STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION DENTIFICATION NUMBER 155816		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 08/08/2023	
l ` ′ l	R	STREET 1635 N	ADDRESS, CITY, STATE, ZIP COD I ARLINGTON AVE NAPOLIS, IN 46218 PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE	ON (X5)	
TAG REGULATORY O	R LSC IDENTIFYING INFORMATION	TAG	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	DATE	
conducted by the In accordance with 42 Survey Date: 08/0 Facility Number: 0 Provider Number: AIM Number: 201 At this Emergency Arlington Place He compliance with E Requirements for N Participating Provides 483.73 The facility has 84 the survey, the cen	8/23 013005 155816 256400 Preparedness survey, ealth Campus was found in mergency Preparedness Medicare and Medicaid ders and Suppliers, 42 CFR certified beds. At the time of	E 0000	Preparation or execution of thi plan of correction does not constitute admission or agreed of provider of the truth of the falleged or conclusions set fort the Statement of Deficiencies. Plan of Correction is prepared executed solely because it is required by the position of Fedand State Law. The Plan of Correction is submitted in order respond to the allegation of noncompliance cited during the Life Safety Emergency Preparedness survey visit with exit on August 8th, 2023. Please accept this Plan of Correction as the provider's credible allegation of compliance of August 8th, 2023. The provider respectfully requests review with paper compliance be considered in establishing states.	ment acts h on The and deral er to th	
Licensure Survey v Department of Hea 483.90(a). Survey Date: 08/0	e Recertification and State was conducted by the Indiana Ith in accordance with 42 CFR 8/23	K 0000	Preparation or execution of thi plan of correction does not constitute admission or agreer of provider of the truth of the falleged or conclusions set fort the Statement of Deficiencies. Plan of Correction is prepared	ment acts h on The	

Janet Worley DHS, RN 08/23/2023

Any defiency statement ending with an asterisk (*) denotes a deficency which the institution may be excused from correcting providing it is determin

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 disclodays 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.

FORM CMS-2567(02-99) Previous Versions Obsolete Event ID: F3EB21 Facility ID: 013005 If continuation sheet Page 1 of 17

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION (X3) DATE SURV			SURVEY		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER	A. BU	JILDING	01	COMPL	ETED
		155816	B. WI	NG		08/08/	2023
				CTREET	ADDRESS CITY STATE ZID COD		
NAME OF F	PROVIDER OR SUPPLIEF	2			ADDRESS, CITY, STATE, ZIP COD ARLINGTON AVE		
ADLING:		TH CAMPILE					
ARLING	TON PLACE HEALT	I H CAMPUS		INDIAN	APOLIS, IN 46218		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL		PREFIX	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG	REGULATORY OF	LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)		DATE
	Facility Number: 0	13005			executed solely because it is		
	Provider Number:	155816			required by the position of Fed	leral	
	AIM Number: 201	256400			and State Law. The Plan of		
					Correction is submitted in orde	er to	
	At this Life Safety	Code survey, Arlington Place			respond to the allegation of		
	Health Campus was	s found not in compliance with			noncompliance cited during		
	Requirements for Participation in				the Life Safety Emergency		
	Medicare/Medicaid, 42 CFR Subpart 483.90(a), Life Safety from Fire, and the 2012 edition of the National Fire Protection Association (NFPA) 101, Life Safety Code (LSC), Chapter 19, Existing				Preparedness survey visit wit	:h	
					exit on August 8th, 2023.		
					Please accept this Plan of		
					Correction as the provider's		
	Health Care Occupancies and 410 IAC 16.2. This one-story facility was determined to be of				credible allegation of compliar	ice	
					as of August 8th, 2023. The		
					provider respectfully requests	desk	
	Type V (111) const	ruction and was fully			review with paper compliance	to	
	sprinklered. The fac	cility has a fire alarm system			be considered in establishing	that	
	with smoke detection	on in the corridors, all areas			the provider is in substantial		
	open to the corridor	and hard-wired smoke			compliance.		
	detectors in all resid	lent sleeping rooms. This					
	facility as connected	d to an assisted living and					
	I	ea that is separated by a					
	_	vall. The facility has a capacity					
	of 84 and had a cen	sus of 57 at the time of this					
	survey.						
		idents have customary access					
		d all areas providing facility					
	services were sprinl	klered.					
	Quality Review cor	npleted on 08/10/23					
14 0004	NEDA (C.						
K 0324	NFPA 101					ļ	
SS=E	Cooking Facilities					ļ	
Bldg. 01	Cooking Facilities					ļ	
	Cooking equipme					ļ	
		NFPA 96, Standard for				ļ	
		l and Fire Protection of				ļ	
		ing Operations, unless:				ļ	
		ng equipment (i.e., small				ļ	
	appliances such a	s microwaves, hot plates.	1			Ų	1

