STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
		A. BUILDING B. WING	01/02/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
RIVER CROSSING ASSISTED LIVING COMMUNITY	2400 MARKET ST, CHARLESTOWN, , 47111

(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: January 2, 2025 Facility number: 012007 Residential Census: 71 This State Residential Finding is cited in accordance with 410 IAC 16.2-5. Quality review completed on January 10, 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, record review and interview, the facility	R 0273	All fridges were inspected for any additional items not dated correctly and none were found. Dish machine inspected for proper operation and was working properly. Cooking line was cleaned underneath. FRONT OF cook's line cleaned ON 1/03/2024 and back will be cleaned when longer high pressure gas line is installed and logged on daily cleaning log. The dietary manager is monitoring logs for dish machine and cleaning tasks daily.	01/30/2025

	failed to ensure the kitchen was maintained in a safe and sanitary manner. This deficient practice had the potential to affect 71 of 71 residents currently residing at the facility. Findings include: 1. During a tour of the kitchen on 1/2/25 at 9:11 a.m., the following issues were observed: - In the stand-alone refrigerator, a bag of ham slices in a cloudy liquid was dated 12/15/24. A bag of turkey slices in a cloudy liquid was dated 12/24/24. - The vents over the cook top, griddle, and deep fryer had a light coating of tan colored grease and dust. - The 2 drip pans under the cook top had an accumulation of food debris, and the drip pan under the griddle had liquid and food debris that was an inch and a half from the top of the pan, which almost spilled out of the pan when pulled out. - There were multiple french fries scattered on the floor under the deep fryer.		All residents have the potential to be affected by the alleged deficient practice. Dietary staff were educated on dating process, dish machine operation and logging temps, and cleaning procedures and completing cleaning log on 1/24/2025. Exhaust hood cleaned by outside company on 1/28 /2025mand scheduled every 6 months thereafter. Longer high pressure gas line will be installed on fryer to allow cleaning behind. Kitchen sanitation audit to be completed by dietary manager weekly for 8 weeks, biweekly for 8 weeks then monthly thereafter. ED/Designee will review sanitation audits with QA Committee monthly x4 months for identified issues. QA Committee will determine if audits necessitate extension past 4 months and will continue to review audit results monthly for duration of the extended timeframe as applicable.	

	- There were multiple white colored streaks running down the left side of the stove. The white liquid was puddling on the floor by the stove. In the puddle was a clear piece of plastic with a round drain cover stuck on it. During an interview on 1/2/25 at 9:30 a.m., Cook 3 indicated all cooks were responsible for cleaning the kitchen. The kitchen was to be cleaned at the end of each shift by the kitchen staff and their shift ended at 2:00 p.m. 2. During a second tour of the kitchen on 1/2/25 at 2:10 p.m., the same issues as above were observed. At this time the Executive Director (ED) indicated that leftovers should be discarded at 72 hours. He then discarded the sliced ham and sliced turkey. The day shift kitchen staff had left for the day. The review of the first shift cleaning tasks indicated the following: - The second shift cook cleaning tasks, dated 1/1/25, indicated that no tasks had been completed.			

- The first shift cook's daily cleaning tasks, dated 1/2/25, indicated staff initials that the grill and drip pan had been cleaned. No other tasks had been initialed as completed for 1/2/25.

The review of the December Dish Machine Wash and Rinse Cycle temperature log for the day shift had not been completed for 12/6/24 through 12/15/24, 12/20/24, and 12/23/24 through 12/28/24.

The review of the December Dish Machine Wash and Rinse Cycle temperature log for the evening shift had not been completed for 12/22/24 through 12/31/24.

The review of the January Dish Machine Wash and Rinse Cycle temperature log the day and evening shifts had not been completed for 1/1/25 or 1/2/25.

During an interview on 1/2/25 at 9:20 a.m., Cook 3 indicated the dishwasher temperature log was completed in a spotty manner.

During an interview on 1/2/25 at 9:40 a.m., Dietary Aide 4 indicated she was unsure what temperature the wash and rinse cycles on the dishwasher was supposed to be.

