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

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER 155503		A. BU	A. BUILDING <u>00</u>			survey eted '2023	
	PROVIDER OR SUPPLIER			501 S N	ADDRESS, CITY, STATE, ZIP COD MURPHY AVE _, IN 47834		
(X4) ID PREFIX TAG F 0000	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	ATE	(X5) COMPLETION DATE
Bldg. 00	Licensure Survey.  Survey dates: Septe 2023  Facility number: 00 Provider number: 1: AIM number: 10020  Census Bed Type: SNF/NF: 56 Total: 56  Census Payor Type: Medicare: 9 Medicaid: 32 Other: 15 Total: 56  These deficiencies raccordance with 410 Quality review com	reflect State Findings cited in	F 00	000	Re: Annual Survey Hutsonwood at Brazil 501 S Murphy Ave Brazil, IN 47834-0130  Dear Ms. Buroker, On sept 22, 2023 an annual survey was conducted by the Indiana State Department of Health. Enclosed please find it Statement of Deficiencies with facilities Plan of Correction for alleged deficiency. Please consider this letter and Plan of Correction to be the facility's credible allegation of compliance. We respectfully request a des review that the facility has achieved substantial compliar with the applicable requireme as of the date set forth in the I of Correction of oct 16, 2023. Please feel free to call me wit any further questions at 1 (81) 446-2636. Respectfully submitted, Manoj Berry (Executive Direct Hutsonwood at Brazil 501 S Murphy Ave Brazil, IN 47834-0130	n our r the d k nce nts Plan h	
F 0689 SS=D Bldg. 00	483.25(d)(1)(2) Free of Accident Hazards/Supervisi §483.25(d) Accide The facility must e	ents.					

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

(X6) DATE

TITLE

Manoj Berry **Executive Director** 10/11/2023

Any defiencystatement ending with an asterisk (\*) denotes a deficency which the institution may be excused from correcting providing it is determin other safegaurds 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 disclo 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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STATEN	IENT OF DEFICIENCIES	X1) PROVIDER/SUPPLIER/CLIA	(X2) M	ULTIPLE CO	ONSTRUCTION	(X3) DATE	SURVEY
AND PL	AN OF CORRECTION	IDENTIFICATION NUMBER	A. BU	JILDING	00	COMPL	LETED
		155503	B. W	ING		09/22	/2023
				STREET	ADDRESS, CITY, STATE, ZIP COD		
NAME (	F PROVIDER OR SUPPLIE	R			MURPHY AVE		
HUTS	ONWOOD AT BRAZI	ı			_, IN 47834		
11013	JIVVOOD AT BIVAZII	<u> </u>		DIVAZIL	_, 114 47 054		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	NCY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	.TE	COMPLETION
TAG	REGULATORY O	R LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)		DATE
	§483.25(d)(1) The	e resident environment					
		f accident hazards as is					
	possible; and						
	§483.25(d)(2)Each resident receives						
		sion and assistance devices					
	to prevent accide						
		and record review, the facility	F 0	689	div="">		10/16/2023
		esident was free from accidents			F 689 Free of accident		
		reviewed for accidents			hazards/Supervision/Devices.		
	(Resident 14).				The facility requests paper		
					compliance for this citation. T		
	Finding includes:				Plan of Correction is the center	er's	
					credible allegation of		
	_	w, on 09/18/23 at 9:50 a.m.,			compliance. Preparation and		
		ted she was in the shower room			execution of this plan of corre		
		when staff had left the shower			does not constitute admission		
	-	plies needed for her shower.			agreement by the provider of	the	
		ated she attempted to transfer			truth of the facts alleged or		
		ilet to her wheelchair and she			conclusions set forth in the		
		d on the floor in the shower			statement of deficiencies. The	е	
	room. She had to g	to to the hospital for treatment.			plan of correction is prepared		
					and/or executed solely because		
		d was reviewed on 9/19/23 at			is required by the provisions of	of	
	_	file indicated the resident's			federal and state		1
	_	l, but were not limited to			law. 1)Immediate actions tak	en	
		noid hemorrhage without loss			for those residents		
	· ·	the sudden onset of a severe			identified: Resident 14's chart		1
		companied with nausea,			reviewed and updated to inclu		
		ss of consciousness caused by			fall prevention interventions of		
	1	ury or ruptured brain aneurysm			both the care plan and resider		
		area of blood vessel in or			profile. 2)How the facility iden		
		), type II diabetes mellitus (a			other residents: All residents		1
		hat affects the way the body			could be affected by the allege	ea	
	1 *	gar), and chronic obstructive			deficient practice. Audit was		
		(a group of lung diseases that			completed on all falls which		
	block airflow and r	make it difficult to breathe).			occurred in the last thirty days		
	1 35.	D + C + (MDC)			ensure fall prevention interver		
		um Data Set (MDS)			were documented on both the	care	
	I accessment dated to	5/17/23 indicated the resident	1		nlan and the recident		1

