

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	X2) MULTIPLE CONSTRUCTION A. BUILDING <u>00</u> B. WING _____	X3) DATE SURVEY COMPLETED 04/13/2021
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NAME OF PROVIDER OR SUPPLIER EMERALD PLACE	STREET ADDRESS, CITY, STATE, ZIP CODE 297 S 100 E WASHINGTON, IN 47501
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (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
	<p>mushrooms in preparation for lunch, without a hair cover or hair net.</p> <p>At 9:50 A.M., AE 1(Administrative Employee) entered the kitchen and walked to the sink to drop off dishes without wearing a hair cover or hair net.</p> <p>During a kitchen observation on 4/12/21 at 11:25 A.M., an outside food vendor was walking through the kitchen during meal service not wearing a hair cover or hair net.</p> <p>During an interview on 4/12/21 at 10:00 A.M., KS 3 indicated staff should cover their hair while in the kitchen.</p> <p>On 4/13/21 at 12:49 P.M., the Administrator supplied an undated facility policy titled, Dining Room Etiquette and Dress Code. The policy included, "Hair nets, chef hats, or skull caps that cover all hair must be worn in the food preparation area in the kitchen."</p> <p>2. During a food storage observation on 4/12/21 at 9:45 A.M., a flat of canned tomato juice was being stored on the floor of the dry food storage room.</p> <p>During a food storage observation on 4/13/21 at 10:45 A.M., a flat of canned tomato juice was being stored on the floor of the dry food storage room.</p> <p>During an interview on 4/13/21 at 10:50 A.M., KS 3 indicated not knowing the canned tomato juice was there, but food should not be stored on the floor.</p> <p>On 4/13/21 at 12:49 P.M., the Administrator</p>		<p>Deficiencies was correctly cited, and is also NOT to be construed as an admission against interest by the residence, or any employees, agents, or other individuals who drafted or may be discussed in the response or Plan of Correction. In addition, preparation and submission of this Plan of Correction does NOT constitute an admission or agreement of any kind by the facility of the truth of any facts alleged or the correctness of any conclusions set forth in this allegation by the survey agency.</p> <p>1. Kitchen Staff 3 and Administrative Executive 1 were in serviced on 4/13/2021 by Executive Director (ED) regarding proper hair net usage. Canned goods were removed from floor and stored appropriately on 4/13/2021 by Kitchen Staff#3. (Attachment #1)</p> <p>2. An audit was conducted on 4/21/2021 by ED of staff to ensure they are wearing appropriate hair coverings while in the kitchen and were re-educated at time of findings. (Attachment #2) An audit was conducted on 4/21/2021 by ED of food storage areas to ensure canned goods were stored appropriately with no additional findings noted (Attachment #3).</p> <p>3. Current staff will be in serviced by 4/29/2021 on all storage, preparation and professional</p>	

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	supplied a facility policy titled, Storage of Products, dated, 4/17/2017. The policy included, "Items ... should be placed behind similar items already on the shelf."		standards of food storage and policy and procedure on Dining Room Etiquette and dress code, which includes staff and outside services use of hairnets while in kitchen by ED. A reminder sign indicating a hair covering is required was placed at kitchen door on 4/21/2021 by ED (Attachment #4) 4. The Dietary manager is responsible for sustained compliance. The Executive Director and/or designee will monitor for proper use of hair coverings while in the kitchen and proper food storage 5x / week for 4 weeks, then 3x/week for 4 weeks and 1x/week for 4 weeks. Results of the audit will be discussed at monthly QI and the committee will determine if auditing is necessary based on three consecutive months of compliance. Monitoring will be ongoing. 5. May 14th, 2021		