

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

PRINTED: 10/27/2021

FORM APPROVED

OMB NO. 0938-039

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155370	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 09/29/2021
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NAME OF PROVIDER OR SUPPLIER PREMIER HEALTHCARE OF NEW HARMONY	STREET ADDRESS, CITY, STATE, ZIP COD 251 HIGHWAY 66 NEW HARMONY, IN 47631
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F 0000 Bldg. 00	<p>This visit was for Investigation of Complaint IN00363444. This visit included a COVID-19 Focused Infection Control Survey.</p> <p>Complaint IN00363444- Substantiated. Federal/State deficiencies related to the allegations are cited at F812.</p> <p>Survey dates: September 28 & 29, 2021</p> <p>Facility number: 000555 Provider number: 155370 AIM number: 100267530</p> <p>Census Bed Type: SNF/NF: 43 Total: 3</p> <p>Census Payor Type: Medicare: 2 Medicaid: 35 Other: 6 Total: 43</p> <p>This deficiency reflects State Findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed on September 30, 2021.</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</p>			

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

TITLE

(X6) DATE

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>federal, state or local authorities.</p> <p>(i) This may include food items obtained 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 was sanitary and food was labeled and stored properly for 2 of 2 kitchen observations. Food was unlabeled and undated after opening, floors had dirt/debris on them, soiled serving utensils were in the freezer, floors and walls had black and white stains on them, and coffee carafes and food serving carts were soiled. (Kitchen)</p> <p>Findings include:</p> <p>During the initial tour of the kitchen on 9/28/21 at 8:30 a.m.- 8:57 a.m., the following was observed,</p> <p>1. The kitchen had two handwashing sinks. Both handwashing sinks lacked paper towels to dry hands after hand hygiene.</p> <p>On 9/28/21 at 12:20 p.m., paper towels were noted at both handwashing sinks.</p> <p>During an interview with Cook 1 on 9/28/21 at 8:40</p>	F 0812	<p>Food Procurement, Storage/Preparation/Service/Sanitization F483.60 [i] [1] [2]</p> <p>The items noted below this area are <u>corrected</u> as of <u>10/11/2021</u>: *Paper towels are in place at the handwashing sinks *All kitchen items that were cited on survey of 9/28-29/2021, for being unlabeled and/or undated, have been properly labeled and/or dated as of 10/11/2021</p> <p>The items noted below this area are <u>in process of correction</u> and have a date certain for completion of <u>10/19/2021</u>: *Lid on outside of ice maker is</p>	10/19/2021

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	<p>a.m., he indicated the kitchen ran out of paper towels last night and he had not refilled them. No hand hygiene was observed during the kitchen tour by Cook 1 or Dishwasher 1.</p> <p>2. A undated plastic bag of sliced onions was in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the bag of sliced onions was dated.</p> <p>3. A plastic container of sliced cheese was noted to be unlabeled and undated in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the container of sliced cheese was labeled and dated.</p> <p>4. A plastic container of a white substance was unlabeled and undated in the refrigerator.</p> <p>On 9/28/21 the plastic container of white substance was labeled as white gravy and dated.</p> <p>5. Two plastic containers of a red substance were unlabeled and undated in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the two containers of red substance were no longer in the refrigerator.</p> <p>6. An open container of BBQ sauce was undated in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the open container of BBQ sauce was still undated.</p> <p>7. An open container of sour cream was undated in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the open container of sour cream was still undated.</p>		<p>being cleaned weekly</p> <p>*Inside rim of ice maker is being cleaned weekly</p> <p>*Walls in dry storage are being scrubbed monthly</p> <p>*Kitchen floors are being cleaned and scrubbed throughout daily</p> <p>*Counter tops and shelves are being deep cleaned daily</p> <p>*Food carts are being scrubbed thoroughly daily</p> <p>*Top of dishwasher is being cleaned weekly</p> <p>*Walls in kitchen are being scrubbed monthly</p> <p>*Floor mats are being scrubbed and cleaned daily</p> <p>*Coffee pots, carafes, and other stained items are being soaked in bleach and de-liming agents to remove stains on a daily basis</p> <p>Future oversight, of the above noted items, will be managed and citations will be prevented from recurrence by using a checklist with initials for tasks/duties in areas that were cited. In addition, these findings shall be addressed in both ad hoc and regular monthly QAPI meetings, to mitigate recurrences. This tag shall be reviewed by the FSS on a weekly basis for two [2] months and by the Registered Dietician on a monthly basis for two [2] months. If the cited issues have been</p>	

