Jeff Billhimer

PRINTED: 07/09/2025 FORM APPROVED OMB NO. 0938-039

07/02/2025

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER	A. BU	A. BUILDING <u>00</u> COM		COMPL	ATE SURVEY DMPLETED 5/17/2025	
NAME OF PROVIDER OR SUPPLIER ST PAUL'S			STREET ADDRESS, CITY, STATE, ZIP COD 3602 SOUTH IRONWOOD DRIVE SOUTH BEND, IN 46614					
(X4) ID PREFIX TAG R 0000	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	TE	(X5) COMPLETION DATE	
Bldg. 00	This visit was for a State Residential Licensure Survey. Survey dates: June 16 - 17, 2025. Facility number: 014602 Residential Census: 98 These State Residential Findings are cited in accordance with 410 IAC 16.2-5. Quality Review completed on 6/23/2025		R 00	This plan of correction constitutes the written allegation of compliance for the deficiencies cited. However, submission of this Plan of Correction is not admission that a deficiency exists or that one was cited correctly. This Plan of Correction is submitted to meet requirements established by State and Federal law. St. Paul's respectfully requests the Plan of Correction and supporting documentation be considered by Desktop review. We declare the date of compliance is 7/3/25.		this ists ts eral n be . We		
R 0147 Bldg. 00	Based on observation interviews, the facili measures were follows: During an observation 6/16/2025 at 9:5 Services Manager (boces of food items above the 18 inch modry storage room. In noted to be equipped ceiling. During an interview.	fety Standards - Deficiency on, record review and ity failed to ensure fire safety owed in 1 of 1 kitchens. on of the kitchen, conducted of A.M. with the Dietary DSD), various packages and were noted to be stored harked line on the wall of the other dry storage room was d with fire sprinklers in the with the DSD, on 6/16/2025 at ated nothing should have been	R0	147	1). What corrective action will be accomplished for those residents who have been affected by the deficient practice? Answer: No residents were affected by the deficient practic 2). How other residents having the potential to be affected by the same deficient practice who identified and what corrective action will be take Answer: All residents have the potential to be affected. There were no residents identified as having been negatively affected. The dry storage area was auditation.	ce. ng y vill n. e	07/03/2025	

Any defiency statement 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.

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Administrator

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

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STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY	
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER	A. BUILDING	00	COMPLETED	
			B. WING		06/17/2025	
NAME OF PROVIDER OR SUPPLIER ST PAUL'S			STREET ADDRESS, CITY, STATE, ZIP COD 3602 SOUTH IRONWOOD DRIVE SOUTH BEND, IN 46614			
(X4) ID	SUMMARY	STATEMENT OF DEFICIENCIE	ID		(X5)	
PREFIX		ICY MUST BE PRECEDED BY FULL	PREFIX	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE	COMPLETION	
TAG	-	R LSC IDENTIFYING INFORMATION	TAG	CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	DATE	
	stored above the designated fire safety line in the dry storage area.			and any items stored above th	ne	
				18" marked line on the wall we	ere	
				moved.		
	Review of a policy,	titled "Food and Supply		3). What measures will be pu	ıt	
	Storage," provided on 6/17/2025 at 1:20 P.M. by			into place or what systematic	c	
	the DSD and indica	ted as the current policy,		changes will be made to		
		ing: "Store dry and staple		ensure that the deficient		
	items at least 6 " (ir	nches) above the floor and 18"		practice does not recur?		
	below the sprinkler	s.		Answer: All team members of	the	
				Food and Nutrition Departmer	nt	
				have completed an in-service	on	
				proper storage of food items a	ind	
				boxes (See attachment 1) &		
				(Attachment 2). Specifically, a	II .	
				food items are stored 18 inche	es	
				below the ceiling.		
				4). How the corrective action	1	
				will be monitored to ensure t	he	
				deficient practice will not		
				recure, i.e., what quality		
				assurance program will be p	ut	
				into place?		
				Answer: A Sanitation Checklis	st	
				audit/QA & A Audit form (See		
				attachment 3) has been create		
				confirm that no food items are		
				stored 18 inches or closer to t		
				ceiling. The checklist will be d		
				twice weekly for the next 8 we		
				then weekly for 1 month, then		
				monthly for 3 months or until	410.0	
				which time QAPI has deemed	ine	
				process as in compliance.	A DI	
				Findings will be reported to Q	471	
				monthly.	tio	
				5). By what date the systema	IUC	
				changes will be completed?		
			[Answer: 7/3/2025.		