A BUILDING 01 COMPLETED 08/08/2023 NAME OF PROVIDER OR SUPPLIER ARLINGTON PLACE HEALTH CAMPUS IDENTIFICATION OF DEFICIENCIE INDIANAPOLIS, IN 46218 IDENTIFICATION OF DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OF LSC IDENTIFYING INFORMATION TAG REGULATORY OF LSC IDENTIFYING INFORMATION TAG SOLID ASSESS AFFERENCED TO THE APPROPRIATE OF COMPLETION DATE TOOKing facilities open to the corridor in smoke compartments with 30 or fewer patients comply with the conditions under 18.3.2.5.3, 19.3.2.5.4, 19.3.2.5.4, Cooking facilities in smoke compartments with 30 or fewer patients comply with conditions under 18.3.2.5.4, 19.3.2.5.4, Cooking facilities protected according to NFPA 96 per 9.2.3 are not required to be enclosed as hazardous areas, but shall not be open to the corridor. 18.3.2.5.1 through 18.3.2.5.4, 19.3.2.5.1 through 19.3.2.5.5, 9.2.3, TIA 12-2 1) Based on observation and interview, the facility failed to maintain 1 of 1 kitchens in accordance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2011. NFPA 96, Section 12.1.2.4 states all deep-fat fryers shall be installed at a minimum 8 inches in beight between the adjacent device and Education of the staff of the purpose and function of the Ansul	STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY			RVEY		
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NFPA 96 per 9.2.3 are not required to be enclosed as hazardous areas, but shall not be open to the corridor. 18.3.2.5.1 through 18.3.2.5.4, 19.3.2.5.1 through 19.3.2.5.5, 9.2.3, TIA 12-2 1) Based on observation and interview, the facility failed to maintain 1 of 1 kitchens in accordance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2011. NFPA 96, Section 12.1.2.4 states all deep-fat fryers shall be installed with at least a 16 inches space between the fryer and surface flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass K 0324 K 324 – Cooking Facilities Immediate Intervention: The steel baffle that was located on the left side of the device was relocated to the right side of the cooking device to provide a minimum of 8 inches in height between the adjacent device and Education of the staff of the								
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with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2011. NFPA 96, Section 12.1.2.4 states all deep-fat fryers shall be installed with at least a 16 inches space between the fryer and surface flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass The steel baffle that was located on the left side of the device was relocated to the right side of the cooking device to provide a minimum of 8inches in height between the adjacent device and Education of the staff of the			-	K 0324		_		08/08/2023
and Fire Protection of Commercial Cooking Operations, 2011. NFPA 96, Section 12.1.2.4 states all deep-fat fryers shall be installed with at least a 16 inches space between the fryer and surface flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass on the left side of the device was relocated to the right side of the cooking device to provide a minimum of 8inches in height between the adjacent device and Education of the staff of the							e d	
Operations, 2011. NFPA 96, Section 12.1.2.4 states all deep-fat fryers shall be installed with at least a 16 inches space between the fryer and surface flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass relocated to the right side of the cooking device to provide a minimum of 8inches in height between the adjacent device and Education of the staff of the								
all deep-fat fryers shall be installed with at least a 16 inches space between the fryer and surface flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass cooking device to provide a minimum of 8inches in height between the adjacent device and Education of the staff of the								
16 inches space between the fryer and surface flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass minimum of 8inches in height between the adjacent device and Education of the staff of the		_				_		
flames from adjacent cooking equipment. Section 12.1.2.5 states where a steel or tempered glass between the adjacent device and Education of the staff of the								
12.1.2.5 states where a steel or tempered glass Education of the staff of the		_				_		
						-		
						purpose and function of the A	nsul	
height between the fryer and surface flames of the system to meet this deficiency		height between the	fryer and surface flames of the				II	
adjacent appliance, the requirement for a 16 inches which could affect as many as 30		adjacent appliance,	the requirement for a 16 inches			_ ·		
space shall not apply. This deficient practice residents, 4 staff, and 2 visitors.			-				s.	
could affect as many as 30 residents, 4 staff, and 2 Compliance Date			-			<u> </u>		
visitors in the kitchen / dining room area. August 8th		visitors in the kitch	en / dining room area.			_		
The Director of Plant Operations		E' 1' ' 1 1				•		
Findings include: was educated by the regional		Findings include:				_		
facilities support on NFPA 96		Dagad or1-	rations made with the Director			• •		
Based on an observations made with the Director of Plant Operations (D.P.O.) and the Facilities standard for ventilation control and fire protection of commercial							and	
		_				-	,,,,,,	
Maintenance Support Director (M.S.D.) on cooking operations in accordance with 2011, NFPA 96 Section			· · · · · · · · · · · · · · · · · · ·				IIIC C	
located immediately next to the gas burners on the 12.1.2.4, 18.3.2.5.1 through						•		
commercial cooking stove. There was a protective 18.3.2.5.4, 19.3.2.5.1 through			-			_		