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA X2) MULTIPLE CONSTRUCTION X3) DATE SURVEY AND PLAN OF CORRECTION IDENTIFICATION NUMBER A. BUILDING COMPLETED 00 B. WING 09/22/2023 155503 STREET ADDRESS, CITY, STATE, ZIP COD NAME OF PROVIDER OR SUPPLIER 501 S MURPHY AVE **HUTSONWOOD AT BRAZIL** BRAZIL. IN 47834 (X4) ID SUMMARY STATEMENT OF DEFICIENCIE ID (X5) PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE PREFIX (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX COMPLETION TAG REGULATORY OR LSC IDENTIFYING INFORMATION TAG DEFICIENCY) DATE had moderate cognitive impairment and required profile. 3)Measures put into place/ the assistance of 1 for transfers, toilet use, System changes: The Licensed dressing, and personal hygiene. staff Inservice was completed with emphasis on fall prevention A care plan, dated 2/6/22 and revised on 9/1/23, interventions documented on both indicated the resident was at risk for falls related the care plan and the resident to weakness, gait, and balance deficits. Resident profile. DON or Designee will had poor safety awareness and is impulsive. review 3 residents who have Interventions included, but were not limited to, experienced a fall 5 times a week re-educate staff on proper transfer, sign placed in for 4 weeks, then 3 times a week bathroom to remind resident to call for assistance for 4 weeks, then weekly for 4 from staff, resident educated per staff on calling weeks then monthly for 3 months for help with call light, and stay with resident to ensure fall prevention when assisted to bathroom. interventions are documented on both the care plan and resident Review of progress note, dated 8/31/23 at 10:53 profile. 4)How the corrective p.m., indicated Resident 14 had an unwitnessed actions will be monitored: The fall at approximately 10:20 p.m. The resident was in results of these audits will be the shower room and attempted to transfer self to reviewed in Quality Assurance a wheelchair and the brakes were not locked. Meeting monthly for 6 months or Resident had a large knot on the back of skull. 911 until 100% compliance is achieved was called for a transfer to the emergency room. x3 consecutive months. The QA Committee will identify any trends Review of progress note, dated 9/1/23 at 3:38 a.m., or patterns and make indicated the resident had been admitted to the recommendations to revise the Intensive Care Unit (ICU) at the hospital. plan of correction as indicated. Date of compliance: Review of Interdisciplinary Team (IDT) note, 10/16/2023. dated 9/1/23 at 5:06 a.m., indicated a root cause analysis of the fall was the resident tried to stand up and transfer self. Staff had left the shower room to go get items for care. Post fall intervention was for staff to stay with residents when assisted in the bathroom. Review of hospital discharge summary, dated 9/5/23, indicated the resident had a traumatic subarachnoid hemorrhage (bleeding in the

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subarachnoid space), and traumatic cerebral intraparenchymal hemorrhage (bleeding into the

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	AND PLAN OF CORRECTION  XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER  155503		(X2) MULTIPLE C A. BUILDING B. WING	onstruction 00	(X3) DATE SURVEY COMPLETED 09/22/2023
	ROVIDER OR SUPPLIER		501 S	ADDRESS, CITY, STATE, ZIP COD MURPHY AVE IL, IN 47834	
(X4) ID PREFIX TAG	(EACH DEFICIEN REGULATORY OR	STATEMENT OF DEFICIENCIE CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION was admitted to the hospital	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BI CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	E COMPLETION
	on 8/31/23 and disc facility.	harged on 9/5/23, back to the y, on 9/20/23 at 9:59 a.m.,			
	Certified Nurse's As Resident 14 did not up on her own. She fall at the end of Au	ssistant (CNA) indicated use her call light, she just got was an assist of 1 prior to her gust but now she required a			
	During an interview Licensed Practical I Resident 14 used he the time. When she would often become	cal lift) for transfers.  7, on 9/20/23 at 10:04 a.m.,  Nurse (LPN) 10 indicated  10 call light about 50 percent of  10 did use her call light, she  2 impatient waiting on staff  2 to transfer herself without staff			
	Director of Nursing probably should not shower room. The I resident would need use her call light for aware of a facility p	(DON) indicated the resident thave been left alone in the DON was aware that the to be reminded by staff to assistance. She was not olicy regarding leaving e in the shower room.			
	11 indicated she we resident in the show never know what co resident alone. She	r, on 9/20/23 at 12:36 p.m., CNA uld always stay with a rer room because she would buld happen if she left a indicated you could not hear if you left, and the door was			
	Administrator indic staff member that h	r, on 9/21/23 at 10:00 a.m., the ated he had talked with the ad left the resident alone in the dicated she should not have			

