

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 09/11/2024  
FORM APPROVED  
OMB NO. 0938-039

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER  151329		X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING		X3) DATE SURVEY COMPLETED 08/15/2024	
NAME OF PROVIDER OR SUPPLIER  MARGARET MARY HEALTH				STREET ADDRESS, CITY, STATE, ZIP COD 321 MITCHELL AVE BATESVILLE, IN 47006			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIE (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)			ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)		(X5) COMPLETION DATE
S 0000  Bldg. 00	<p>This visit was for an investigation of a State Licensure Hospital Complaint.</p> <p>Complaint Number: IN00440732 - Deficiency related to the allegations is cited at S0536.</p> <p>Survey Date: 08/15/2024</p> <p>Facility Number: 004718</p> <p>QA: 08/30/2024 &amp; 09/03/2024</p>			S 0000			
S 0536  Bldg. 00	<p>410 IAC 15-1.5-1 DIETETIC SERVICES 410 IAC 15-1.5-1 (d)(1)(2)(3)</p> <p>(d) Menus shall meet the needs of the patients as follows:</p> <p>(1) Therapeutic diets shall be prescribed by the practitioner responsible for the care of the patient.</p> <p>(2) Nutritional needs shall be met in accordance with recognized dietary standards of practice and in accordance with the orders of the responsible practitioner.</p> <p>(3) A current therapeutic diet manual approved by the dietitian and medical staff shall be readily available to all medical, nursing, and food service personnel.</p> <p>Based on document review and interview, the facility failed to ensure prepared foods met the requirements to serve safely in 1 out of 5 (Patient</p>			S 0536	<p>1. The Food Services Policies Preparation and Handling and Food Storage will be revised to be</p>		08/26/2024

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Bonnie Ploeger

Director of Risk & Compliance

09/09/2024

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (see instructions.) Except for nursing homes, the findings stated above are disclosable following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 30 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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	<p>3) medical records reviewed.</p> <p>Findings include:</p> <p>1. Review of ServSafe Manager, 7th Edition, copyright 2018, under The Flow of Food: Purchasing, Receiving, and Storage: Date Marking, indicated ready-to-eat TCS [Time/Temperature Control Safety] food must be marked if held for longer than 24 hours. The label must indicate when the food must be sold, eaten, or thrown out.</p> <p>2. Interview with S3 (Kitchen Aide) on 08/15/2024 at approximately 1:23 p.m. confirmed on 08/10/2024 Patient 3 had been delivered a small bowl of packaged blueberries that contained mold; S3 confirmed the packaged blueberries had an expiration date of 08/09/2024 and should not have been served.</p> <p>3. Interview with A3 (Food Service Supervisor) confirmed that dietary follows ServSafe Standards which indicates that fruit must be labeled and thrown out after 7 days.</p>				<p>more specific to include the best practices for handling fresh food items, such as fresh fruit. The policy revisions will include how to wash, inspect, package, label, and date all fresh food items. The date expire in 7 days.</p> <p>·The Food service staff, including the cooks, and the dietary aides were on the best practices for storage and fresh fruit following the Safe Serv Standards and the revised Food Service Policies titled, Food Preparation and Handling and Food Storage.</p> <p>·2. The Food Service Supervisor and/or the Support services Manager will audit and record the findings of at least 30 fresh fruit items per month monitoring for appropriate labeling of fresh fruit and the discarding of any fresh fruit items that exceed 7 days. In addition, be monitoring for the use of the food waste sheets when indicated. Any complaints about fresh fruit will also be documented and researched for cause. Monthly audits will continue until 100% compliance is</p>		

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			<p>achieved for no less than 3 consecutive months. If there is any non-compliance, the appropriate staff will be identified and re-educated.</p> <p>·3. The Food Service Supervisor and the Support Services Manager will be responsible for these corrective actions and will ensure compliance.</p> <p>·4. The Policy Review and Inservice was held on 8/26/2024. The monthly food audits will begin on September 10, 2024. All deficiencies were corrected by 8/26/2024.</p>		