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	<p>8. An open container of garlic sauce was undated in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the open container of garlic sauce was still undated.</p> <p>9. An open container of ketchup was undated in the refrigerator.</p> <p>On 9/28/21 at 12:20 p.m., the open container of ketchup was still undated.</p> <p>10. An open bag of mashed potatoes was undated on the shelf in the food preparation area.</p> <p>On 9/28/21 at 12:20 p.m., the open bag of mashed potatoes was still undated.</p> <p>11. An open bag of potato chips was undated on the shelf in the food preparation area.</p> <p>On 9/28/21 at 12:20 p.m., the open bag of potato chips was still undated.</p> <p>12. An open jar of peanut butter was undated on the shelf in the food preparation area.</p> <p>On 9/28/21 at 12:20 p.m., the open jar of peanut butter was still undated.</p> <p>13. An open bottle of Worcestershire sauce was undated on the shelf in the food preparation area.</p> <p>On 9/28/21 at 12:20 p.m., the open bottle of Worcestershire sauce was still undated.</p> <p>14. Three plastic bins of cereal were unlabeled and undated in the food preparation area.</p>		<p>ameliorated by December 31, 2021, the reviews will be conducted on a routine monthly basis, by both the FSS and the R.D., effective January 1, 2022. The cited areas will be introduced at the monthly QAPI meetings until resolution of the issues occur. If any circumstances arise, that preclude the resolution of the cited problems, then the FSS shall call an Ad Hoc QAPI to address the unresolved issues, on a weekly basis, until the issues are corrected. When the FSS conducts his monitoring of the cited issues and finds them to be in full compliance, after two [2] months from October 22, 2021, then it will be deemed to be in a status of compliance. At this juncture, the cited issues will be considered resolved and the monitoring efforts will revert to a routine monthly timeframe.</p> <p>The person[s] responsible for this continued monitoring and action process is the Food Service Supervisor and/or his dietary designee on duty. In addition, the Registered Dietician is reviewing the areas cited monthly and immediately reporting the findings to the Administrator for review and action.</p> <p>Most cited items, that were that were deemed as noncompliant, have been resolved at this time October 22,2021. Remaining</p>	

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	<p>On 9/28/21 at 12:20 p.m., the three bins of cereal were no longer in the food preparation area.</p> <p>15. A plastic bin of beans was unlabeled and undated in the food preparation area.</p> <p>On 9/28/21 at 12:20 p.m., the bin of beans was still unlabeled and undated.</p> <p>16. A plastic bin of flour was unlabeled and undated in the food preparation area.</p> <p>On 9/28/21 at 12:20 p.m., the bin of flour was still unlabeled and undated.</p> <p>17. The lid on the outside of the ice machine had white stains and the inside rim of the machine was dirty and stained.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>18. An open container of syrup was undated in the dry storage area.</p> <p>On 9/28/21 at 12:30 p.m., the open container of syrup was no longer in the dry storage area.</p> <p>19. An open 50 pound bag of sugar was undated in the dry storage area.</p> <p>On 9/28/21 at 12:30 p.m., the open bag of sugar was still undated.</p> <p>20. The walls in the dry storage area had black streaks and stains.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>21. The floor in the dry storage area had dirt/debris under the shelves.</p>		<p>items [noted above] that require a more extensive cleaning process or special ordering, shall be completed by October 22, 2021.</p>	

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	<p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>22. A soiled ice cream scoop was noted next to a gallon of ice cream, sitting on a tray in the freezer.</p> <p>On 9/28/21 at 12:30 p.m., the soiled ice cream scoop was no longer in the freezer.</p> <p>23. Three open containers of ice cream were undated in the freezer.</p> <p>On 9/28/21 at 12:30 p.m., one of the open containers was no longer in the freezer, the other two remained undated.</p> <p>24. An open bag of chocolate flavored chips was undated in the freezer.</p> <p>On 9/28/21 at 12:30 p.m., the open bag of chocolate flavored chips was still undated.</p> <p>25. A foil covered piece of meat was unlabeled and undated in the freezer.</p> <p>On 9/28/21 at 12:30 p.m., the foil covered meat was no longer in the freezer.</p> <p>26. 4 small cups of fruit, covered in plastic wrap, were unlabeled and undated in the walk in cooler.</p> <p>On 9/28/21 at 12:30 p.m., the cups of fruit were still unlabeled and undated.</p> <p>27. An open bag of coleslaw mix was undated in the walk in cooler.</p> <p>On 9/28/21 at 12:30 p.m., the open bag of coleslaw mix was still undated.</p> <p>28. The floor under the sink near the ice maker had</p>			