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

Event ID:

F3EB21 Facility ID: 013005

If continuation sheet Page 3 of 17

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY			SURVEY		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER	A. B	UILDING	01	COMPL	ETED
		155816	B. W	'ING		08/08/	2023
				STREET A	ADDRESS, CITY, STATE, ZIP COD		
NAME OF F	PROVIDER OR SUPPLIER	8			ARLINGTON AVE		
ARLING	TON PLACE HEALT	TH CAMPUS		INDIANAPOLIS, IN 46218			
(X4) ID	CHMMADV	STATEMENT OF DEFICIENCIE		ID		I	(X5)
PREFIX		CY MUST BE PRECEDED BY FULL		PREFIX	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA		COMPLETION
TAG	`	R LSC IDENTIFYING INFORMATION		TAG	CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	TE	DATE
1110		least eight inches in height			19.3.2.5.5, 9.2.3, TIA 12-2		5.112
		p fryer, but it was on the			Dietary was in serviced as to t	he	
		lucing the necessary divider			proper location of protective b		
	between the two items.				and function of the Ansul syste		
					Exhibit A - In-service		
	This finding was re	viewed with the facility			The Director of Dietary Service	es	
	Administrator, the D.P.O. and the M.S.D. at the				will conduct an audit of the kite		
	exit conference held	d on			for proper placement weekly x	6	
	08/08/23 at 2:30 p.r	n.			then monthly x3.		
					Exhibit B – Audit tool		
	3.1-19(b)				Continued in services with all		
					dietary staff to ensure adherer	nce	
	2) Based on observation and interview, the facility				to life safety within dietary.		
	failed to ensure staff were instructed in the use of				Exhibit C - Dietary In-service		
		re suppression system in 1 of 1			The Executive Director will pre		
		Standard for Ventilation			the results of visual inspection		
		otection of Commercial			through the QAPI committee f		
		s, Section 10.5.7 states			further recommendations and	will	
		provided to employees			continue until QAPI team		
		r use of portable fire			determines substantial		
	_	ne manual activation of			compliance has been achieve	d.	
		quipment. Section 11.1.4 states					
		nually operating the fire					
	extinguishing system	-					
		e kitchen and shall be loyees by management. This					
		ould affect as many as 30					
	_	and 2 visitors in the kitchen /					
	dining room area.	id 2 visitors in the Kitchen /					
	diffing room area.						
	Findings include:						
	<i>5</i>						
	Based on an observ	ations made with the Director					
	of Plant Operations	(D.P.O.) and the Facilities					
		ort Director (M.S.D.) on					
		.m., the kitchen was provided					
	with a UL 300 hood fire suppression system.						
	Based on an intervi	ew, the cook was asked what					
	they would do if the	ere was a fire underneath the					
	hood. The reply was	s they would try to use a					

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

Event ID:

F3EB21 Facility ID: 013005

If continuation sheet Page 4 of 17

		X1) PROVIDER/SUPPLIER/CLIA	r í		NSTRUCTION	(X3) DATE	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER 155816	A. BU. B. WII	ILDING NG	01	COMPL 08/08/	
		100010	D. WII			00/00/	2023
NAME OF P	ROVIDER OR SUPPLIER				ADDRESS, CITY, STATE, ZIP COD ARLINGTON AVE		
ARLINGT	ON PLACE HEALT	TH CAMPUS	INDIANAPOLIS, IN 46218				
(X4) ID		STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX TAG	•	CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION]	PREFIX TAG	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	TE	COMPLETION DATE
	portable fire extinguevacuate the kitcher fire. The cook failed activating the hood hood fire suppression. This finding was revaluation to the Extension of th	nisher on the fire and then if that failed to put out the I to indicate manually pull station for the UL 300					
K 0341 SS=F Bldg. 01	and components a accordance with N Code, and NFPA 7 Code to provide et part of the building occupied, detection alarm control unit. detection is also in appliance circuit p supervising station Fire alarm system transmission paths integrity. 18.3.4.1, 19.3.4.1, Based on observation	n - Installation m is installed with systems approved for the purpose in IFPA 70, National Electric 72, National Fire Alarm ffective warning of fire in any g. In areas not continuously n is installed at each fire In new occupancy, astalled at notification ower extenders, and n transmitting equipment. wiring or other s are monitored for 9.6, 9.6.1.8 on and interview, the facility	K 03	341	K341 – Fire alarm system		08/08/2023
	were protected. NFI Signaling Code Secturning off activated appliance(s) shall be with 10.10.3 through the means shall be kalocked cabinet or a	23 fire alarm control panels 24 72, National Fire Alarm and tion 10.10.1 states a means for d alarm notification e permitted only if it complies h 10.10.7. Section 10.10.3 states tey-operated or located within arranged to provide equivalent mauthorized use. This			Immediate intervention The key located in the fire alar control panel located at the frodoor was immediately remove accordance with K341 to compainth the deficiency that has the possibility to affect all occupant of the facility.	ont d in oly e	

