

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 05/23/2024
NAME OF PROVIDER OR SUPPLIER CHAPTERS LIVING OF FLOYDS KNOBS		STREET ADDRESS, CITY, STATE, ZIP CODE 3700 LAFAYETTE PKWY, FLOYDS KNOBS, , 47119			
(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. This visit included the Investigation of Complaint IN00433178. Complaint IN00433178 - State deficiencies related to the allegations are cited at R0154 Survey date: May 23, 2024 Facility number: 012161 Residential Census: 44 This State Residential Finding is cited in accordance with 410 IAC 16.2-5. Quality review completed on May 31, 2024.	R 0000			
R 0154	Sanitation and Safety Standards - Deficiency 410 IAC 16.2-5-1.5(k) (k) The facility shall keep all kitchens, kitchen areas, common	R 0154	All residents that consume meals at the facility have the potential to be affected by this deficient practice.	05/24/2024	

dining areas, equipment, and utensils clean, free from litter and rubbish, and maintained in good repair in accordance with 410 IAC 7-24.

Based on observation and interview, the facility failed to ensure the dishwashing equipment was at an appropriate temperature to disinfect dishes and the walk-in freezer was free from ice build-up for 4 of 4 kitchen observations related to sanitation and safety standards. This deficient practice had the potential to affect 44 of 44 residents who consumed meals at the facility. (dishwasher and walk-in freezer)

Findings include:

1. During an observation on 5/23/24 at 12:44 p.m., the signage on the wall behind the dishwasher, by the manufacturer sign indicated the water temperature should be between 120 degrees F for the wash cycle and 140 degrees F for the rinse cycle.

During a continuous observation on 5/23/24 from 12:59 p.m. through 1:08 p.m., the following dishwasher cycles and temperature gauges were observed:

-At 12:59 p.m., the Maintenance Director ran the dishwasher with

Upon immediate notification of these alleged deficiencies, this facility increased the temperature of the water heater that supplies water to the dietary department and insulated a water line in the freezer. Any other concerns identified were immediately remedied.

To ensure ongoing compliance that the dishwashing equipment functions at an appropriate temperature to disinfect dishes and the walk-in freezer is free from ice build-up, the administrator or designee will be responsible for conducting audits of the dishwashing temperatures and observation of any ice build-up. This will occur two times daily for a period of two weeks, one time daily for two weeks, three times weekly for one month, one time weekly for four months, and one time monthly for six months. Monitoring shall be reviewed/revised as warranted and on the basis of compliance.

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a tray standing upright in the dishwasher. The temperature gauge read 116 degrees F on the wash cycle, 100 degrees F on the sanitize cycle, and 118 degrees F on the rinse cycle. Further dishwasher temperatures were obtained and indicated the following:

-At 1:03 p.m., the Maintenance Director ran the dishwasher for a second time and the temperature gauge read 116 degrees F on the wash cycle, 118 degrees F on the sanitize cycle, and 118 degrees F on the rinse cycle.

-At 1:05 p.m., the Maintenance Director ran the dishwasher for a third time and the temperature read 118 degrees F on the wash cycle and 119 degrees on the rinse cycle.

-At 1:08 p.m., the lunch dishes were placed through the dishwasher and the gauge read a temperature of 116 degrees F on the wash cycle, 115 degrees F for the sanitize cycle, and 119 degrees F on the rinse cycle.

The Dish Machine Temperature Log for May 2024, indicated the kitchen staff had documented the dishwasher temperatures as followed:

-On May 3, the dishwasher temperature was 114 degrees F.

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-On May 1, 2, 4, 6, 7, and 18,
the dishwasher temperatures
were 115 degrees F.

-On May 5, 8, and 9, the
dishwasher temperatures were
116 degrees F.

-On May 12, 19, and 23, the
dishwasher temperatures were
119 degrees F.

-On May 13, and 17, the
dishwasher temperatures were
120 degrees F.

-On May 15, and 16, the
dishwasher temperatures were
121 degrees F.

-On May 11, 14, 20, 21, and 22,
the dishwasher temperatures
were 122 degrees F.

During an interview on 5/23/24
at 12:55 p.m., the Maintenance
Director indicated the
Maintenance Director called the
company, who did the
maintenance on the dishwasher.
The company indicated to the
Maintenance Director that the
brand was ASCD AFC3DS.

During an interview on 5/23/24
at 12:57 p.m., the Dietary
Manager indicated the
dishwasher cycle should be
between 120 and 125 degrees
F for both wash and rinse.

During an interview on 5/23/24
at 1:13 p.m., Dietary Aide 5
indicated the dishwasher

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temperature was usually 116 degrees F on the gauge.

During an interview on 5/23/24 at 1:23 p.m., the ED (Executive Director) indicated the dishwasher company had just been in to repair the dishwasher on 5/3/24. The company had performed the repair on the dishwasher, due to the gauge not getting up to the recommended temperature. She had not had any residents complain of stomach issues.

During an observation of the kitchen on 5/24/24 at 8:28 a.m., the water temperatures on the dishwasher gauge read 113 degrees F (Fahrenheit) on the wash cycle and 117 degrees F on the rinse cycle.

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2. During an observation and interview on 5/23/24 at 1:15 p.m., the Dietary Manager indicated she had not mentioned the ice in the freezer to the Maintenance Director. She called the Maintenance Director, and he entered the freezer and observed the icicles on the freezer pipes. Water had dripped down the icicles onto the garlic bread bags. The Maintenance Director indicated it was probably caused by the missing insulator foam covering the pipes. The Dietary Manager indicated she had not noticed the icicles or the ice on the bags of frozen garlic bread.

During an observation of the kitchen on 5/24/24 at 8:28 a.m., inside the back wall freezer there were multiple icicles, measuring 10 inches long and water dripping from the back wall pipes. The water was dripping down the icicles and small mounds of ice were on top of several bags of frozen garlic bread.

The current American Dish Service AF/AFC-3D-S Upright Dish Machine Water Temperatures standards, included, but was not limited to, " ... Supply 120 F Min or 49 C Min [Minimum] ..."

This citation relates to Complaint IN00433178

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Based on observation and interview, the facility failed to ensure the dishwashing equipment was at an appropriate temperature to disinfect dishes and the walk-in freezer was free from ice build-up for 4 of 4 kitchen observations related to sanitation and safety standards. This deficient practice had the potential to affect 44 of 44 residents who consumed meals at the facility. (dishwasher and walk-in freezer)

Findings include:

1. During an observation on 5/23/24 at 12:44 p.m., the signage on the wall behind the dishwasher, by the manufacturer sign indicated the water temperature should be between 120 degrees F for the wash cycle and 140 degrees F for the rinse cycle.

During a continuous observation on 5/23/24 from 12:59 p.m. through 1:08 p.m., the following dishwasher cycles and temperature gauges were observed:

-At 12:59 p.m., the Maintenance Director ran the dishwasher with a tray standing upright in the dishwasher. The temperature gauge read 116 degrees F on the wash cycle, 100 degrees F on the sanitize cycle, and 118 degrees F on the rinse cycle.

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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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