

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 05/17/2022
NAME OF PROVIDER OR SUPPLIER CROWNPOINTE OF GREENFIELD		STREET ADDRESS, CITY, STATE, ZIP CODE 831 SWOPE STREET, GREENFIELD, , 46140			
(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 the Investigation of Complaint IN00380232. Complaint IN00380232 - Substantiated. State Residential Finding related to the allegations are cited at R0273. Survey dates: May 17, 2022 Facility number: 012798 Residential Census: 50 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality review completed on May 18, 2022	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	R 0273	Deficiency ID: R_0273 - What corrective action(s) will be accomplished for those residents found to	05/20/2022	

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accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24.

410 IAC 7-24-191 Ready-to-eat, potentially hazardous food; date marking

Sec. 191. (a) Except as specified in subsection (d), refrigerated, ready-to-eat, potentially hazardous food prepared and held in a retail food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on one (1) of the temperature and time combinations specified as follows and the day of preparation shall be counted as day one (1):

Based on observation, interview, and record review, the facility failed to ensure food was stored properly related to undated and expired food. This had the potential to affect 50 of 50 residents who received food from the kitchen.

Findings include:

An observation was conducted of the kitchen with the Dietary Manager (DM) on 5/17/22 at 10:30 a.m. The main freezer contained 4 chicken strips located on the bottom of the

have been affected by the deficient practice;

No residents were affected by the deficient practice.

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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 the deficient practice, all undated/unlabeled food was thrown out, and re-education was initiated for Dietary Manager and all staff members responsible for labeling/dating food storage.

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What measures will be put into place or what systemic changes the facility will make to ensure that the deficient practice does not recur;

Dietary Manager/all staff members responsible for labeling/dating food

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freezer and not within a container or a bag. Main refrigerator 2 had the following noted:

- a container of chicken salad with no date or label,
- a container of potato salad dated 5/12/22,
- hamburgers with no date,
- gallon of milk with a use by date of 5/10/22,
- a container of diced tomatoes with a best if used by date of 5/15/22,
- a container of mushrooms with no date or label,
- a container of chicken and noodles with no date or label, &
- a bag of Swiss cheese with no date or label.

An interview conducted with the DM, on 5/17/22 at 10:45 a.m., indicated the leftover food policy is 3 days.

storage will be re-educated. Monitoring will began.

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- 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;

Executive Director or designee will monitor proper labeling/dating of food storage 3x a week for 2 weeks and weekly thereafter for 3 months.

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- By what date the systemic changes will be completed.

May
20, 2022

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FORM APPROVED

OMB NO. 0938-0391

An interview conducted with the Executive Director (ED), on 5/17/22 at 6:25 p.m., indicated she was unable to locate a policy regarding food storage and/or labeling of food. She indicated they follow the guidelines to where they keep leftovers for 3 days after preparation.

This State tag relates to Complaint IN00380232.

410 IAC 7-24-191 Ready-to-eat, potentially hazardous food; date marking

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Based on observation, interview, and record review, the facility failed to ensure food was stored properly related to undated and expired food. This had the potential to affect 50 of 50 residents who received food

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from the kitchen.

Findings include:

An observation was conducted of the kitchen with the Dietary Manager (DM) on 5/17/22 at 10:30 a.m. The main freezer contained 4 chicken strips located on the bottom of the freezer and not within a container or a bag. Main refrigerator 2 had the following noted:

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- hamburgers with no date,
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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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