

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

PRINTED: 02/28/2023

FORM APPROVED

OMB NO. 0938-039

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 15G182	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 01/11/2023
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NAME OF PROVIDER OR SUPPLIER DEVELOPMENTAL SERVICE ALTERNATIVES	STREET ADDRESS, CITY, STATE, ZIP COD 2326 BERWICK DR SHELBYVILLE, IN 46176
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W 0000 Bldg. 00	<p>This visit was for a focused fundamental recertification and state licensure survey.</p> <p>Dates of Survey: January 9, 10, and 11, 2023.</p> <p>Facility Number: 000715 Provider Number: 15G182 AIMS Number: 100234640</p> <p>These deficiencies also reflect state findings in accordance with 460 IAC 9.</p> <p>Quality Review of this report completed by #27547 on 1/20/23.</p>	W 0000		
W 0473 Bldg. 00	<p>483.480(b)(2)(ii) MEAL SERVICES</p> <p>Food must be served at appropriate temperature.</p> <p>Based on observation and interview for 3 of 3 sampled clients (#1, #2, and #3), plus 3 additional clients (#4, #5, and #6), the facility failed to ensure clients #1, #2, #3, #4, #5 and #6's evening meal was served at an appropriate temperature.</p> <p>Findings include:</p> <p>An observation was completed at the group home on 1/9/23 from 4:21 PM through 6:28 PM. Clients #1, #2, #3, #4, #5, and #6 were present throughout the observation. Upon arrival, staff #1 and staff #2 were in the kitchen attending to the evening meal. Clients #1, #2, #3, #4, #5, and #6 were all in the living room watching a television show. At 4:33 PM, the kitchen table was set for dinner with 6 table settings. All plates on the table were set with the evening vegetable (broccoli) and fruit</p>	W 0473	CG-DSA has provided additional training on Family Style Dining to staff. CG-DSA Program Director will conduct weekly professional presence to ensure food is properly served.	02/04/2023

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

TITLE

(X6) DATE

Jenna Metcalfe

Director of Quality Assurance

02/10/2023

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined 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 disclosed 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>(mandarin oranges) placed on each clients' plate. The kitchen table had two large serving bowls on it with small amounts of the evening meal's vegetable (broccoli) and fruit (mandarin oranges) in it with measuring cups to scoop out the food, but the food was already placed on each clients' plate. At 4:36 PM, staff #2 poured each clients' drink. At 4:49 PM, staff #2 asked staff #1 if the main course was ready for dinner. Staff #1 indicated it was, and staff #2 proceeded to go to the kitchen table and collect each plate and distribute the main dish onto each plate and return it to the table. At 4:58 PM, staff #2 indicated it was time for meds (medications) to be passed. Staff #2 stated, "We will do meds prior to dinner being eaten." The evening meal was sitting on the table with all plates made. At 5:10 PM, staff #1 indicated the evening meal was ready and if the clients were ready to eat, they could go ahead and start eating.</p> <p>Staff #1 was interviewed on 1/9/23 at 5:11 PM. Staff #1 was asked about the evening meal sitting out on the table for a prolonged period of time before the clients ate. Staff #1 stated, "Yeah, we probably shouldn't have had it sitting out."</p> <p>Staff #2 was interviewed on 1/9/23 at 5:42 PM. Staff #2 was asked if the clients' food should be sitting out for long periods of time (over 30 minutes on 1/9/23) before the clients eat. Staff #2 stated, "No."</p> <p>AD (Area Director) #1 was interviewed on 1/11/23 at 11:50 AM. AD #1 was asked if food should be sitting on the table for a prolonged period of time (over 30 minutes on 1/9/23) prior to the clients coming to the table and eating. AD #1 stated, "No, it (the food) should not."</p> <p>9-3-8(a)</p>			

