

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155766	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 11/15/2021
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NAME OF PROVIDER OR SUPPLIER MAPLE MANOR CHRISTIAN HOME INC	STREET ADDRESS, CITY, STATE, ZIP CODE 643 W UTICA ST SELLERSBURG, IN 47172
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F 0000 Bldg. 00	<p>This visit was for a Recertification and State Licensure Survey.</p> <p>Survey dates: November 8, 9, 10, 12, and 15, 2021</p> <p>Facility number: 000563 Provider number: 155766 AIM number: 100267610</p> <p>Census bed type: SNF/NF: 43 Total: 43</p> <p>Census payor type: Medicare: 1 Medicaid: 33 Other: 9 Total: 43</p> <p>This deficiency reflects State findings cited in accordance with 410 IAC 16.2-3.1.</p> <p>Quality review completed on November 21, 2021.</p>	F 0000		
F 0812 SS=E 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</p>			

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

TITLE

(X6) DATE

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (see instructions.) Except for nursing homes, the findings stated above are disclosable 90 days 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 14 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>applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent 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 kitchen equipment, surfaces, and floors were free from food debris, rust, and grease build-up of the walk-in freezer, metal shelving, stove area, and deep fryer for 3 of 3 kitchen and dining observations.</p> <p>Findings include:</p> <p>During an observation of the kitchen, on 11/8/21 at 10:29 a.m., the following concerns were observed:</p> <ol style="list-style-type: none"> 1. There was heavy white and yellow buildup of grease and food debris running down both sides of the deep fryer and the stove and coating the floor underneath and between them. There was a macaroni noodle lying in the grease between the fryer and stove. 2. There was a large, blackened area on the wall behind the oven, which appeared to be soot from the oven vent. 3. There was yellow and brown grease coating the wall behind and to the right of the stove. Dark brown grease could be observed coating the electrical plating on the wall beside the oven. 4. There was a heavy reddish-brown buildup on 	F 0812	<ol style="list-style-type: none"> 1.) There were no residents affected by the deficient practice 2.) There are no residents that could have a potential to be affected by the deficient practice. 3.) The deep fryer, stove, floor between deep fryer & stove, wall behind & right of stove and electrical place are being thoroughly cleaned to remove all grease buildup & residual. However, there are chemical stains/streaks that cannot be removed from deep fryer & stove with normal cleaning products. A steam cleaner is being purchased to enhance cleaning abilities of all equipment in kitchen. The steam cleaner will also serve as an additional sanitizing process. <p>The blackened area, which is a stain, on wall has been cleaned and will be painted. Stainless</p>	12/14/2021

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	<p>the underside of the metal shelf above the three compartment sink.</p> <p>During an observation of the kitchen, on 11/12/21 at 1:20 p.m., the following concerns were observed:</p> <ol style="list-style-type: none"> 1. There was heavy white and yellow buildup of grease and food debris running down both sides of the deep fryer and the stove and coating the floor underneath and between them. There was a macaroni noodle lying in the grease between the fryer and stove. 2. There was a large, blackened area on the wall behind the oven, which appeared to be soot from the oven vent. 3. There was yellow and brown grease coating the wall behind and to the right of the stove. Dark brown grease could be observed coating the electrical plating on the wall beside the oven. 4. There was a heavy reddish-brown buildup on the underside of the metal shelf above the three compartment sink. 5. There were several boxes of food items in the walk-in freezer stacked up to the ceiling. <p>During a follow-up visit to the kitchen, on 11/15/21 at 9:35 a.m., the following concerns were observed:</p> <ol style="list-style-type: none"> 1. The fryer had been cleaned; however some white and yellow buildup did remain on the stainless steel sides. 2. There was dust accumulated on the back of the oven, which was hanging down underneath the vent. 3. There was still a large area of the wall stained with black soot. 4. Several boxes in the walk-in freezer, including frozen chicken breasts, were touching the ceiling of the walk in freezer. 		<p>steel wall covering will be ordered to go behind the stove, fryer, side wall and warming oven.</p> <p>The metal shelf above the three-compartment since has been removed, cleaned of buildup and replaced.</p> <p>The boxes in the walk-in freezer have been moved. Staff have been educated on need of having 18 inches of room between product and ceiling. (see attached acknowledgement signature log)</p> <p>The oven & vent above oven have been cleaned with any dust accumulation removed.</p> <p>4.) The end of shift checklist have been updated to include a 2nd staff member validating tasks have been completed. (see attached). Staff will be updated on updated checklist (see attached acknowledgement signature log). Dietary Manager or designee will use the attached QA form to review cleaning schedules for completeness as well as verifying cleanliness of deep fryer, stove, electrical plate, wall behind stove, deep fryer & warming oven, floor between deep fryer & stove, shelf above three-compartment sink, vent/oven and walk in freezer product to ceiling height</p>	

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	<p>During an interview, on 11/12/21 at 1:30 p.m., the DM (Dietary Manager) indicated they had daily cleaning lists, but at the time they did not have enough people to do it all. The buildup under the shelf above the sink was rust she believed. She would clean it, and it would build back up due to the moisture. The area of soot had been there a while, they were going to eventually paint over it. It was due to an issue with the stove that was now fixed. The grease staining the wall had not been cleaned in a while. The deep fryer had been cleaned a couple of weeks ago, but the sides and floor had clearly not been cleaned and clearly needed to be done.</p> <p>During an interview, on 11/15/21 at 9:05 a.m., the DM indicated they had cleaned the deep fryer and stove, however there was some residual grease, and they would have to continue to work at it. They had tried to clean the burnt area of the wall. It was from where the oven had been pushed too far against the wall. They had pulled it out and tried to clean it, but it was taking the paint off the wall. They removed the shelf above the sink and cleaned it, it had been rusted. They had daily and weekly cleaning tasks to do, but some things had been missed. At 9:55 a.m., the DM indicated boxes in the freezer should not be touching the ceiling. Stuff should not be touching the ceiling, normally don't have this much in there, we normally don't even have the cart in there, but we've had trouble getting food and stocked up on what we could for holidays. At 10:54 a.m., the DM indicated she could not find a policy or a specific number on how far boxes should be from the ceiling in the walk in freezer, but they should not have been touching the ceiling, as it provided inadequate circulation.</p> <p>The most current end of shift reminder checklist,</p>		5.) This QA will be completed 3x weekly for 2 months, then 1x weekly x 2 months then 1x every 2 weeks until review at 2nd qtr QA meeting for 2022. QA's will be reviewed at QA meeting to determine if QA can stop or will need to be continued and at what frequency if so.	

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	<p>provided on 11/15/21 at 9:05 a.m., indicated the PM Cook was to clean the stove, fryer, and oven daily.</p> <p>The most current weekly cleaning list, provided on 11/15/21 at 9:05 a.m., indicated staff were to clean the ovens, and clean and polish all stainless steel.</p> <p>The most current Cleaning Policies and Procedures, provided on 11/15/21 at 10:54 a.m., included, but was not limited to, "Cleaning ... removes soil, grease, food ... is a very important procedure in food handling. All surfaces must be cleaned on a routine basis as well as whenever necessary ... Ranges will be kept clean and free of spills and grease ..."</p> <p>3.1-21(i)(3)</p>				