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	T OF DEFICIENCIES OF CORRECTION	XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155503	A. Bl	(X2) MULTIPLE CONSTRUCTION  A. BUILDING  B. WING			survey eted 2023
	ROVIDER OR SUPPLIER		•	501 S M	.DDRESS, CITY, STATE, ZIP COD IURPHY AVE , IN 47834		
(X4) ID PREFIX TAG	(EACH DEFICIEN REGULATORY OR	STATEMENT OF DEFICIENCIE CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	TE	(X5) COMPLETION DATE
F 0756 SS=D Bldg. 00	document, dated 5/1 Management," and currently being used indicated,"Command interventions to prevention is achieved approach of managi implementing approprise for falls"Devention in a command intervention is achieved approach of managi implementing approprise for falls"Devention in complete falls"  3.1-45(a)(2)  483.45(c)(1)(2)(4) Drug Regimen Reson §483.45(c) Drug Figure from the paragraph and the facility's most of nursing, and the upon. (i) Irregularities in to, any drug that no in paragraph (d) of unnecessary drug (ii) Any irregularitie during this review	indicated it was the policy I by the facility. The policy nunicate residents risk status care givers,"Fall red and interdisciplinary ng risk factors and repriate interventions to reduce relop a plan of care which can specific interventions to  (5)  View, Report Irregular, Act regimen Review. drug regimen of each reviewed at least once a red pharmacist.  I review must include a rent's medical chart.  I pharmacist must report of the attending physician redical director and director rese reports must be acted  clude, but are not limited reets the criteria set forth of this section for an					

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	T OF HEALTH AND HO R MEDICARE & MEDIO						IB NO. 0938-039
	NT OF DEFICIENCIES OF CORRECTION	XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155503	ì í	ILDING	ONSTRUCTION 00	(X3) DATE SURVEY COMPLETED 09/22/2023	
	PROVIDER OR SUPPLIE			501 S N	ADDRESS, CITY, STATE, ZIP COD MURPHY AVE L, IN 47834		
(X4) ID PREFIX TAG	(EACH DEFICIE	STATEMENT OF DEFICIENCIE NCY MUST BE PRECEDED BY FULL R LSC IDENTIFYING INFORMATION	]	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIAT DEFICIENCY)	E	(X5) COMPLETION DATE
	director and director minimum, the residentified.  (iii) The attending in the resident's ridentified irregulated what, if any, acticulated address it. If the medication, the adocument his or medical record.  §483.45(c)(5) The maintain policies monthly drug regulated are not limited to steps in the procepharmacist mustidentifies an irregulated action to protect Based on record refailed to ensure phecompleted for 1 of unnecessary medicals.  On 9/20/23 at 8:54 reviewed, with diated to, congenital malfing in the heart that decardiomyopathy (comuscle), and heart	take when he or she jularity that requires urgent the resident. Eview and interview, the facility armacy recommendations were 5 residents reviewed for rations (Resident 34).  Fa.m., Resident 34's record was gnoses included, but not limited formation of heart (abnormality velops before birth), whronic disease of the heart failure (chronic, progressive the heart muscle is unable to	F 07	56	F 756 Drug Regimen Review The facility requests paper compliance for this citation. Th Plan of Correction is the center credible allegation of compliance. Preparation and/ execution of this plan of correct does not constitute admission agreement by the provider of th truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and/or executed solely because is required by the provisions of	d's or tion or ne e it	10/16/2023

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A pharmacy consultation report, dated 11/14/22,

recommended Resident 34 to have blood lab work

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federal and state

for those residents

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law. 1)Immediate actions taken

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AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER	A. BU	JILDING	00	COMPL	ETED
		155503	B. WI			09/22	
						00,22,	
NAME OF P	ROVIDER OR SUPPLIER				ADDRESS, CITY, STATE, ZIP COD		
01 1	no (IBEN ON BOLLEIN				MURPHY AVE		
HUTSON	WOOD AT BRAZIL	•		BRAZIL	., IN 47834		
(X4) ID	SUMMARY S	STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)		DATE
	of a basic metabolic	panel (BMP) (blood test to			identified: Resident 34 chart w	/as	
	assess several impor	rtant aspects and the general			reviewed, and MD was notified	b	
	physical health of the blood) and blood lab work				about missed pharmacy		
	of a vitamin D level (blood test to assess the level				recommendations and lab wor	k.	
	of vitamin D in the	blood to ensure the muscles,			New Lab work was ordered ar	nd	
	nerves, and immune	e system are working normally).			carried out for resident 34. 2)	low	
		ultation report was blank			the facility identified other		
	without a physician's response.				residents: All residents could	be	
		-			affected by the alleged deficie		
	On 9/20/23 at 10:00	a.m., the Director of Nursing			practice. DON or Designee		
		e pharmacy recommendation			completed audit on the pharm	acv	
		npleted in a timely manner and			drug regimen review in the las	•	
	she was unable to lo	-			thirty days to ensure all	-	
		nere the physician had			recommendations by registere	h4	
		nmendation for the lab blood			pharmacist were communicate		
	work.	interior for the las stock			the MD and all orders have be		
	WOIK.				carried out. 3)Measures put in		
	On 9/20/23 at 12:30	p.m., DON provided and			place/ System changes: Inser		
		nt as a current facility policy,					
		ecommendations," dated			was completed with all license		
	-	cy indicated, "Policy:			staff with emphasis on comple	ellOH	
	_	•			of pharmacy		
	-	endations from the Registered			recommendations. DON or		
		mplemented or the reason for			Designee will review 10 pharm	-	
	•	will be documented3. All			recommendations monthly x 6		
		ndations requiring a			months to ensure these have		
		vill be brought to the attention			completed. 4)How the correct		
		hysician in a timely manner			actions will be monitored: The		
		ess days)4. If a physician is			results of these audits will be		
	not in agreement wi				reviewed in Quality Assurance		
	•	is will be documented in the			Meeting monthly for 6 months		
	medical record"				until 100% compliance is achi		
					x3 consecutive months. The 0		
	3.1-25(i)				Committee will identify any tre	nds	
					or patterns and make		
					recommendations to revise the	е	
					plan of correction as		]
					indicated. Date of compliance	e:	
					10/16/2023.		
			1				

