

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 02/03/2026
NAME OF PROVIDER OR SUPPLIER BRECKENRIDGE COMMONS		STREET ADDRESS, CITY, STATE, ZIP CODE 2009 NORTH HOSPITAL BLVD, SULLIVAN, , 47882			
(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: February 2 and 3, 2026 Facility number: 013401 Residential Census: 16 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality review completed on February 17, 2026.	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 dining areas, equipment, and utensils clean, free from litter and rubbish, and maintained in good repair in accordance with 410 IAC 7-24.	R 0154		02/23/2026	

Based on observation and interview, the facility failed to ensure the high temperature dish machine (a commercial dishwasher which sanitizes dishes using heat in the final rinse cycle, effectively eliminating bacteria and removing tough stains without the need for chemical sanitizers) reached the minimum water temperature for the rinse cycle during 1 of 2 kitchen observations. This deficiency had the potential to affect 16 of 16 residents receiving food from the kitchen.

Findings include:

The initial kitchen tour was initiated on 2/2/26 at 9:43 a.m. with Qualified Medication Aide (QMA) 4. At the same time, the QMA indicated the current Dietary Manager was not in the facility but was on her way. The QMA identified herself as the former Dietary Manager.

The initial observation of the high temperature dish machine was completed, on 2/2/26 at 9:48 a.m. The rinse cycle temperature on the dish machine was observed to reach a temperature of 157 degrees Fahrenheit (F). At the end of the rinse cycle, the temperature of 157 degrees F was locked on the digital temperature dial. The

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rinse temperature was observed by QMA 4. At the same time, the QMA indicated the rinse temperature should be at least 180 degrees F.

A second run of the high temperature dish machine, on 2/2/26 at 9:50 a.m., indicated the rinse cycle temperature reached 159 degrees F. At the end of the rinse cycle, the temperature of 159 degrees F was locked on the digital temperature dial. The rinse temperature was observed by QMA 4. At the same time, the QMA indicated that she observed that the light on the water temperature booster (a device attached to an existing water heater to increase its hot water capacity), which indicated the booster was on, was not illuminated, however the on/off switch on the booster was in the on position. She assumed that the breaker (an automatic safety switch that shuts off electricity when a circuit becomes overloaded or short-circuits, preventing electrical fires and equipment damage) had been tripped off.

On 2/2/26 at 9:51 p.m., the QMA indicated she had checked the breaker, and it did appear that it had been tripped off.

During an interview, on 2/2/26 at 10:18 a.m., the Dietary Manager indicated the breaker had been

tripped off which caused the booster not to work. This had happened a few times before and when it did, they turned the breaker back on and re-washed the dishes. She was unable to determine why the breaker would trip off as frequently as it did.

During an interview, on 2/2/26 at 11:55 a.m., the Maintenance Director indicated the rinse temperature had been cited during the annual survey the year prior. They had someone come out last year to check the dish machine and it was determined that the heating elements (a component within an electric appliance that converts electrical energy into heat) had gone out. He could not remember being informed of any problems with the booster or the dish machine since that time.

On 2/2/26 at 12:05 p.m., the Maintenance Director indicated he had checked the booster and the trip switch on the booster, and the breaker had tripped off. He had no idea why the breaker would trip unless the elements were going out again.

During an interview, on 2/2/26 at 2:13 p.m., the Cook indicated she would run the dishes through the dish machine after each meal. She documented the wash and rinse

temperatures after each meal when she ran the machine. The wash temperature should be at least 150 degrees F and the rinse temperature should be a minimum of 180 degrees F. She had completed the breakfast dishes about 30 minutes before the machine was observed during the initial kitchen tour. She knew nothing about how the breaker being tripped would affect the temperatures of the dish machine. She did monitor the wash and rinse temperatures, and if they were not at the proper temperature, she would report it to the Maintenance Director. Prior to the observation earlier in the day, there had been a couple of times when she worked that the temperatures had not been high enough for safe dish washing.

During an interview, on 2/3/25 at 10:00 a.m., the Corporate Support indicated the temperature that locked on the digital dial, at the end of the cycle, was a holding temperature and was not the lock of the rinse temperature.

On 2/3/26 at 10:38 a.m., the Administrator provided an undated document, titled, "Dishwashing," and indicated it was a page from the manufacturer's guidelines for the high temperature dish machine. The guidance

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indicated, " ...During the rinse cycle, the rinse water temperature will be displayed, along with the word RINSE and an icon. When the cycle is completed, the readout will display the tank water temperature ...the recommended rinse temperature was 180 degrees F"

On 2/3/26 at 10:38 a.m., the Administrator provided a document, dated 8/2024, titled, "Recording Temperature of Dish Machine," and indicated it was the policy currently being used by the facility. The policy indicated, " ...Procedure: ...2. If the wash or rinse temperatures do not meet the minimum temperatures, repeat the cycle and observed the temperatures. If the results are not satisfactory, report to the Dietary Manager. 3. Minimum temperatures are generally as follows, but Manufacturer's Guidelines are to be followed: High temperature Machines: 150 degrees F - 160 degrees F for wash cycle; 180 degrees F for final rinse cycle"

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eliminating bacteria and removing tough stains without the need for chemical sanitizers) reached the minimum water temperature for the rinse cycle during 1 of 2 kitchen observations. This deficiency had the potential to affect 16 of 16 residents receiving food from the kitchen.

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Guidelines are to be followed:
High temperature Machines:
150 degrees F - 160 degrees F
for wash cycle; 180 degrees F
for final rinse cycle"

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