

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

PRINTED: 08/15/2024

FORM APPROVED

OMB NO. 0938-039

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155070		X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING		X3) DATE SURVEY COMPLETED 07/25/2024	
NAME OF PROVIDER OR SUPPLIER GREEN VALLEY CARE CENTER				STREET ADDRESS, CITY, STATE, ZIP COD 3118 GREEN VALLEY RD NEW ALBANY, IN 47150			
(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
F 0000 Bldg. 00	<p>This visit was for the investigation of Complaint IN00437132.</p> <p>Complaint IN00437132 - Federal/State deficiency related to the allegations is cited at F812.</p> <p>Survey date: July 25, 2024.</p> <p>Facility number: 000028 Provider number: 155070 AIM number: 100275370</p> <p>Census Bed Type: SNF/NF: 120 Total: 120</p> <p>Census Payor Type: Medicare: 6 Medicaid: 98 Other: 16 Total: 120</p> <p>This deficiency reflects State Findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed on July 30, 2024.</p>			F 0000			
F 0812 SS=E Bldg. 00	<p>483.60(i)(1)(2) Food Procurement,Store/Prepare/Serve-Sanitary §483.60(i) Food safety requirements. The facility must -</p> <p>§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained</p>						

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

TITLE

(X6) DATE

Greg Dattilo

Executive Director

08/09/2024

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>directly from local producers, subject to applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.</p> <p>Based on observation, record review and interview, the facility failed to ensure the kitchen equipment and floor was clean and free from grease and food particles for 2 of 3 kitchen observations. This deficient practice had the potential to affect 120 residents currently residing in the facility.</p> <p>Findings Include:</p> <p>During an observation of the facility kitchen the following was observed:</p> <ul style="list-style-type: none"> - The deep fryer had grease and a brown black substance buildup on the fryer baskets, and the top and sides of the fryer. - The gas stove knobs had a grease and food debris buildup. - The cart sitting beside the stove, had a sheet pan sitting on the shelf with a greasy food buildup on the utensils. - The employee sink had a black substance in the 			F 0812	<p>This plan of correction is to serve as Green Valley Care Center's credible allegation of compliance. Submission of this plan of correction does not constitute an admission by Green Valley Care Center or its management company that the allegations contained in the survey report is a true and accurate portrayal of the provision of dietary department and other services in this facility, nor does this submission constitute an agreement or admission of the survey allegations.</p> <p>Green Valley Care Center would like to request paper compliance via a desk review.</p> <p>F 812 Food Procurement, store/prepare/serve/sanitary</p> <p>What corrective actions will be accomplished for those residents found to have been affected by the deficient</p>		08/14/2024

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	<p>sink bowl, and on the front and sides of the sink.</p> <p>- The kitchen floor felt greasy and was slippery. The floor was dirty with grime and food debris build up. There were various items of trash laying on the floor.</p> <p>- Sitting on a table near the dishwasher there was a large bowl with a brown thick substance inside. The substance was up the sides of the bowl and was dried and crusty. Beside the large bowl was a container of a yellow substance and the top of the yellow substance was dried.</p> <p>- The handle on the refrigerator door was missing.</p> <p>- The refrigerator doors had food debris and smudges.</p> <p>- The stainless steel tables had dark brownish spots, food debris and grease on the shelves.</p> <p>The cleaning schedule was not posted and the Assistant Dietary Manager could not find the schedule.</p> <p>During an interview on 7/25/24 at 9:30 a.m., the Assistant Dietary Manager indicated she did not know where the cleaning schedules were.</p> <p>During an observation and interview on 7/25/24 at 9:40 a.m., Dietary Aide 5 and Dietary Aide 6, indicated they did not know what the brown substance was in the large bowl. They did not know how long the bowl had been sitting on the table. Dietary Aide 5 indicated whatever it was, it looked old to her.</p> <p>During an interview on 7/25/24 at 9:45 a.m., Dietary Aide 5 indicated the Dietary Manager</p>				<p>practice?</p> <p>On 7/26/24, Dietary Manager completed a thorough cleaning of kitchen to include: deep fryer, gas stove knobs, employee sink, refrigerator doors, kitchen floor, tables, pots/pans, linens listed on 2567 was completed.</p> <p>Cleaning schedules immediately posted.</p> <p>How other residents have the potential to be affected by the same deficient practice will be identified and what corrective actions will be taken?</p> <p>Residents who receive food from Dietary Department have the potential to be affected</p> <p>ED/Designee will provide education to the Dietary Manager and the dietary dept associates on proper cleaning of the kitchen, other dietary related areas, and kitchen equipment. Dietary Manager and dietary dept associates educated on cleaning schedules and where they are posted.</p> <p>What measures will be put into place and what systemic changes will be made to ensure that the deficient practice does not occur.</p>		