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W 0488 Bldg. 00	<p>483.480(d)(4) DINING AREAS AND SERVICE</p> <p>The facility must assure that each client eats in a manner consistent with his or her developmental level.</p> <p>Based on observation and interview for 3 of 3 sampled clients (#1, #2, and #3), plus 3 additional clients (#4, #5, and #6), the facility failed to ensure staff encouraged clients #1, #2, #3, #4, #5, and #6's participation in meal preparation based on their developmental levels.</p> <p>Findings include:</p> <p>An observation was completed at the group home on 1/9/23 from 4:21 PM through 6:28 PM. Clients #1, #2, #3, #4, #5, and #6 were present throughout the observation. Upon arrival, staff #1 and staff #2 were in the kitchen attending to the evening meal. Clients #1, #2, #3, #4, #5, and #6 were all in the living room watching a television show. At 4:33 PM, the kitchen table was set for dinner with 6 table settings. All plates on the table were set with the evening vegetable (broccoli) and fruit (mandarin oranges) placed on each clients' plate. The kitchen table had two large serving bowls on it with small amounts of the evening meal's vegetable (broccoli) and fruit (mandarin oranges) in it with measuring cups to scoop out the food, but the food was already placed on each clients' plate. At 4:36 PM, staff #2 poured each clients' drink. At 4:49 PM, staff #2 asked staff #1 if the main course was ready for dinner. Staff #1 indicated it was. Staff #2 went to the kitchen table, collected each plate, served the main dish onto each plate and returned it to the table. At 4:58 PM, staff #2 indicated it was time for meds (medications) to be passed. Staff #2 stated, "We will do meds prior to dinner being eaten." The evening meal was sitting on the table with all</p>	W 0488	CG-DSA has provided additional training on Family Style Dining, running consumer goals and active treatment in the home. CG-DSA Program Director will conduct weekly professional presence to ensure goals and active treatment are being provided.	02/04/2023
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	<p>plates made. At 5:10 PM, staff #1 indicated the evening meal was ready and if the clients were ready to eat, they could go ahead and start eating.</p> <p>Staff #1 was interviewed on 1/9/23 at 5:11 PM. Staff #1 was asked how staff was to assist clients during meals. Staff #1 stated, "We do family style. We have whoever's night it is set the table, and clients sit down together and eat." Staff #1 indicated all of the clients were able to make their own plates. Staff #1 stated, "We might have to help [client #2], but they (the clients) normally portion out their food on their own." Staff #1 was asked if the evening meal on 1/9/23 was family style. Staff #1 stated, "No, I think we were just wanting to get it (the dinner) done tonight. We should have had the clients more involved in the preparing their meals."</p> <p>Staff #2 was interviewed on 1/9/23 at 5:42 AM. Staff #2 was asked about how staff was to assist clients during meals. Staff #2 stated, "We (staff) usually assist them with the meals." Staff #2 indicated the clients do usually prepare their own plates and pass the items around. Staff #2 was asked why this did not happen during the evening meal on 1/9/23. Staff #2 indicated it should have. Staff #2 stated, "We were nervous about everything being ready tonight, so we (staff) just did it all."</p> <p>PD (Program Director) #1 was interviewed on 1/9/23 at 5:29 PM. PD #1 was asked the evening meal on 1/9/23. PD #1 stated, "It (the meal) is supposed to be family style with food in bowls on the table for clients to serve themselves. I noticed the food was already sitting out. I'm confused as to why they (staff) thought tonight was different. I know they know what family style is."</p>			

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	<p>AD (Area Director) #1 was interviewed on 1/11/23 at 11:50 AM. AD #1 was asked what the expected meal routine was at the group home. AD #1 stated, "It is expected that they (clients) do family style dining." AD #1 was to explain 'family style dining.' AD #1 stated, "The meal is placed in large portion bowls, separated, and then have serving utensils in them. Then they (clients) sit down as a family and pass around the food, serve themselves their meals or if they need help, staff would assist them with whatever prompting level they need." AD #1 indicated all clients at the group home should have been able to participate in family style dining.</p> <p>9-3-8(a)</p>			