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Event ID:

F3EB21 Facility ID: 013005

If continuation sheet Page 5 of 17

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA				(X3) DATE	3) DATE SURVEY		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER	A. BUI	LDING	01	COMPL	
		155816	B. WIN	IG		08/08/	/2023
	PROVIDER OR SUPPLIER			1635 N	ADDRESS, CITY, STATE, ZIP COD ARLINGTON AVE APOLIS, IN 46218		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE	-	ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL	F	PREFIX (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE		TE	COMPLETION
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)		DATE
	deficient practice co the facility.	ould affect all occupants within			Compliance Date 8-8-2023		
	Findings include: Based on an observations made with the Director of Plant Operations (D.P.O.) and the Facilities Maintenance Support Director (M.S.D.) on 08/08/23 at 11:57 a.m., the fire alarm control panel (FACP) doors [the two sub panels and the main panel] were not locked and had the key inserted in the panel/sub panel locks. All of three FACP/sub panels in the facility were found to be like this. Based on interview at the time of each observation, the M.S.D. said the FACP/sub panels had the keys left in them so the alarm can be silenced quickly and added that he would find a new place to keep them and advise staff of the new location so unauthorized people could not silence an alarm. This finding was reviewed with the facility Administrator, the D.P.O. and the M.S.D. at the exit conference held on 08/08/23 at 2:30 p.m.				The Director of Plant Operatio was educated by Regional Facilities Support on NFPA 70 National Electric Code, and NI 72. Fire alarm system wiring of other transmission path are monitoring for integrity. 18.3.4 19.3.4.1, 9.6, 9.6.1.8, 10.10.3 through 10.10.7, section10.10 Exhibit D – In-service The Director of Plant Operation will complete a visual inspection the fire panels for proper protection. Weekly x6 then monthly x3 Exhibit E- Audit tool The Executive Director will present the results of visual inspection through the QAPI committee for further recommendations and continue until QAPI team determines substantial	esent	
K 0252	NEDA 404				compliance has been achieved	d.	
K 0353 SS=C Bldg. 01	Sprinkler System - Automatic sprinkle are inspected, tes accordance with N Inspection, Testing Water-based Fire Records of system	- Maintenance and Testing - Maintenance and Testing er and standpipe systems ted, and maintained in IFPA 25, Standard for the g, and Maintaining of Protection Systems. In design, maintenance, esting are maintained in a					

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA					(X3) DATE		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER	A. BUILDING 01 COMPLETED				
		155816	B. WIN	G		08/08/	2023
	PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP COD 1635 N ARLINGTON AVE INDIANAPOLIS, IN 46218				
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL	P	REFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)		DATE
		nd readily available. system last checked					
	b) Who provided system test c) Water system supply source						
	coverage for any rautomatic sprinkle 9.7.5, 9.7.7, 9.7.8, Based on observation failed to ensure 1 of provided with spare cabinet large enough heads, and a sprinkl NFPA 25, Standard and Maintenance of Systems, 2011 Edit supply of spare sprinklers that have any way can be proshall correspond to ratings of the sprinkles.	and NFPA 25 on and interview, the facility of 1 sprinkler systems were e sprinklers, a spare sprinkler th to fit all spare sprinkler er wrench on the premises. for the Inspection, Testing, Water-Based Fire Protection ion, Section 5.4.1.4 states a nklers (never fewer than six) on the premises so that any been operated or damaged in mptly replaced. The sprinklers the types and temperature clers on the property. The	K 03:	53	Immediate Intervention Upon inspection one sprinkler head was located outside of protective cabinet the extra he was removed from the location comply with K353 this deficien could affect all residents, staff and visitors in the facility. Compliance date 8-8-2023	ead n to ncy ,	08/08/2023
	the temperature in v no time exceed 100 sprinkler wrench sh cabinet to be used in of sprinklers. This of	tept in a cabinet located where which they are subjected will at degrees Fahrenheit. A special all be provided and kept in the in the removal and installation deficient practice could affect and visitors in the facility.			The Director of Plant Operation was educated by the Regional Facilities Support on NFPA 25 Standard for the inspection, Testing and Maintenance of Water-Based Fire Protection Systems, 2011 edition. In accordance with sections 9.7.3	j,	
	Findings include:				9.7.7, 9.7.8		
	of Plant Operations	ations made with the Director (D.P.O.) and the Facilities			Exhibit D - In-service		
		ort Director (M.S.D.) on			The Director of Plant Operatio		
	_	.m., the spare sprinkler cabinet			will visually inspect the sprinkl	er	
	in the riser room wa	as not large enough to contain			systems to ensure proper		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155816		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 08/08/2023	
	PROVIDER OR SUPPLIEF		STREET ADDRESS, CITY, STATE, ZIP COD 1635 N ARLINGTON AVE INDIANAPOLIS, IN 46218		
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE ICY 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)	(X5) COMPLETION DATE
K 0741 SS=E Bldg. 01	all sprinkler heads a sprinkler heads. Wheas opened, the call heads than spots average. Based on it observations, the Donot large enough to heads and removed protected. This finding was read a stranger of the stranger of	and prevent damage to the nen the cabinet in riser room binet contained more sprinkler ailable for sprinkler head neterview at the time of the nence of the new of th	PREFIX TAG	protection weekly x 6 then monthly x 3. Exhibit F – Audit tool The Executive Director will protection through the QAPI committee of further recommendations and continue until QAPI team determines substantial compliance has been achieved.	esent n for will
	posted with the insmoking. (2) In health care smoking is prohib prominently place secondary signs was smoking shall not (3) Smoking by paresponsible shall (4) The requirements	d at all major entrances, vith language that prohibits be required. atients classified as not			

supervision.

STATEMENT OF DEFICIENCIES XI) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER 155816		(X2) MULTIPLE CO A. BUILDING B. WING	onstruction <u>01</u>	(X3) DATE SURVEY COMPLETED 08/08/2023	
	PROVIDER OR SUPPLIER		1635 N	ADDRESS, CITY, STATE, ZIP COD I ARLINGTON AVE NAPOLIS, IN 46218	
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE CY MUST BE PRECEDED BY FULL LISC IDENTIFYING INFORMATION	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	(X5) COMPLETION DATE
	safe design shall be where smoking is (6) Metal contained devices into which shall be readily averaged smoking is permitted 18.7.4, 19.7.4 Based on observation failed to ensure 1 of area was maintained butts. This deficient only. Findings include: Based on an observe of Plant Operations Maintenance Support 08/08/23 at 12:00 progratted butts on the generator and the based on interview D.P.O. acknowledges the ground. This finding was read the same and th	rs with self-closing cover a ashtrays can be emptied ailable to all areas where	K 0741	Immediate intervention The affected area was cleane smoking debris as stated the campus is smoke free to mee deficiency stated in K741 this could affect staff only. Compliance Date 8-8-2023 The Director of Plant Operation was educated by Regional Facilities Support on NFPA 1 sub section (2) In health care occupancies where smoking prohibited, and signs are prominently placed at all major entrances and shall be maintagentrances and shall be maintagentrances and shall be maintagentrances. Exhibit A – In-service Exhibit D - In-service The director of Dietary Service and the Director of Plant operations will inspect the load dock and generator area for cand ensure removal weekly. Exhibit G – Audit tool	ed of et the ons on or eined es eding

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

PRINTED: 08/25/2023 FORM APPROVED OMB NO. 0938-039

	NT OF DEFICIENCIES OF CORRECTION	XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155816	(X2) MULTIPLE CO A. BUILDING B. WING	onstruction 01	(X3) DATE SURVEY COMPLETED 08/08/2023
	PROVIDER OR SUPPLIER		1635 N	ADDRESS, CITY, STATE, ZIP COD I ARLINGTON AVE NAPOLIS, IN 46218	
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE CY MUST BE PRECEDED BY FULL LISC IDENTIFYING INFORMATION	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE
				The Executive Director will pre the results of visual inspection through the QAPI committee f further recommendations and continue until QAPI team determines substantial compliance has been achieve	or will
K 0753 SS=E Bldg. 01	unless one of the o Flame retarda fire-retardant coat for product. o Decorations of than 100 kilowatts 289. o Decorations, paintings and othe walls, ceilings and accordance with 1 o The decoration are in such limited fire development of	orations rations shall be prohibited	K 0753	K 753 – Combustible	08/08/2023
	failed to ensure 1 of was maintained in a 19.7.5.6 prohibits c	f 1 Dietary Managers office accordance with 19.7.5.6. LSC combustible decorations unless et. This deficient practice		Decorations Immediate Intervention The chafing fuel container left Dietary managers desk was removed from the office area meet the deficiency K753 that could affect staff only in the	on

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

Event ID:

F3EB21

Facility ID: 013005

If continuation sheet

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

PRINTED: 08/25/2023 FORM APPROVED OMB NO. 0938-039

	IT OF DEFICIENCIES OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155816	(X2) MULTIPLE C A. BUILDING B. WING	O1	(X3) DATE SURVEY COMPLETED 08/08/2023
	PROVIDER OR SUPPLIER		1635 1	TADDRESS, CITY, STATE, ZIP COD N ARLINGTON AVE NAPOLIS, IN 46218	
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE ICY 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 APPROPRI DEFICIENCY)	(X5) COMPLETION DATE
	of Plant Operations	ations made with the Director (D.P.O.) and the Facilities		kitchen.	
	08/08/23 at 12:00 p	ort Director (M.S.D.) on .m., there was a 6-Hour chafer the top open and the wick		Compliance Date 8-8-2023	
	office. Based on int	a shelf in the Dietary Managers serview at the time of		The Director of Dietary Service and dietary staff were educated	ed by
	observation, the M.S.D. acknowledged the chafer fuel container and stated that staff training would be done to prevent this from happening again and removed the chafer fuel from the office.			the Regional Facilities Suppo maintaining combustible	
				decorations in accordance wi NFPA 101, 19.7.5.6. LSC	luri
	This finding was reviewed with the facility Administrator, the D.P.O. and the M.S.D. at the			Exhibit A – In-service	
		d on 08/08/23 at 2:30 p.m.		The Director of Dietary Service will visually inspect areas for	ces
	3.1-19(b)			proper placement of said decorations weekly x6 then monthly x3.	
				Exhibit H – Audit tool	
				The Executive Director will pr the results of visual inspection	n
				through the QAPI committee further recommendations and	
				continue until QAPI team determines substantial compliance has been achieve	ed.
K 0911 SS=E	NFPA 101 Electrical Systems	s - Other			
Bldg. 01	Electrical Systems	s - Other			
		RKS section any NFPA 99 cal Systems requirements			

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

Event ID:

F3EB21

Facility ID: 013005

If continuation sheet Page 11 of 17

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>01</u>			COMPLETED	
		155816	B. WI	NG		08/08	/2023	
en en r				STREET .	ADDRESS, CITY, STATE, ZIP COD			
NAME OF I	PROVIDER OR SUPPLIEF	₹		1635 N	ARLINGTON AVE			
ARLING ⁻	TON PLACE HEALT	TH CAMPUS		INDIANAPOLIS, IN 46218				
(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 DEFICIENCY)	TE	COMPLETION	
TAG		R LSC IDENTIFYING INFORMATION		TAG	DEPOLENCY)		DATE	
		essed by the provided eficient. This information,						
		olicable Life Safety Code or						
		tation, should be included						
	on Form CMS-256							
	Chapter 6 (NFPA							
	Based on observation and interview, the facility		K 0	911	K 911 – Electrical Systems –		08/08/2023	
	failed to ensure acc	ess and working space was			Other			
	maintained in enclosures housing electrical apparatus in 1 of 1 kitchen utility rooms. NFPA 99, Health Care Facilities Code, 2012 Edition,							
					Immediate intervention			
					The carts that were placed in	front		
	Section 6.3.2.1 states electrical installation shall be in accordance with NFPA 70, National Electric				of the electrical panels were			
	Code. NFPA 70, 2011 Edition, Article 110.26				moved away from the location ensure compliance with K911			
	states working space for equipment operating at				This deficiency could affect 30			
	600 volts, nominal, or less and likely to require				residents, 4 staff and 2 visitors			
	examination, adjust				the kitchen/dining area.	5 111		
	-	energized shall comply with the			g a. a			
		26(A)(1), (2) and (3). Distances			Compliance date			
	shall be measured f	rom the live parts if such parts			8-8-2023			
	_	n the enclosure front or						
		enclosed. Article 110.26(B)			The Director of dietary service	es		
		space required by this section		was educated by Regi				
		r storage. This deficient			Facilities Support on NFPA 99			
		et as many as 30 residents, 4 in the kitchen / dining room			Health Care facilities code, 20 Edition section 6.3.2.1 states	112		
	area.	in the kitchen / tilling 100iii			electrical installation shall be i	n		
	arou.				accordance with NFPA 70,	11		
	Findings include:				National Electric Code. NFPA	70.		
					2011 Edition, Article 110.26	- /		
	Based on an observ	rations made with the Director						
	_	(D.P.O.) and the Facilities			Exhibit A - In-service			
		ort Director (M.S.D.) on						
	-	m., there were two brown carts			The Director of Dietary service			
		e electric panels located in the			will visually inspect proper acc			
		nterview at the time of the			to all panels located in the die	-		
		I.S.D. agreed items were stored			area weekly x6 then monthly x	(ડ.		
		space in front of the electrical n and that they would hinder			Exhibit I – Audit tool.			
	access to the panels	-			LAIIDILI – AUUIL 1001.			

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		X1) PROVIDER/SUPPLIER/CLIA	(X2) M	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY	
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER	A. BU	A. BUILDING <u>01</u>		COMPLETED	
155816		155816	B. W.	B. WING		08/08/2023	
				CTREET	ADDRESS OF A TE ZID COD		
NAME OF PROVIDER OR SUPPLIER					ADDRESS, CITY, STATE, ZIP COD		
ARLINGTON PLACE HEALTH CAMPUS					ARLINGTON AVE		
ARLING	ON PLACE HEAL I	H CAMPUS		INDIAN	APOLIS, IN 46218		
(X4) ID	SUMMARY STATEMENT OF DEFICIENCIE			ID	PROVIDER'S PLAN OF CORRECTION	(X5)	
PREFIX	(EACH DEFICIENCY MUST BE PRECEDED BY FULL			PREFIX	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA*	COMPLETION	
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION		TAG	DEFICIENCY)	ICIENCY)	
					The Executive Director will pre	sent	
	This finding was re-	viewed with the facility			the results of visual inspection		
Administrator, the D.P.O. and the M.S.D. at the				through the QAPI committee for	or		
	exit conference held	d on 08/08/23 at 2:30 p.m.		further recommendations and wil		will	
					continue until QAPI team		
	3.1-19(b)				determines substantial		
				compliance has been achiev		d.	
K 0920	NFPA 101						
SS=E	Electrical Equipme	ent - Power Cords and					
Bldg. 01	Extens						
		ent - Power Cords and					
	Extension Cords						
		patient care vicinity are only					
	used for components of movable						
	_ · ·	ed electrical equipment					
	` '	les that have been					
		alified personnel and meet					
		0.2.3.6. Power strips in					
	-	cinity may not be used for					
	, -	personal electronics),					
		m care resident rooms that					
		E. Power strips for PCREE					
		UL 60601-1. Power strips					
		the patient care rooms					
	,) meet UL 1363. In					
	-	ooms, power strips meet					
		s. All power strips are					
	_	precautions. Extension					
		d as a substitute for fixed					
	_	re. Extension cords used					
		moved immediately upon					
	•	purpose for which it was					
		ts the conditions of 10.2.4.					
	,	9), 10.2.4 (NFPA 99), 400-8					
		(D) (NFPA 70), TIA 12-5 on and interview, the facility	17.0	020	K 020 Electrical Equipment		00/00/2022
			K 0	920	K 920 – Electrical Equipment Power cords and extensions		08/08/2023
		f 1 power strips in the Riser as a substitute for fixed wiring			Power cords and extensions		
		equipment with a high current			Immediate Intervention		
	io broside bower io	equipment with a mgn current	1		i ininieuiale inleiveilloii		1

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

Event ID:

F3EB21 Facility ID: 013005

If continuation sheet Page 13 of 17

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER	(X2) MULTIPLE CONSTRUCTION A. BUILDING 01		(X3) DATE SURVEY COMPLETED		
155816		B. WING 08/08/2023					
NAME OF PROVIDER OR SUPPLIER ARLINGTON PLACE HEALTH CAMPUS			STREET ADDRESS, CITY, STATE, ZIP COD 1635 N ARLINGTON AVE INDIANAPOLIS, IN 46218				
ARLINGT (X4) ID PREFIX TAG	(X4) ID SUMMARY STATEMENT OF DEFICIENCIE PREFIX (EACH DEFICIENCY MUST BE PRECEDED BY FULL			ANAPOLIS, IN 46218 PROVIDER'S PLAN OF CORRECTION	COMPLETION DATE D a d d I to build Jone Jone Jone Jone Jone Jone Jone Jon		
	immediately remov This finding was re Administrator, the	usage of a power strip and red it from use. viewed with the facility D.P.O. and the M.S.D. at the d on 08/08/23 at 2:30 p.m.		accordance with NFPA 70, National Electric Code, NFP 2011 Edition Article 400.8. Exhibit D – In-service The Director of Plant Operat and Executive Director will v non approved cords and dev are not in use once per wee months followed by once pe month X 3. Exhibit J – Audit Tool The Executive Director will p the results of visual inspection through the QAPI committee further recommendations an continue until QAPI team determines substantial compliance has been achieve	cions Perify Vices k X 3 r Present on e for d will		

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

PRINTED: 08/25/2023 FORM APPROVED OMB NO. 0938-039

		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155816	A. BUI	X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 08/08/2023		
NAME OF PROVIDER OR SUPPLIER ARLINGTON PLACE HEALTH CAMPUS			STREET ADDRESS, CITY, STATE, ZIP COD 1635 N ARLINGTON AVE INDIANAPOLIS, IN 46218					
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE ICY MUST BE PRECEDED BY FULL R LSC IDENTIFYING INFORMATION	I	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	ATE	(X5) COMPLETION DATE	
K 0923 SS=E Bldg. 01	NFPA 101 Gas Equipment - Storag Gas Equipment - Storage Greater than or ec Storage locations and ventilated in a and 5.1.3.3.3. >300 but <3,000 c Storage locations enclosure or withi space of non- or li construction, with that can be secure stored with flamm from combustibles sprinklered) or en noncombustible c minimum 1/2 hr. fi Less than or equa In a single smoke cylinders available patient care areas of less than or equa required to be sto Cylinders must be as specified in 11. A precautionary s on each door or g room, where the s a minimum "CAU" STORED WITHIN Storage is planne order of which the supplier. Empty of from full cylinders cylinders with inte threshold pressure	Cylinder and Container Cylinder and Container qual to 3,000 cubic feet are designed, constructed, accordance with 5.1.3.3.2 cubic feet are outdoors in an n an enclosed interior imited- combustible door (or gates outdoors) ed. Oxidizing gases are not ables, and are separated is by 20 feet (5 feet if closed in a cabinet of onstruction having a ire protection rating. In to 300 cubic feet compartment, individual is for immediate use in is with an aggregate volume and to 300 cubic feet are not red in an enclosure. In handled with precautions in the container and the container are handled with precautions in the container in the						

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Event ID:

F3EB21 Facility ID: 013005

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STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	l í		ONSTRUCTION	(X3) DATE SURVEY	
		IDENTIFICATION NUMBER 155816	A. BUILDING <u>01</u> B. WING		<u>Uʻl</u>	COMPLETED 08/08/2023	
133010			D. W	_		00/00/	2023
NAME OF PROVIDER OR SUPPLIER					ADDRESS, CITY, STATE, ZIP COD		
ARLINGTON PLACE HEALTH CAMPUS					ARLINGTON AVE IAPOLIS, IN 46218		
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE	ID		PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIENCY MUST BE PRECEDED BY FULL			PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	ATE	COMPLETION
TAG	REGULATORY OR LSC IDENTIFYING INFORMATION			TAG	DEFICIENCY)		DATE
		Cylinders stored in the open					
	are protected from						
	11.3.1, 11.3.2, 11.3.3, 11.3.4, 11.6.5 (NFPA 99) Based on observation and interview, the facility failed to ensure 7 of 7 cylinders of nonflammable gases such as oxygen were properly secured from falling. NFPA 99, Health Care Facilities Code, 2012 Edition, Section 11.3.2 states storage for						
			K 0923		K 923 – Gas equipment – Cylinder and Container storage		08/08/2023
							00/00/2023
					Immediate Intervention CO2 containers found loose where		
		es greater than 8.5 cubic meters			immediately secured to prevent		
	(300 cubic feet) bu	t less than 85 cubic meters			falling to meet the deficiency	that	
		hall comply with 11.3.2.1			could affect the 8 staff member	ers	
	_	FPA 99, Section 11.3.2.6 states			working in the kitchen.		
		er restraints shall comply with					
		1.6.2.3(11) states freestanding			Compliance date		
		properly chained or supported			8-8-2023		
		r stand or cart. This deficient			The Director of Distance Compile		
	the kitchen and rec	ct as many as 8 staff working in			The Director of Dietary Service		
	the kitchen and rec	erving dock area.			was educated by the Regional Facilities Support on NFPA 99		
	Findings include:				Health Care facilities Code, 2		
	i mamga merade.				Edition in accordance with se		
	Based on an observ	vations made with the Director			11.3.2.1 through 11.3.2.3 sec		
	of Plant Operations (D.P.O.) and the Facilities				11.3.2.6 stating cylinder or		
	Maintenance Support Director (M.S.D.) on				container restraints shall com	ply	
	08/08/23 at 12:10 p.m., there were seven				with 11.6.2.3.	. •	
		linders standing upright on the					
		ng area. Based on interview at			Exhibit A - In-service		
		tion, the M.S.D. advised that					
		s cylinders must have been			The director of Dietary Servic		
		ning and that he would have			will visually inspect proper se	curity	
		afe and secure location			of cylinders weekly.		
	immediately.				Exhibit K – Audit tool		
	This finding was re	eviewed with the facility			EXHIBIT K - AUGIT 1001		
	This finding was reviewed with the facility Administrator, the D.P.O. and the M.S.D. at the exit conference held on 08/08/23 at 2:30 p.m.				The Executive Director will pr	esent	
					the results of visual inspection		
					through the QAPI committee		
	3.1-19(b)				further recommendations and		
				continue until QAPI team			

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

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STATEMEN	T OF DEFICIENCIES	OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY			
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER	A. BUILDING 01			COMPLETED			
		155816	B. WING			08/08/2023			
				STREET ADDRESS, CITY, STATE, ZIP COD					
NAME OF PROVIDER OR SUPPLIER				1635 N ARLINGTON AVE					
ARLINGTON PLACE HEALTH CAMPUS				INDIANAPOLIS, IN 46218					
ANLINGTONT LACE HEALTH CAINII 00			114B1/114711 GE16, 114 10216						
(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		
					determines substantial				
					compliance has been achieve	d.			

FORM CMS-2567(02-99) Previous Versions Obsolete Event ID: F3EB21 Facility ID: 013005 If continuation sheet Page 17 of 17