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	<p>took the cleaning schedules down. She thought he was going to update them. She presented a weekly cleaning schedule that was dated for the months of December 2023 to March 2024. She indicated she tried to clean up after she got done with her duties. She did not know how often the kitchen was deep cleaned and when the kitchen was last cleaned. The Dietary Aide indicated she thought the kitchen was dirty and needed cleaned. The night shift came in from 11:00 a.m. to 8:00 p.m. She indicated the staff was supposed to clean after dinner, but they were not cleaning. She indicated the staff had complained to the Dietary Manager, but nothing had been done about the problem. She indicated the Dietary Manager let the evening staff get away with not cleaning.</p> <p>During a return visit to the kitchen on 7/25/24 at 11:00 a.m., the same issues were observed as well as the following:</p> <ul style="list-style-type: none"> - A towel was laying on top of the silverware table with a large amount of a light brown substance. The substance appeared to be oatmeal. - Plastic cup lids were laying on the floor beside the tray racks. <p>During an interview on 7/25/24 at 11:30 a.m., the Dietary Manager indicated the kitchen would be cleaned daily. Deep cleaning would be done weekly. If he observed something dirty he would clean it up. The dietary staff had individual cleaning duties and they had to sign off when the job was completed. He indicated the facility used a cleaning service to clean the stove hoods, but he wasn't sure when the last time they were cleaned. The floor would be mopped 2 to 3 times a day especially after meals. The floor was old and it would probably help if they had new flooring. He</p>				<p>Daily, Weekly, and Monthly Cleaning schedules were put into place and will be signed off to validate that cleaning was completed.</p> <p>ED to educate Dietary Manager and Dietary Department Associates on proper cleaning and cleaning schedules by date of compliance.</p> <p>RD to continue to complete sanitation audit monthly during facility visit.</p> <p>How will the corrective actions be monitored to ensure the deficient practice will not recur, i.e., what quality assurance program will be put into place?</p> <p>Executive Director/Designee will complete auditing to ensure dietary kitchen is clean, equipment is properly cleaned, and cleaning schedules are posted and being followed. Auditing to occur 5x/week for 4 weeks, then twice weekly for 4 weeks, then monthly for 4 months for a total of 6 months of monitoring,</p> <p>The results of these reviews will be discussed at the monthly facility Quality Assurance Committee meeting monthly for three months and then quarterly</p>		

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	<p>indicated the second shift came in at 11:00 a.m., until closing around 8:00 p.m., and they were instructed not to leave dishes for the day shift. He could not remember when the last time the kitchen had a deep scrubbing.</p> <p>The Cleaning policy, dated 10/4/19, and revised on 4/30/24 included, but was not limited to, " ... The director of Food and Nutrition Services develops a cleaning schedule, with assistance from the Registered Dietitian, to ensure that the Food and Nutrition Services department remains clean and sanitary at all times. 1. The Director of Food and Nutrition Services develops a cleaning schedule to include all equipment and areas to be cleaned. 2. Designated cleaning task are assigned to each position. 3. The cleaning schedule is posted in a location where it can be easily read. 4. The Director of Food and Nutrition Services monitors the cleaning schedule to ensure the tasks are completed timely and appropriately..."</p> <p>This Citation relates to Complaint IN00437132.</p> <p>3.1-21(i)(3)</p>				<p>thereafter for a total of 6 months. Re-education, frequency and/or duration of reviews will be increased as needed if any areas of noncompliance are identified during the auditing process until compliance has been reached.</p> <p>Date of Compliance: 8/14/2024</p> <p>The Administrator at Green Valley Care Center is responsible in ensuring compliance in this Plan of Correction.</p>		