

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 02/05/2026
NAME OF PROVIDER OR SUPPLIER HERITAGE PARK COMMONS		STREET ADDRESS, CITY, STATE, ZIP CODE 2002 HERITAGE PARK DRIVE, FORT WAYNE, , 46805			
(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 3, 4 and 5, 2026 Facility number: 014113 Residential Census: 36 This State Residential Findings is cited in accordance with 410 IAC 16.2-5. Quality review completed February 6, 2026	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.	R 0273	R 0273 Failed to ensure foods were properly labeled and dated in the kitchen *Requesting paper compliance* What corrective action(s) will be accomplished for the residents found to be affected by the deficient practice?	02/10/2026	

Based on observation, interview and record review, the facility failed to ensure foods were properly labeled and dated in the kitchen, expired items were promptly discarded, and baking dishes were air thoroughly air dried prior to stacking and storing. 36 of 36 residents residing in the facility were served food prepared in the facility kitchen.

Findings include:

In an observation on 2/3/26 at 10:05 AM, a lid on a container of tomato sauce in the reach in refrigerator had a sticker indicating the sauce had an open date of 1/23/26 and expired on 1/29/26. A container of yogurt had an open date of 1/20/26 and an expiration date of 1/26/26. A container of cottage cheese had an open date of 1/22/26 and an expiration date of 1/28/26. A bag of brownish grey pieces of food in the refrigerator did not have a label or date. In a refrigerated sandwich station, a container of onion slices had an open date of 1/20/26 and an expiration date of 1/26/26. A container of sliced turkey had an open date of 1/25/26 and an expiration date of 1/31/26. A container of ham had an open date of 1/25/26 and an expiration date to 1/31/26. A container of lettuce had an open

None were affected

How other residents having the potential to be affected by the same deficient practice will be identified and what corrective action(s) will be taken?

None were affected

What measures will be put into place and what systemic changes will be made to ensure that the deficient practice does not recur?

Culinary staff have been re-educated on the policies for proper labeling and dating of all food items-Titled Food Storage.

Culinary staff have been re-educated on policies for proper nesting of dishes to ensure they understand and are in agreement with the plan-Titled Cleaning and Sanitizing Equipment.

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; and what date the systemic changes for the deficiency will be completed?

Culinary staff were educated on policies for food storage and cleaning and sanitizing equipment by February 9, 2026. Quality Assurance Tool &

date of 1/21/26 and an expiration date of 1/27/26. In the refrigerator below the sandwich station, a roll of pink meat in a red casing was in a plastic bag with no label or date. In a dish storage area, 5 of 7 stacked baking dishes were observed with liquid droplets when the dishes were separated.

In an interview, on 2/3/26 at 10:16 AM, the Dietary Manager (DM) indicated she was unsure of a proper discard date for yogurt or cottage cheese. She indicated the labelling system supplied a date that was 7 days after the opening date, but the system was new and she wasn't sure if the dating was correct. The DM indicated she was concerned about having to discard large amounts of product. The DM indicated the bag of brownish grey pieces was cooked sausage pieces and the pink roll of meat was bologna. The DM indicated all items should be labeled and dated. The DM indicated she believed the sandwich cooler foods had been replaced and clean lids with new labels were not provided as they should have been. The DM indicated items should be air dried after being pulled from the dishwasher and completely dried prior to stacking and storing.

A current policy, titled Food

Kitchen Sanitation and Environmental Review *will be completed weekly for 4 continuous week; monthly for 3 continuous months and quarterly there after. These audits are to be completed by the Culinary Manager or designee.*

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Storage, dated 5/23, provided by the DM on 2/3/26 at 11:31 AM, indicated ready-to-eat, prepared foods should be marked with the date the original container was opened and the date it should be discarded. The policy indicated ready-to-eat, prepared foods should be used or discarded within 7 days not to exceed the manufacturer's expiration date.

A current policy, titled Cleaning and Sanitizing Equipment, dated 5/23, provided by the DM on 2/3/26 at 11:31 AM, indicated all equipment and utensils should be air dried and should not be stacked while wet.

Based on observation, interview and record review, the facility failed to ensure foods were properly labeled and dated in the kitchen, expired items were promptly discarded, and baking dishes were air thoroughly air dried prior to stacking and storing. 36 of 36 residents residing in the facility were served food prepared in the facility kitchen.

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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 SIGNATUREGregory Hevel	TITLERCA	(X6) DATE02/17/2026
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