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	T OF DEFICIENCIES	X1) PROVIDER/SUPPLIER/CLIA	(X2) MULT A. BUILD		NSTRUCTION	(X3) DATE COMPL	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER 155503	B. WING		00	09/22/	
	ROVIDER OR SUPPLIER		5	01 S M	DDRESS, CITY, STATE, ZIP COD URPHY AVE IN 47834		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE	I	D	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL	PRI	EFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG		LSC IDENTIFYING INFORMATION	T	AG	DEFICIENCY)		DATE
F 0759 SS=D Bldg. 00	483.45(f)(1) Free of Medication §483.45(f) Medica The facility must e						
	S483.45(f)(1) Med percent or greater Based on observation interview, the facilities insulin medication of timely manner of more reviewed for significing a medication error (Resident's 7 and 23 Findings include:  During the survey, subserved. There we the 32 opportunities in a 6.25% error rate. 1. On 9/20/23 at 11 Nurse (LPN) 10 was glucose (the main streading for Resident glucose reading medication). On 9/20/23 at 11:18 administer a total of rapid-acting insulin	ication error rates are not 5; on, record review, and ty failed to ensure fast-acting was administered within a eal service for 2 of 2 residents cant medication error resulting or rate of 6.25 percent 3).  medication administration was re 2 errors observed during a for errors observed resulting e.  210 a.m., Licensed Practical sobserved obtaining a blood ugar found in your blood) to 7. The resident's blood assured 245.  3 a.m., LPN 10 was observed to fast units of Novolog (a that helps lower mealtime in adults and children with	F 0759		F 759 Free of medication Erro The facility requests paper compliance for this citation. This Plan of Correction is the center's credible allegation of compliance. Preparation and/execution of this plan of corrections agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is preparation of the provider of the plan of correction is preparation of the plan of corrections taken for those residents identified: Resident 7 and Resident 23 orders were reviet to ensure administration of insis ordered to be administered within the recommended time parameters.  2) How the facility identified of the residents: Any resident who receives a sliding scale insuling be affected by the alleged defined.	for ction or the ared se it of ewed sulin	10/16/2023
	observed sitting in t participating in a tri	•			practice. A facility wide audit was completed for all current residents who receive sliding sinsulin to ensure medication	t	
	On 9/20/23 at 11:33	a.m., staff was observed	I	l	administration timings are		

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		l .		STREET	ADDRESS, CITY, STATE, ZIP COD		
NAME OF I	PROVIDER OR SUPPLIEF	₹			MURPHY AVE		
HIITSON	IWOOD AT BRAZIL						
HU 1 3UN	NVVOOD AT DRAZIL	<u> </u>		DKAZIL	., IN 47834		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
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TAG	REGULATORY OF	R LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)		DATE
		ident into the main dining			accurate. No discrepancies w	/ere	
	room for her lunch meal.				noted.		
					3)Measures put into place/		
	On 9/20/23 at 12:13 p.m., Resident 7's lunch meal				System changes: In service		
	tray was observed being served to her.				provided to licensed staff with		
					emphasis on timing of		
		was reviewed on 9/20/23 at			administration of sliding scale		
		ile indicated the resident's			insulin and meal		
	diagnoses included, but were not limited to, type 2				consumption. DON/Designee	will	
	diabetes mellitus (a condition where the body				observe licensed nurse		
		gh insulin [a hormone that			administering sliding scale ins	ulin	
	lowers the level of glucose in the blood] or				3 times weekly x4 weeks ,2 tir	nes	
	doesn't use insulin well) with diabetic neuropathy				weekly x 4 weeks and then 1	time	
		is caused by diabetes) and			weekly for 4 months to ensure	<del>)</del>	
	long-term use of in	sulin.			insulin is administered within		
					appropriate time limit as defin	ed	
		um Data Set (MDS-a			by manufacture guidelines.		
		ment tool that measures			4)How the corrective actions v	will	
		sing home residents)			be monitored: The results of t		
		0/30/23, indicated the resident			audits will be reviewed in Qua	-	
	received insulin.				Assurance Meeting monthly for		
					months or until 100% complia	nce	
	_	7/6/21 and updated on 7/18/23,			is achieved x3 consecutive		
	indicated the reside				months. The QA Committee		
	_	ed to diagnosis of diabetes			identify any trends or patterns		
	mellitus.				make recommendations to re-	∕ise	
		1 . 110/07/00			the plan of correction as		
		, dated 12/27/22, indicated			indicated.		
		an injection device with a			5)Date of compliance:		
		insulin into the subcutaneous			10/16/2023		
		sue between your skin and					
	_	illiliter (ml), administer 8 units					
	SQ before meals.						
	A silveniai to t	4-4-49/10/22 :1' 4 1					
		dated 8/19/23, indicated					
	Novolog Flexpen 100 unit/ml, administer insulin						
	amount per sliding scale (varies the dose of						
		ood glucose level) SQ, before					
		ne. The sliding scale indicated					
	the amount of insul	in to be administered for a					l

