

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

PRINTED: 06/05/2023
FORM APPROVED
OMB NO. 0938-039

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|--|---|---|--|--|--|--|----------------------------|
| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | | X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER 155305 | | X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING | | X3) DATE SURVEY COMPLETED 05/05/2023 | |
| NAME OF PROVIDER OR SUPPLIER SKILLED CARING CENTER OF MEMORIAL HOSPITAL | | | | STREET ADDRESS, CITY, STATE, ZIP COD 800 W NINTH ST JASPER, IN 47546 | | | |
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| F 0000 Bldg. 00 | <p>This visit was for a Recertification and State Licensure Survey.</p> <p>Survey dates: May 3, 4 and 5, 2023</p> <p>Facility number: 000202 Provider number: 150115 AIM number: 100284870</p> <p>Census Bed Type: SNF/NF: 11 Total: 11</p> <p>Census Payor Type: Medicare: 10 Other: 1 Total: 11</p> <p>This deficiency reflects State Findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed on May 9, 2023.</p> | | | F 0000 | <p>Credible Allegation of Compliance and Correction: Preparation and execution of this response and plan of correction does not constitute an admission or agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and/or executed solely because it is required by the provisions of Federal and State law. For the purposes of any allegation that the facility is not in substantial compliance with Federal requirements of participation or State findings, this response and plan of correction constitutes the facility's allegation of compliance in accordance with the State Operations Manual.</p> | | |
| F 0812 SS=D 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 directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent</p> | | | | | | |

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

TITLE

(X6) DATE

Cheryl Welp

Executive Director

05/26/2023

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 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>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 and interview, the facility failed to ensure food was stored appropriately for 1 of 1 kitchen observations. Food was not labeled correctly and expired food was not disposed of from the refrigerator and the freezer. Facial hair was not covered in kitchen area. (Kitchen)</p> <p>Findings include:</p> <p>On 5/3/23 at 9:24 A.M., the following was observed in the kitchen:</p> <p>Refrigerator:</p> <p>an open bag of vegetables with an opened date of 4/25(no year)</p> <p>an open bag of diced green peppers unlabeled</p> <p>an open bag of shredded carrots unlabeled</p> <p>an open bag of diced celery unlabeled</p> <p>an open bag of mixed greens unlabeled</p> <p>a stainless steel pan of diced potatoes with "pot" and an illegible date wrote on covering</p> <p>an open container of tuna salad without an opened date</p> <p>an unopened container of cottage cheese with use by date of 3/2/23</p> <p>a wet, white towel laying on the floor next to a puddle of milk visibly leaking onto the floor from milk cartons in a milk crate</p> <p>an open bottle of lemon juice without an open date</p> | | | F 0812 | <p>what corrective action(s) will be accomplished for those residents found to have been affected by the deficient practice;</p> <p>he findings from the survey on May 9, 2023 were corrected as follows as it relates to F812, proper food labeling or date marking per policy at Memorial Hospital and Health Care Center.</p> <p>-All food items which were not properly marked were discarded and/or dated following the survey.</p> <p>-All caregivers were educated on appropriate covering of utensils, food labeling and date marking on Wednesday, May 17, 2023.</p> <p>In-service training was provided for all in attendance. (Refer to Exhibit A)</p> <p>In addition, immediately upon findings:</p> <p>-Vegetables with date of 4/25/23 discarded.</p> <p>- Open bags of green peppers, shredded carrots, diced celery, mixed greens were labeled according to policy.</p> | | 05/17/2023 |

