scoops should not be stored inside the bins.

2. The Memory Care Unit Kitchen/Kitchenette tour was completed on 4/28/25 at 9:43 a.m. with Cook 2. The following was observed:

a. The dry storage room had a flour bin, sugar bin, bread crumb bin, and rice bin that had the scoops inside the bins.

b. A large bottle of rice vinegar had a date written on it that it was opened 3/30/21. There was a best if used by date of 7/14/22 also labeled on the bottle.

c. The Kitchenette refrigerator had an unknown red liquid spillage over the shelves and the bottom inside. The freezer part also had an unknown brown liquid frozen on the inside bottom and inside door shelf.

During an interview at the time of the tour, Cook 2 indicated he was unaware the scoops should not be stored inside the bins. The Kitchenette refrigerator was used by the nursing staff to put

discard

To assist with compliance, the Executive Director will monitor the dry

storage in Assisted Living for one time a week for 5 weeks

2a. Scoops for dry storage bins in Memory Care will be kept outside of the

bins

Dining Service Manager/designee to check weekly for scoops being

stored outside of dry storage bins

Dining Service Manager will re-in-service staff involved in the dining

process relating to storing scoops outside of dry storage bins

To assist with compliance, the Executive Director will monitor the kitchen to insure scoops are being stored correctly for one time a week for 5 weeks

2b. Expired items to be discarded from dry storage

Dining Service Manager/designee to audit dry storage items for expiration dates weekly

Dining Service Manager will re-in-service staff involved in the dining process relating

to expiration dates for dry storage items and when to discard

To assist with compliance, the

things in they were using for the residents.

A policy titled "Kitchen Cleaning" and received as current from the Administrator on 4/30/25, indicated, "...2. Food service equipment is cleaned per cleaning schedule and sanitized after each use. 3. Food service areas (counters, drawers, cupboards, prep areas, cutting boards, bus carts/trays) are clean and sanitized. 4. Kitchen areas (walls, cupboards, ceiling, lights and vents) free from dust and in good repair..."

A policy titled, "Maximum Storage Periods for Dry Goods" and received as current from the Administrator on 4/30/25, indicated, "...Recommended Maximum Storage Period if Unopened..." "...Vinegar 2 years..."

A policy titled, "Dining Services" and received as current form the Administrator on 4/30/25, indicated, "...Bulk food bins need to be clean, labeled, and sanitized on a regular basis. Food preparation and dispensing utensils shall be stored on the outside of the bin in a clean protected location for items such as bins of sugar, flour, or rice..."

Based on observation, interview, and record review, the

Executive Director will monitor the dry storage for

one time a week for 5 weeks

2c. Kitchenette refrigerator and freezer to be cleaned weekly by housekeeping

Memory Care Program Coordinator to check kitchenette refrigerator and freezer

weekly for cleanliness

Executive Director/designee will re-inservice housekeeping and Memory Care

Program Coordinator about cleaning kitchenette refrigerator and freezer

To assist with compliance, Executive Director will monitor the kitchenette refrigerator

and freezer one time a week for 5 weeks

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facility failed to maintain safe and sanitary kitchens related to a build up of grease on the oven, food and unknown debris and liquids spilled in refrigerators, outdated cooking liquids in the dry storage, and scoops inside dry food storage bins for 2 of 2 kitchens observed. This had the potential to affect all 29 residents who received meals prepared in the Assisted Living Kitchen and all 27 residents who received meals prepared in the Memory Care Unit Kitchen and Kitchenette. (Assisted Living Kitchen and Memory Care Unit Kitchen/Kitchenette)

Findings include:

1. The Assisted Living Kitchen tour was completed on 4/28/25 at 9:27 a.m., with Cook 1. The following was observed:

a. The refrigerator had an unknown red liquid spilled on the inside of the door and inside bottom base of the refrigerator. There was also a build up of dried food and unknown debris on the inside bottom base of the refrigerator.

b. There was a heavy build up of grease on the stove top, sides, and front of the oven, in front of the flat top and inside the grease tray for the flat top, underneath the grease drip trays for the stove top,

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underneath the oven doors, oven hood, and back splash of the oven.

c. The dry storage room had a flour bin and a sugar bin that had the scoops inside the bins.

d. A large bottle of rice vinegar had a date written on it that it was opened 3/30/21. There was a best if used by date of 7/14/22 also labeled on the bottle.

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A policy titled, "Dining Services"

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FORM APPROVED

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OMB NO. 0938-0391

and received as current form the Administrator on 4/30/25, indicated, "...Bulk food bins need to be clean, labeled, and sanitized on a regular basis. Food preparation and dispensing utensils shall be stored on the outside of the bin in a clean protected location for items such as bins of sugar, flour, or rice..."			
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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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