	IENT OF DEFICIENCIES AN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155503	lì í	JILDING	nstruction <u>00</u>	(X3) DATE COMPL <b>09/22</b> /	ETED
	F PROVIDER OR SUPPLIED			501 S M	DDRESS, CITY, STATE, ZIP COD IURPHY AVE , IN 47834		
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	On 9/20/23 at 1:30 (DON) provided a of 2/2023, titled, "I 100 units/ml," and manufacturer's guic policy that the facil indicated, "Dosag AdministrationSu subcutaneously wit into the abdominal arm"  2. On 9/20/23 at 11 Nurse (LPN) 10 wa glucose (the main s reading for Resider glucose reading me On 9/20/23 at 11:3 administered 10 un insulin that helps le spikes in adults and insulin to the reside completion of the i observed transporti dining room for her On 9/20/23 at 12:1 tray was observed I Resident 23's recor 3:06 p.m. The profidiagnoses included diabetes mellitus (a doesn't make enoug lowers the level of doesn't use insulin	delines for the Novolog insulin ity followed. The policy ge and abcutaneous injectionInject hin 5-10 minutes before a meal area, thigh, buttocks, or upper :22 a.m., Licensed Practical as observed obtaining a blood augar found in your blood) at 23. The resident's blood assured 375.  4 a.m., LPN 10 indicated she had its of Humalog (a rapid-acting ower mealtime blood sugar dehildren with diabetes) ent, in her abdomen. Upon insulin administration, staff was ing the resident to the main relunch meal.					

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		155503	B. W	ING		09/22/	/2023
				STREET A	ADDRESS, CITY, STATE, ZIP COD		
NAME OF F	PROVIDER OR SUPPLIEF	R			IURPHY AVE		
HUTSON	IWOOD AT BRAZIL				, IN 47834		
1101001		-		DIVEL	, 114 +7 00+		
(X4) ID		STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	`	ICY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG		R LSC IDENTIFYING INFORMATION	_	TAG	DEFICIENCY)		DATE
		complication of diabetes) and					
	•• ••	h blood glucose levels)					
	unspecified.						
	134	D 4 C 4 (MDC					
	An annual Minimum Data Set (MDS-a standardized assessment tool that measures						
		ment tool that measures sing home residents)					
		-					
	assessment, dated 8/16/23, indicated the resident received insulin.						
	received msum.						
	A care plan, dated 1	1/25/19, and revised on 9/6/23.					
	A care plan, dated 1/25/19, and revised on 9/6/23, indicated the resident was at risk for hypoglycemia (low blood glucose levels) and hyperglycemia due to her diagnosis of diabetes mellitus.						
	A physician's order	, dated 6/7/23, indicated					
		(a small, lightweight pen that's					
	prefilled with meals	time insulin) 100 units/milliliter					
	(ml), administer ins	sulin amount per sliding scale					
	(varies the dose of i	insulin based on blood					
	glucose level) subc	utaneous (SQ), before meals.					
		p.m., the Director of Nursing					
	`	untitled document, with a					
		013, and indicated it was the					
	_	lelines for the Humalog insulin					
		ity followed. The policy					
	indicated, "Dosag						
		bcutaneous injection.					
		15 minutes before or					
	immediately after a	meai"					
	Duning on intermi	v, on 9/20/23 at 12:36 p.m., the					
	_	of Nursing (ADON) indicated					
		have received their trays					
		following the administration of					
	their Humalog and						
	unch frumatog and	1101010g.					
	During an interview	v, on 9/20/23 at 2:25 p.m., the					
	Dainig an interview	,, on 7/20/23 at 2.23 p.m., the					

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID:

3RM411 Facility ID: 000514

If continuation sheet Page 11 of 18

PRINTED: 10/23/2023

	T OF HEALTH AND HU R MEDICARE & MEDIC						RM APPROVED IB NO. 0938-039
STATEMEN	NT OF DEFICIENCIES OF CORRECTION	XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155503		JILDING	ONSTRUCTION 00	(X3) DATE COMPL 09/22/	SURVEY LETED
	PROVIDER OR SUPPLIE			501 S N	ADDRESS, CITY, STATE, ZIP COD MURPHY AVE _, IN 47834		
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE NCY MUST BE PRECEDED BY FULL R LSC IDENTIFYING INFORMATION		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	ЛЕ	(X5) COMPLETION DATE
F 0804 SS=D Bldg. 00	policy did not addradministration of the resident's meal. The manufacturer's guides 3.1-48(c)(1) 3.1-48(c)(2) 483.60(d)(1)(2) Nutritive Value/Aptemp §483.60(d) Food Each resident recoprovides §483.60(d)(1) Food Each resident recoprovides §483.60(d)(2) Food Each resident recoprovides failed to ensure the palatability of food reviewed for dietary concerns, a temperature and particular findings include:	opear, Palatable/Prefer and drink reives and the facility od prepared by methods that e value, flavor, and od and drink that is eve, and at a safe and rature.  of and record review, the facility appropriate temperature and a served for 2 of 24 residents by services (Residents 23, and council meeting reviewed for and 1 of 1 test tray reviewed for	F 08	304	F804 Nutritive Value /Appear, Palatable /Prefer temp. The facility requests paper compliance for this citation. This Plan of Correction is the center's credible allegation of compliance. Preparation and/execution of this plan of corredoes not constitute admission agreement by the provider of truth of the facts alleged or conclusions set forth in the	or ction or	10/16/2023