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	<p>white stains and dirt and debris, and the floor under the floor mat had black and white stains.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>29. The floor under and around the ice maker had white stains and debris, and the floor under the floor mat was black and wet.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>30. The counters and bottom shelves of the food preparation area had dirt and debris on them.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>31. The three food carts were dirty with stains and debris.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>32. The top of the dishwasher had a brown debris substance and white stains on it.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>33. The floor in the dishwashing area had white stains on the floor around and under the sink area, and the walls behind the sinks and dishwasher had black streaks and stains on them.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>34. The floor mat in front of the dishwashing sink had black stains and debris under it.</p> <p>On 9/28/21 at 12:30 p.m., the same was observed.</p> <p>35. The kitchen floor had dirt and debris under the tables and food preparation areas.</p>			

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	<p>On 9/28/21 at 8:35 a.m., Cook 1 was observed to start sweeping the kitchen floors.</p> <p>On 9/28/21 at 12:30 p.m., the floors in the food preparation area appeared to have been swept.</p> <p>36. The coffee carafes had brown stains inside and the handles were soiled.</p> <p>On 9/28/21 at 12:30 p.m., all coffee carafes were observed sitting on the side of the sink to be washed.</p> <p>During an interview on 9/28/21 at 8:50 a.m. with Cook 1, he indicated, all foods should be labeled and dated upon opening, and before putting away in a different container. The soiled ice cream scoop should have never been left in freezer. He was going to remove it immediately.</p> <p>During an interview with the Director of Nursing on 9/28/21 at 9:15 a.m., she indicated the Dietary Manager was out on vacation and Cook 1 was in charge of the kitchen. She indicated the floors should be cleaned and all items labeled and dated. " When the cat is away, the mice will play."</p> <p>During a review of the daily cleaning schedule for August on 9/28/21 at 1:30 p.m., it indicated the following tasks were to be completed twice daily, a.m. and p.m.,</p> <p>Convection oven outside Range/oven outside Grill outside Reach in refrigerator Microwave Checks trays with dishes Prep table 1</p>			

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	<p>Meat slicer clean/covered Robot coupe Storage bins on wheels Long prep table and shelf below Utensil bins outside Plate warmer outside Base heater Steam table and shelves Steam table lids Cooks utility cart Toaster, clean, crumb free Mixer Trash and boxes out Temp logs completed Sanitizer logs for breakfast/lunch</p> <p>The schedule indicated all were initialed as completed.</p> <p>During a review of the current policy, " Labeling and Dating," revised 4/18, provided by the Director of Nursing on 9/28/21 at 1:35 p.m., it indicated, " Any ready to eat food or prepared food will be labeled with the date opened or prepared on and the date of discard...Foods that are considered held under refrigeration for cumulatively more than 24 hours before service shall be date marked. Opened packages of foods that do not require refrigeration (such as cereals, sugar, flour, etc) will be dated with the open date and the expiration date if noted by the manufacturer. " Use by" or date of discard will include the day of opening or preparation. Example: Leftovers shall be used within 3 days (72 hours) with Day 1 being the date of preparation and may be reheated only once...All items that are not in their original containers will be labeled and/or easily identifiable. All packaged foods removed from original packaging (original case) will be dated with date received and dated opened</p>			

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	<p>if opened (i.e.. bags of frozen vegetables removed from the original case).</p> <p>During a review of the current policy, " Food Storage," dated 12/2017, provided by the Director of Nursing on 9/28/21 at 1:35 p.m., indicated, " Food will be stored in a manner consistent with Food Code Guidelines and protected from contamination...Items removed from original packaging will be dated with date of delivery and will be rotated/used following FIFO. Opened containers will be resealed in a manner that protects the remaining food product and will be dated with open date and a discard date on or before 30 days following opening or within manufacturer's expiration guidelines."</p> <p>During a review of the current policy, " Labeling and Dating," dated 1/2018, indicated, " All opened and leftover items will be labeled with the date of opening/date stored and a discard/use-by date...These are guidelines and should not be used in place of good judgement. When in doubt, throw it out."</p> <p>During a review of the current policy, " Cleaning Procedure for Equipment and Utensils," dated 2010, provided by the Director of Nursing on 9/29/21 at 8:11 a.m., indicated, " Equipment and utensils used in food preparation will be cleaned and sanitized according to standard procedure. Dietary manager may post a schedule for cleaning assignments.</p> <p>This Federal tag relates to Complaint IN00363444.</p> <p>3.1-21(i)(2) 3.1-21(i)(3)</p>			