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STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION (X3)	(X3) DATE SURVEY	
AND PLAN OF CORRECTION IDENTIFICATION NUMBER A. BUILDING <u>00</u>	COMPLETED	
B. WING	06/17/2025	
STREET ADDRESS, CITY, STATE, ZIP COD		
NAME OF PROVIDER OR SUPPLIER 3602 SOUTH IRONWOOD DRIVE		
ST PAUL'S SOUTH BEND, IN 46614		
(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 APPROPRIATE	COMPLETION	
TAG REGULATORY OR LSC IDENTIFYING INFORMATION TAG DEFICIENCY)	DATE	
R 0273 410 IAC 16.2-5-5.1(f)		
Food and Nutritional Services - Deficiency		
Bldg. 00		
During an observation of the walk-in freezer on R 0273 1). What corrective action will	07/03/2025	
6/16/2025 at 9:42 A.M., a box containing frozen be accomplished for those		
Italian sausage crumbles had a large amount of ice residents who have been		
formed on the side. affected by the deficient		
practice?		
Based on observation, interview and record Answer: No residents were		
review he facility failed to store and service food affected by the deficient practice.		
in a clean and sanitary manner for 1 of 1 kitchens.		
This deficient practice had the potential to affect		
98 of 98 residents who consumed food from the 2). How other residents having		
kitchen the potential to be affected by		
the same deficient practice will		
Findings include: be identified and what		
corrective action will be taken.		
During an observation of the kitchen, conducted Answer: All residents have the		
on 6/16/2025 at 9:50 A.M. with the Dietary potential to be affected. There		
Services Director, . an loaf of bread was opened were no residents identified as		
and undated. In addition, steam table pans, having been negatively affected.		
stored as clean on a shelf were noted to be dusty		
and grimy film. 3). What measures will be put		
During an observation of the walk-in freezer on into place or what systematic changes will be made to		
During an observation of the walk-in freezer on 6/16/2025 at 9:42 A.M., a box containing frozen changes will be made to ensure that the deficient		
Italian sausage crumbles had a large amount of ice practice does not recur?		
covering the side of the box. Answer: All team members of the	_	
Food and Nutrition Department		
During an interview on 6/16/2025 at 9:42 A.M., have completed an In-service		
the Dietary Services Director (DSD) indicated the training (See Attachments 1, 2, 3		
cooling unit above the box leaked water and it had & 4) & on proper labeling and		
froze. He further indicated the unit should not dating and proper storage of pots		
have leaked and the unit would be replaced when and pans.		
the approval from the corporate office was		
obtained. 4). How the corrective action		
will be monitored to ensure the		
During an interview on 6/16/2025 at 9:50 A.M., the deficient practice will not		
Dietary Services Director (DSD) indicated the recure, i.e., what quality		
bread should have been closed and dated and the assurance program will be put		

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

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER	X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING			(X3) DATE SURVEY COMPLETED 06/17/2025	
NAME OF PROVIDER OR SUPPLIER ST PAUL'S			STREET ADDRESS, CITY, STATE, ZIP COD 3602 SOUTH IRONWOOD DRIVE SOUTH BEND, IN 46614				
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIE CY 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)	ΤE	(X5) COMPLETION DATE
	shelves, pans and utensils should have been cleaned. On 6/17/2025 at 1:20 P.M. a current policy, dated 1/24 and titled, "Food And Supply Storage" was provided by the DSD. The policy indicated, "Associated (sic) notify supervisor upon evidence of pests or water damage in any storage areas" On 6/17/2025 at 1:20 P.M. a policy, dated 1/24, and titled, "Food And Supply Storage" was provided by the DSD. The policy indicated, "Cover, label and date unused portions and open packages" The policy did not focus on cleanliness of food preparation items.				into place? Answer: A sanitation checklist audit/QA&A audit form (See Attachment 3) has been create to confirm that all food items a labeled and dated correctly, this no ice build up in the freezer and all pots and pans are store clean with no dust or grime. The checklist will be completed twice weekly for 8 weeks, then week for 1 month, then monthly until QAPI deems the process in compliance. 5). By what date the systematchanges will be completed? Answer: 7/3/2025.		

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