FORM CMS-2567(02-99) Previous Versions Obsolete

Resident 23 indicated, she ate breakfast and

supper in her room and ate lunch in the main

dining room, and the food, at times, was cold.

During an interview, on 9/18/23 9:36 a.m., Resident

Event ID:

3RM411

Facility ID: 000514

federal and state law.

statement of deficiencies. The

plan of correction is prepared

and/or executed solely because it is required by the provisions of

If continuation sheet

Page 12 of 18

AND PLAN OF CORRECTION   IDENTIFICATION NUMBER   A BILLIDING   IDENTIFICATION NUMBER   IDENTIFICATIO	STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	(X2) M	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY	
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On 9/20/23 at 12:57 p.m., test tray food temperatures were measured by the Dietary Director. The roast beef temperature measured at 126 degrees Fahrenheit, and the cooked carrots temperature measured at 131 degrees Fahrenheit. The Dietary Director indicated the roast beef and carrots temperatures should be at least 135 degrees Fahrenheit, and the meat was too tough to cut.  On 9/20/23 at 1:30 p.m., the Director of Nursing (DON) provided and identified a document as a current facility policy, titled, "Food Temperatures," atdeed 8/14/19. The policy indicated, "Procedure:F. Food sent to the units for distribution (such as meals) will be transported and delivered to maintain temperaturesat or above 135 degrees Fahrenheit for hot foods"  All residents: All residents have potential to be affected by the alleged deficient practice and none noted.  3) Measures put into place/System changes: Dietary service staff were educated on proper temperatures and palatability for food by the administrator. Dietary service staff were educated on proper temperatures and palatability for food by the administrator. Dietary service staff were educated on proper temperatures and palatability for 1 test tray 3 days week x 4 weeks, 1 day a week x 4 weeks and then one time a month x 4 months to ensure compliance.  4) How the corrective actions will be monitored: The monitoring for compliance will be a joint effort between the Executive Director/DNS, Medical records, and Social Services. The results of these audits will be reviewed in Quality Assurance Meeting monthly for 6months or		residents.						
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reviewed in Quality Assurance Meeting monthly for 6months or							ine	
Meeting monthly for 6months or								
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						until 100% compliances achie		

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER 155503		IDENTIFICATION NUMBER	(X2) MULTIPLE CONSTRUCTION  A. BUILDING  B. WING			COMPL	X3) DATE SURVEY COMPLETED 09/22/2023	
	PROVIDER OR SUPPLIER			501 S M	ADDRESS, CITY, STATE, ZIP COD MURPHY AVE ., IN 47834			
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE  NOT MUST BE PRECEDED BY FULL  R LSC IDENTIFYING INFORMATION		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	TE	(X5) COMPLETION DATE	
IAU	REGULATORY	LECTIVENTIFT HIND INFORMATION		IAU	for 3 consecutive months. The Committee will identify any tree or patterns and make recommendations to revise the plan of correction as indicated 5)Date of Compliance :10/16/2	nds e	DATE	
F 0812 SS=E Bldg. 00	§483.60(i) Food s The facility must -  §483.60(i)(1) - Pro approved or consi federal, state or lo (i) This may includ directly from local applicable State a regulations. (ii) This provision facilities from usin gardens, subject t applicable safe gr practices. (iii) This provision	ocure food from sources idered satisfactory by ocal authorities. de food items obtained producers, subject to			o)Date of Compilation 110, 10,2	.020		
	serve food in according standards for food Based on observation review, the facility their hands appropriations to were cleaned, the flour canister, for and the facility failed	ore, prepare, distribute and ordance with professional diservice safety. on, interview, and record failed to ensure staff sanitized riately, the deep fryer and and a cup was not stored in for 2 of 2 kitchen observations ed to ensure hand hygiene was a handling of food during 2 of 2	F 08	812	F812 FOOD PROCUREMENT STORE/PREPARE/SERVE-SANITARY. The facility requests paper compliance for this citation. TI Plan of Correction is the cented credible allegation of	his	10/16/2023	

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Event ID:

3RM411 Facility ID: 000514

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STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY		
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER	A. BU	A. BUILDING <u>00</u>		COMPLETED	
		155503	B. W	B. WING		09/22/2023	
				CTREET	ADDRESS SITE STATE SID COD		
NAME OF I	PROVIDER OR SUPPLIEF	R			ADDRESS, CITY, STATE, ZIP COD		
LUITOON	114/OOD AT DDAZII				MURPHY AVE		
HUISON	IWOOD AT BRAZIL	_		BRAZIL	., IN 47834		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE		ID PROVIDER'S PLAN OF CORRECTION			(X5)
PREFIX	(EACH DEFICIEN	ICY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE		COMPLETION
TAG	REGULATORY OF	R LSC IDENTIFYING INFORMATION		TAG			DATE
	meal observations.				compliance. Preparation and/or		
					execution of this plan of correct	ction	
	Findings include:				does not constitute admission	or	
					agreement by the provider of t	he	
	1. On 9/17/23 at 10	:26 a.m., the Dietary Director			truth of the facts alleged or		
	(DD) washed her ha	ands for less than 10 seconds,			conclusions set forth in the		
	then began the initi	al tour of the kitchen with the			statement of deficiencies. The	)	
	following concerns	observed:			plan of correction is prepared		
					and/or executed solely becaus	se it	
		observed with a large amount			is required by the provisions o	f	
		ing in the oil with food debris			federal and state		
	on top and down th	e sides of the deep fryer.			law. 1)Immediate actions take	en	
					for those residents identified: I	No	
	The stove/oven had food debris and oil buildup				residents were identified as be	eing	
	on the top, down the sides, and in the grease trap				affected by the alleged deficie	nt	
	of the appliance. The inside of the oven was				practice. 2)How the facility		
	soiled with food debris and grease running down				identified other residents: All		
	the inside of the oven door.				residents can be affected by the		
					alleged deficient practice. Non		
		vas observed in the flour			were identified. 3)Measures put		
	canister.				into place/ System		
					changes: In-service was		
	On 9/17/23 at 10:34 a.m., the DD indicated when				completed with dietary staff		
		she should have scrubbed her			emphasizing proper hand hygi	iene	
	hands with soap for 20 seconds before rinsing				and kitchen		
	them in the water. The deep fryer oil was changed				cleanliness. DON/Designee w	/III	
	-	to be changed with fresh oil.			visually audit 3 dietary staff		
	The sides and top of the deep fryer and the				members 3 times weekly for 4		
	stove/oven were soiled and should be cleaned				weeks, then 3 staff members 2		
	daily. The Styrofoam cup should not have been				times weekly for 4 weeks, then 3		
	stored in the flour canister.				staff member 1 times weekly f		
	Desire				months for proper Handwashii	-	
	During a second kitchen observation, on 9/20/23				and Hand Hygiene. Administrator,		
	at 11:01 a.m., the deep fryer was observed with a				DON or Designee will inspect		
	large amount of food debris floating in the oil with				kitchen 3 times weekly for 4		
	food debris on the top and down the sides of the				weeks, then 2 times weekly for 4		
	deep fryer and the stove/oven appliance units.				weeks, then 1 time weekly for months to ensure kitchen is cle		
	On 0/21/22 at 10:07 a m. the Administration						
	On 9/21/23 at 10:07 a.m., the Administrator				and sanitized. Any concerns w		
	indicated he went into the kitchen and showed the				be addressed immediately. 4)l	⊓OW	

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA X2) MULTIPLE CONSTRUCTION (X3) D	(X3) DATE SURVEY	
AND PLAN OF CORRECTION IDENTIFICATION NUMBER A. BUILDING <u>00</u> CO	COMPLETED	
	09/22/2023	
STREET ADDRESS, CITY, STATE, ZIP COD		
NAME OF PROVIDER OR SUPPLIER  51REE1 ADDRESS, CITY, STATE, ZIP COD  501 S MURPHY AVE		
HUTSONWOOD AT BRAZIL  BRAZIL, IN 47834		
TIO TOONWOOD AT DRAZIL DRAZIL DRAZIL, IN 47034		
(X4) ID SUMMARY STATEMENT OF DEFICIENCIE ID PROVIDER'S PLAN OF CORRECTION	(X5)	
PREFIX (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX GEACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE	COMPLETION	
TAG REGULATORY OR LSC IDENTIFYING INFORMATION TAG DEFICIENCY)	DATE	
dietary staff how to move the deep fryer and the corrective actions will be		
stove to clean between and around the monitored: The results of these		
appliances. 2. During a dining observation, on audits will be reviewed in Quality		
9/17/23 at 12:13 p.m., Certified Nurse's Assistant  Assurance Meeting monthly for 6		
(CNA) 3 served a resident her tray of food. CNA 3 months or until 100% compliance		
took the resident's brownie out of the plastic wrap is achieved x3 consecutive		
with bare hands and placed the brownie on the months. The QA Committee will		
plastic wrap in front of the resident's plate. identify any trends or patterns and		
make recommendations to revise		
On 9/17/23 at 12:20 p.m., CNA 3 served a resident the plan of correction as		
her tray of food. CNA 3 took the resident's indicated. 5)Date of		
brownie out of the plastic wrap with bare hands compliance:10/16/2023		
and placed the brownie on the plastic wrap in		
front of the resident's plate.		
During an interview, on 9/1923 at 1:40 p.m., CNA 7		
indicated staff should not touch the resident's		
food with their bare hands.		
Duning on intermiting on 0/20/22 of 2:20 m m		
During an interview, on 9/20/23 at 2:30 p.m.,		
Regional Nurse Consultant indicated staff should		
not touch resident's food with bare hands.		
3. During observation of hall tray administration,		
on 9/17/23 at 12:42 p.m., Certified Nursing Assistant (CNA) 3 was observed washing her		
Assistant (CNA) 3 was observed washing ner hands at the handwash station behind the nurse's		
station. During the procedure, she reached her		
hand under the automatic paper towel dispenser,		
several times, but no paper towel was dispensed.  The CNA was observed to turn off the faucet with		
her bare hands.		
nei vait nanus.		
On 9/17/23 at 12:45 p.m., paper towels were		
observed dispensed from the towel dispenser4.		
During a dining observation, on 9/20/23 at 12:20		
p.m., in the closed unit dining area, Qualified		
Medication Aide (QMA) 12 was observed		
washing her hands in the kitchen sink area. QMA		
washing hel hands in the kitchen shik area. Qivia		
12 washed her hands, then using the handle, hand		