The current policy for Handling Leftover Food included, but was not limited to, "... Leftover foods

stored in the refrigerator shall be wrapped, dated, labeled with a use by date that is no more than 72 hours from the time of first use...Refrigerated leftovers stored beyond 72 hours shall be discarded...All staff are trained in the preparation and handling of leftovers..."

The current policy for Kitchen Sanitation included, but was not limited to, "Guideline: To ensure that food prepared in the facility is done so in a safe and sanitary manner. Procedure: ... The Food Service Manager will monitor food safety and sanitation of the Dietary Department on a daily basis..."

The current policy for Warewashing-Dishmachine included, but was not limited to, "...Record either temperatures or sanitizer level on the Dishmachine Temperature/Sanitizer Log..."

Based on observation, record review and interview, the facility failed to ensure the kitchen was maintained in a safe and sanitary manner. This deficient practice had the potential to affect 71 of 71 residents currently residing at the facility.

Findings include:

1. During a tour of the kitchen on 1/2/25 at 9:11 a.m., the following issues were observed:

- In the stand-alone refrigerator, a bag of ham slices in a cloudy liquid was dated 12/15/24. A bag of turkey slices in a cloudy liquid was dated 12/24/24.

- The vents over the cook top, griddle, and deep fryer had a light coating of tan colored grease and dust.

- The 2 drip pans under the cook top had an accumulation of food debris, and the drip pan under the griddle had liquid and food debris that was an inch and a half from the top of the pan, which almost spilled out of the pan when pulled out.

- There were multiple french fries scattered on the floor under the deep fryer.

- There were multiple white colored streaks running down the left side of the stove. The white liquid was puddling on the floor by the stove. In the puddle was a clear piece of plastic with a round drain cover stuck on it.

During an interview on 1/2/25 at 9:30 a.m., Cook 3 indicated all cooks were responsible for cleaning the kitchen. The kitchen was to be cleaned at the end of each shift by the kitchen staff and their shift ended at 2:00 p.m.

2. During a second tour of the kitchen on 1/2/25 at 2:10 p.m., the same issues as above were

observed. At this time the Executive Director (ED) indicated that leftovers should be discarded at 72 hours. He then discarded the sliced ham and sliced turkey. The day shift kitchen staff had left for the day.

The review of the first shift cleaning tasks indicated the following:

- The second shift cook cleaning tasks, dated 1/1/25, indicated that no tasks had been completed.

- The first shift cook's daily cleaning tasks, dated 1/2/25, indicated staff initials that the grill and drip pan had been cleaned. No other tasks had been initialed as completed for 1/2/25.

The review of the December Dish Machine Wash and Rinse Cycle temperature log for the day shift had not been completed for 12/6/24 through 12/15/24, 12/20/24, and 12/23/24 through 12/28/24.

The review of the December Dish Machine Wash and Rinse Cycle temperature log for the evening shift had not been completed for 12/22/24 through 12/31/24.

The review of the January Dish Machine Wash and Rinse Cycle temperature log the day and evening shifts had not been

completed for 1/1/25 or 1/2/25.

During an interview on 1/2/25 at 9:20 a.m., Cook 3 indicated the dishwasher temperature log was completed in a spotty manner.

During an interview on 1/2/25 at 9:40 a.m., Dietary Aide 4 indicated she was unsure what temperature the wash and rinse cycles on the dishwasher was supposed to be.

The current policy for Handling Leftover Food included, but was not limited to, "... Leftover foods stored in the refrigerator shall be wrapped, dated, labeled with a use by date that is no more than 72 hours from the time of first use...Refrigerated leftovers stored beyond 72 hours shall be discarded...All staff are trained in the preparation and handling of leftovers..."

The current policy for Kitchen Sanitation included, but was not limited to, "Guideline: To ensure that food prepared in the facility is done so in a safe and sanitary manner. Procedure: ... The Food Service Manager will monitor food safety and sanitation of the Dietary Department on a daily basis..."

The current policy for Warewashing-Dishmachine included, but was not limited to, "...Record either temperatures or sanitizer level on the Dishmachine

	Temperature/Sanitizer Log..."			

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