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| | <p>an open container of cherries with open date of 7/20(no year)</p> <p>an open bottle of apple juice without an open date</p> <p>an open gallon container of fresh fruit without an open date</p> <p>an open container of cantaloupe without an opened date and a manufacturer's use by date of 5/1/23</p> <p>an open container of light mayonnaise with open date of 4/25/23 only and no manufacturer use by date visible</p> <p>an open container of sweet pickle relish with opened date of 2/7/23 and a use by date of 3/7/23</p> <p>an open bottle of lime juice without an open date</p> <p>an open bottle of soy sauce with opened date of 1/31(no year)</p> <p>1/2 of a large deli stick of Canadian bacon with an open date of 4/30(no year)</p> <p>Freezer:</p> <p>1 bag of hot dog buns unlabeled</p> <p>a container of sherbet on the floor</p> <p>Dry storage:</p> <p>1 uncovered bulk box of forks on the bottom cart shelf</p> <p>1 uncovered bulk box of spoons on the bottom cart shelf</p> <p>1 uncovered bulk box of knives on the bottom cart shelf</p> <p>On 5/4/23 at 11:21 A.M., Kitchen Staff 10 was observed with an uncovered beard while plating food.</p> <p>On 5/4/23 at 11:35 A.M., the following was observed in the kitchen:</p> <p>Refrigerator:</p> <p>a stainless steel pan of diced potatoes with "pot" and an illegible date wrote on covering</p> <p>an unopened container of cottage cheese with use by date of 3/2/23</p> | | <p>- Diced potatoes, tuna salad, cottage cheese, cherries, apple juice, fresh fruit, sweet pickle relish, lime juice, soy sauce, Canadian bacon, cantaloupe, Hot dog buns were discarded.</p> <p>-Date placed on the mayonnaise for thirty days from the open date.</p> <p>-Debris on floor corrected immediately.</p> <p>-The visibly soiled area due to a milk spill was properly cleaned by Environmental Services.</p> <p>-Lemon Juice corrected and dated.</p> <p>- were discarded from the walk-in cooler.</p> <p>- Facial hair covering corrected on site.</p> <p>-Facial hair coverings are provided and caregivers educated on proper attire. Facial hair coverings will be located next to hair nets for reinforcement of safety code. (Refer to Exhibit B)</p> <p>· how other residents having the potential to be affected by the same deficient practice will be identified and what corrective action(s) will be taken;</p> <p>Reinforcement of current Food and Nutrition Infection Control policy in regards to date marking, correct labeling and completion of the entire labeling process reviewed and educated staff on 5/10/2023 (Refer to Exhibit C) by Director of Hospitality/ Food & Nutrition Manager in Staff Huddle as well as Department Meeting held on</p> | | | | |

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| | <p>a wet, white towel laying on the floor under the milk crates containing milk cartons</p> <p>Freezer:</p> <p>1 bag of hot dog buns unlabeled</p> <p>a full box containing bread items with 2 packages of hot dog buns on top with a manufacturer's use by date of 3/23/23</p> <p>a container of sherbet on the floor</p> <p>Dry storage:</p> <p>1 uncovered bulk box of forks on the bottom cart shelf</p> <p>1 uncovered bulk box of spoons on the bottom cart shelf</p> <p>1 uncovered bulk box of knives on the bottom cart shelf</p> <p>During an interview on 5/3/23 at 9:24 A.M., the Kitchen Manager indicated opened food items should have a label on them with a use by date.</p> <p>During an interview on 5/3/23 at 9:30 A.M., the Kitchen Manager indicated that if a food was in it's original container, they would use the manufacturer's use by date and would not put a label with an opened date on the food container.</p> <p>During an interview on 5/4/23 at 11:53 A.M., Kitchen Staff 5 indicated she was not sure about utensils needing to be covered in the storage room.</p> <p>During an interview on 5/5/23 at 9:27 A.M., the Kitchen Manager indicated all hair should be in a hair net and facial hair should be covered when staff was in the kitchen area and staff should be monitoring the food items in the kitchen and disposing of expired items daily. At that time she indicated that there was a lot of new staff in the kitchen. She also indicated that usually weekly, monthly, and as needed, staff would perform</p> | | | | <p>5/17/2023 (Refer to Exhibit A)</p> <p>· what measures will be put into place and what systemic changes will be made to ensure that the deficient practice does not recur;</p> <p>Director of Hospitality or Food and Nutrition Manager will address the following:</p> <p>-All caregivers are educated in new hire orientation regarding Food and Nutrition policies. (Refer to Exhibit D)</p> <p>-Reinforcement of current Food and Nutrition policy in regards to date marking, correct labeling and completion of the entire labeling process reviewed. (Refer to Exhibit E)</p> <p>-Performance audits continue to be completed daily, weekly and monthly.</p> <p>-The audits include monitoring and observation of food storage, inventory process, date marking, expiration dates, sanitation and temperature recording. (Exhibit F)</p> <p>Date of Correction completed: 5/17/23</p> | | |

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| | <p>audits to make sure food items were covered, labeled, and stacked correctly on shelves to thaw. She would expect open food to be covered and labeled with what the item was, what date it was opened, when to use it by, and the initials of who opened it.</p> <p>A current Food and Nutrition Infection Control policy, revised 5/2021, provided by the Administrator on 5/5/23 at 10:20 A.M., indicated " ... All left-over foods are stored properly, covered, labeled, and dated accordingly ... Foods shall be labeled with the following information: item, date, use by date, and initials. Food shall be discarded after seven days of refrigeration ... certain foods such as milk and/or cream based food will be discarded within three days ... "</p> <p>3.1-21(i)(2) 3.1-21(i)(3)</p> | | | | | | |