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STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY	
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER			COMPLETED	
155503		B. WING	09/22/2023			
		<u> </u>	STREET	ADDRESS, CITY, STATE, ZIP COD		
NAME OF P	ROVIDER OR SUPPLIER	L		MURPHY AVE		
HUTSON	IWOOD AT BRAZIL			L, IN 47834		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE	ID	PROVIDER'S PLAN OF CORRECTION	(X5)	
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE COMPLETION	
TAG		LSC IDENTIFYING INFORMATION	TAG	DEFICIENCY)	DATE	
		her hands. QMA 12 served				
		dents and returned to wash				
		MA 12 washed her hands and				
	-	le, hand cranked the paper				
	-	h her bare hand, she dried her				
		ed to serve meal trays to the				
	residents.					
	On 9/20/23 at 12:25	p.m., during an interview with				
		ated she should have gone to				
		in paper towel. The paper				
		nsed prior to washing hands				
	_	nstructed, they did not need				
		with a paper towel. She				
	acknowledged she should have dispensed paper					
	towel first to avoid soiling hands after washing.					
	During an interview, on 9/21/23 at 10:27 a.m.,					
	Infection Preventionist (IP) Registered Nurse (RN)					
	16 indicated, staff should use correct					
		to and during meal service. If				
		towel holder which must be				
		they must dispense paper				
		before washing the hands, to				
	prevent contamination of clean hands.					
	On 0/19/22 at 0.10	om the Dietomy Director				
		a.m., the Dietary Director  nt titled, "FOOD SAFETY				
	•					
	AND SANITATION," dated 8/14/2019, and indicated it was the policy currently being used					
	by the facility. The policy indicated, "Purpose: Follow all local, state and federal standards and regulations in order to assure a safe and sanitary					
	_	tmentProcedureB.				
	-	staff shall wash their hands				
		t to work in the kitchen. And				
		d their hands in an unsanitary				
		ng, sneezing, using the				
	-	poisonous compounds, dirty				
	dishes, or handling	patients/residents"				

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

PRINTED: 10/23/2023 FORM APPROVED OMB NO. 0938-039

STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	(X2) M	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY	
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER	A. BU	A. BUILDING <u>00</u>		COMPLETED	
		155503	B. W	B. WING		09/22/2023	
				CTDEET A	ADDRESS, CITY, STATE, ZIP COD		
NAME OF F	PROVIDER OR SUPPLIEF	3			MURPHY AVE		
HUTSON	IWOOD AT BRAZIL	_			., IN 47834		
	Т		1		,		
(X4) ID		STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE		(X5)
PREFIX	` `	ICY MUST BE PRECEDED BY FULL		PREFIX	CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	TE	COMPLETION
TAG		R LSC IDENTIFYING INFORMATION	l	TAG	DEFICIENCY) DATI		
		a.m., the Administrator nt, titled, "Hand Washing					
		ted 7/19/21, and indicated it					
		ently being used by the					
		indicated, "Skilled					
		leaning hands with soap and					
		irst with waterApply soap					
		ls together vigorously for at					
		s covering all surfaces of the					
		Rinse hands with water and					
	use disposable towels to dryUse towel to turn						
	off faucet"						
	On 9/18/23 at 9:27 a.m., the Dietary Director						
	*	nt, titled, "Electric Floor					
	1 -	022, and indicated it was the					
		tly being used by the facility.					
		ndicated, "6.2 Cleaning: The					
		eaned regularly. Clean the fry					
	_	ch week by filling it to just					
	below the upper oil level mark with water"  On 9/20/23 at 3:19 p.m., the DON provided a						
	document titled, "Food Service Distribution," dated December 2010, and indicated it was the policy currently being used by the facility. The policy indicated, "6. Bare hand contact with						
	food is prohibited Gloves must be worn when						
	handling food direc						
	nanding food directly						
	3.1-21(i)(1)						
3.1-21(i)(3)							

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