

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 07/08/2025	
NAME OF PROVIDER OR SUPPLIER SEACOAST AT SUMMERS POINTE LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 1 SUNSET DRIVE, WINCHESTER, , 47394					
(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 IN00460049. Complaint IN00460049 - No deficiencies related to the allegations are cited. Survey dates: July 7 and 8, 2025 Facility number: 013838 Residential Census: 29 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality review completed July 14, 2025.	R 0000					
R 0273	Food and Nutritional Services - Deficiency 410 IAC 16.2-5-5.1(f) (f) All food preparation and serving	R 0273	1. Corrective Action Taken			07/25/2025	

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 prevent the utilization of unpasteurized eggs for the preparation of soft-cooked eggs for the residents. This deficiency had the potential to affect 29 of 29 residents residing in the facility.

Findings include:

During a tour of the kitchen, on 7/7/25 at 10:46 a.m., raw, whole unpasteurized eggs were observed in the refrigerator. Pasteurized eggs were not observed.

Review of the facility menu, from 7/6/25 through 7/12/25, indicated eggs were served on 7/7/25 for breakfast.

During an interview at the time of observation on 7/7/25 at 11:17 a.m., Cook 2 indicated the raw whole unpasteurized eggs in the walk-in refrigerator were the eggs utilized during preparation of eggs for the residents when eggs were served on the menu for breakfast each week. All of the residents were able to select how they wanted their eggs prepared. Residents were able

for Residents Found to Be Affected by the Deficient Practice:

All unpasteurized shell eggs were immediately removed from the kitchen and discarded upon discovery on 7/8/25. The kitchen was sanitized, and no residents reported illness related to egg consumption. All meals prepared following the discovery used pasteurized eggs or pasteurized egg products only.

2. Measures Taken to Identify Other Residents Who May Have Been Affected:

to have the kitchen prepare their eggs, hard, scrambled, and over-medium with runny yolk. She had not seen any pasteurized eggs available for use in the last year. They did not have any other location in which their eggs were stored. Cook 3 and the Dietary Manager were the regular morning cooks who prepared the residents' eggs.

During an interview on 7/8/25 at 8:16 a.m., Cook 3 indicated she prepared eggs for the residents each week when eggs were on the menu. She had prepared the breakfast on 7/7/25. All residents had the option to order their eggs the way they wanted them cooked. Options included over-easy with runny yolk. She prepared over-easy eggs for two resident on a regular basis. The Dietary Manager did the ordering and pasteurized eggs were not available for purchase. The facility did not have any pasteurized eggs available for use.

During an interview on 7/8/25 at 9:19 a.m., the Administrator indicated the Dietary Manager was unable to get pasteurized eggs from their vendor when she placed the order the last two times. The Dietary Manager tried to find pasteurized eggs at a local grocery store with no success. Since the Dietary

A review of the clinical records from the prior seven days was conducted. Nursing staff assessed all residents who may have consumed egg dishes for signs of gastrointestinal illness. No adverse symptoms or health concerns were identified during or after this period.

3. Systemic Changes Put in Place to Prevent Future Occurrences:

- The facility's Food Procurement and Safety Policy was revised to strictly prohibit the purchase or use of unpasteurized eggs in any form.
- The facility's food supplier was notified in writing on 7/11/2025 that only pasteurized egg products are to be delivered to the facility.
- All dietary staff received

Manager was on vacation this week, the other dietary staff members should have been educated to prepare the unpasteurized eggs fully cooked.

According to the United States Department of Agriculture (USDA) website page "Shell Eggs from Farm to Table," <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/eggs/shell-eggs-farm-to-table#6>, retrieved on 7/10/25 at 7:57 a.m., indicated " ...To be safe, eggs must be safely handled, promptly refrigerated, and thoroughly cooked ...It is also possible for eggs to become infected by Salmonella Enteritidis (SE) fecal contamination through the pores of the shells after they're laid. SE can also be inside an uncracked whole egg ...everyone is advised against eating raw or undercooked egg yolks and whites ...Infants, young children, older adults, pregnant women, and people with weakened immune systems are particularly vulnerable to SE infections. A chronic illness weakens the immune system, making the person vulnerable to foodborne illnesses"

A current facility policy, undated and untitled, provided by the Administrator on 7/8/25 at 9:16 a.m., indicated the following: "Purpose: To ensure the safe

in-service training on 7/15/2025 regarding Indiana's food safety regulations (410 IAC 16.2-5-5.1) and the specific risks of using unpasteurized eggs in vulnerable populations.

- The Dietary Manager implemented a weekly inspection checklist to verify food product compliance, including checks for pasteurization labeling on all egg products.

4. Monitoring Plan to Ensure Continued Compliance:

- The Dietary Manager or designee will perform weekly audits of all egg and dairy products for a minimum of 12 weeks to ensure compliance.

- Results will be reviewed during monthly QAPI meetings for the next 3 months.

- Any recurrence of non-compliance will result in immediate staff retraining

use of eggs in food preparation and service in order to reduce the risk of foodborne illness, particularly for older adults and immunocompromised individuals in the long-term care setting. This policy also provides a contingency plan when pasteurized eggs are not available. Policy: The facility will use pasteurized eggs or pasteurized egg products in all applicable food preparations. In the event pasteurized eggs are temporarily unavailable, the facility will implement alternative controls as outlined below to ensure resident safety. Scope: This policy applies to all dietary and food service staff. Procedures: 1... Pasteurized shell eggs or pasteurized liquid/powdered egg products must be used when: ...Eggs are pooled... Eggs are served undercooked or raw (e.g., soft-scrambled, over-easy, sunny side up, in recipes like Caesar dressing or mousse)...Preparing food for residents who are immunocompromised, elderly, or otherwise at high risk... Alternative Practice - If Pasteurized Eggs Are Not Available: ... Examples of safe alternative cooking methods: ...Hard-cooked eggs (boiled or baked to full doneness)... Fully cooked scrambled egg (not soft or runny)... Baked goods where eggs are cooked to greater than or equal to 165 degrees as part

and be reported to the Administrator.

Date the Corrective Action Will Be Completed: 7/25/2025

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of the recipe."

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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

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instructions.)		
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE