

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

PRINTED: 12/18/2023
FORM APPROVED
OMB NO. 0938-039

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 08/30/2023	
NAME OF PROVIDER OR SUPPLIER WYNDMOOR OF MARION, LLC				STREET ADDRESS, CITY, STATE, ZIP COD 2452 W KEM RD MARION, IN 46952			
(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
R 0000 Bldg. 00	<p>This visit was for a State Residential Licensure Survey.</p> <p>Survey dates: August 29 and 30, 2023</p> <p>Facility number: 010682</p> <p>Residential Census: 80</p> <p>These State Residential Findings are cited in accordance with 410 IAC 16.2-5.</p> <p>Quality review completed September 6, 2023.</p>			R 0000			
R 0273 Bldg. 00	<p>410 IAC 16.2-5-5.1(f) Food and Nutritional Services - Deficiency (f) All food preparation and serving areas (excluding areas in residents ' units) are maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24. Based on observation, interview, and record review, the facility failed to ensure food was cooked adequately to destroy pathogens when unpasteurized eggs were utilized in the preparation of soft-cooked eggs for 17 of 80 residents who resided in the facility. (Residents 3, 6, 9, 13, 17, 22, 26, 27, 31, 33, 34, 35, 46, 67, 79, and 80)</p> <p>Finding includes:</p> <p>During a kitchen observation on 8/29/23 at 9:09 a.m., raw, whole unpasteurized shell eggs were in the walk-in refrigerator. During an interview at the time of the observation, the Dietary Manager indicated she used the raw whole unpasteurized</p>			R 0273	<p>R-0273 Based on observation, interview, and record review, the facility failed to ensure food was cooked adequately to destroy pathogens when unpasteurized eggs were utilized in the preparation of soft-cooked eggs for 17 of 80 residents who resided in the facility. (Residents 3, 6, 9, 13, 17, 22, 26, 27, 31, 33, 34, 35, 46, 67, 79, and 80)</p> <p>1. What corrective action(s) will be accomplished for those residents found to have</p>		09/18/2023

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

TITLE

(X6) DATE

Cassandra Dixon

Executive Director

12/12/2023

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 disclosable 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>shell eggs for making fried eggs like sunny side up (the egg is fried on one side and the yolk is completely liquid), and over easy eggs (the egg is flipped when cooked and the yolk is still runny), and sometimes for scrambled eggs.</p> <p>During an interview on 8/29/23 at 1:11 p.m., the Dietary Manager indicated the raw whole unpasteurized shell eggs were the only shell eggs in supply. Some residents did not like the pasteurized liquid eggs; she prepared the shell eggs for them. She ordered the raw whole unpasteurized shell eggs since she started the dietary manager position in March. She had not changed the type of eggs ordered when she started in her position. She was uncertain how many residents consumed breakfast in the facility. She thought it was nearly everyone.</p> <p>During an interview on 8/29/23 at 1:23 p.m., the Administrator indicated the raw shell eggs should be pasteurized. The Dietary Manager was relatively new to the job and was probably unaware of the need for pasteurized eggs when preparing soft-cooked eggs.</p> <p>During an interview on 8/29/23 at 1:39 p.m., the Administrator indicated she did not have a policy about pasteurized eggs. All the residents received breakfast from the facility kitchen. Some residents prepared food in their rooms, but they still received the facility's meals.</p> <p>During an interview on 8/29/23 at 1:46 p.m., Dietary Cook 3 indicated she had worked in the facility for around two years and knew what the residents liked and ate. Many of the residents liked their eggs cooked with runny yolks so they could dip their toast in the yolks. Fourteen residents routinely liked and received their eggs</p>				<p>been affected by the deficient practice?</p> <p>The unpasteurized eggs were immediately disposed of and pasteurized eggs were dropped shipped from our food supplier next day. The 17 residents who were potentially affected by this deficient practiced voice no complaints of discomfort after eating unpasteurized eggs.</p> <p>2. How will the facility identify other residents having the potential to be affected by the same deficient practice and what corrective action will be taken?</p> <p>Facility will ensure that Dietary Manager will only order pasteurized eggs, so no other residents will be affected by the deficient practice.</p> <p>3. What measures will be put in place or what systemic changes the facility will make to ensure that the deficient practice does not recur?</p> <p>The Administrator contacted the Food Supplier and asked to have unpasteurized eggs removed from our ordering formulary. This will ensure that unpasteurized eggs are not available for ordering in the future.</p> <p>4. How the corrective</p>		

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	<p>of choice cooked over easy and two residents (Residents 9 and 79) routinely received and liked their eggs cooked sunny side up. She was unaware unpasteurized soft-cooked eggs could carry food-borne pathogens such as Salmonella.</p> <p>During an interview on 8/29/23 at 2:27 p.m., Dietary Cook 3 indicated she miscounted, there were 15 residents who routinely liked and received over easy eggs (Residents 3, 6, 13, 17, 22, 26, 27, 31, 33, 34, 35, 36, 46, 67, and 80). Some of the residents occasionally ate eggs instead of the breakfast menu item scheduled. Resident 31 ate two pieces of bacon and two "juicy" eggs every day.</p> <p>Review of the current facility five-week menu, provided by the Administrator on 8/29/23 at 10:01 a.m., indicated on week one eggs of choice were served for breakfast on Monday, Thursday, and Saturday, on week two eggs of choice were served for breakfast on Sunday, Tuesday, and Thursday, on week three eggs of choice were served for breakfast on Wednesday and Friday, on week four eggs of choice were served for breakfast on Tuesday and Friday, and on week five eggs of choice were served for breakfast on Wednesday. Eggs of choice were served a total of 11 times in the five-week rotation.</p> <p>According to the United States Department of Agriculture (USDA) website page "Shell Eggs from Farm to Table," https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/eggs/shell-eggs-farm-table#6, retrieved on 8/31/23 at 12:57 p.m., indicated " ...To be safe, eggs must be safely handled, promptly refrigerated, and thoroughly cooked ...It is also possible for eggs to become infected by Salmonella Enteritidis (SE) fecal contamination</p>				<p>action(s) will be monitored to ensure the deficient practice will not recur, i.e., what quality assurance program will be put into place; and</p> <p>Dietary Manager will submit weekly ordering receipts to Administrator for 6 months. To verify that no unpasteurized eggs were ordered.</p> <p>5. By what date the systemic changes will be completed.</p> <p>Dietary Manager ensured that all unpasteurized eggs were discarded immediately, and pasteurized eggs were dropped shipped next day. All dietary staff were educated on importance of pasteurized eggs and the potential health risks to residents.</p>		

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	through the pores of the shells after they're laid. SE can also be inside an uncracked whole egg ...everyone is advised against eating raw or undercooked egg yolks and whites ...Infants, young children, older adults, pregnant women, and people with weakened immune systems are particularly vulnerable to SE infections. A chronic illness weakens the immune system, making the person vulnerable to foodborne illnesses"						