

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 01/11/2024
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NAME OF PROVIDER OR SUPPLIER  RANDALL RESIDENCE AT GATEWAY PARK	STREET ADDRESS, CITY, STATE, ZIP COD 6338 WEST QUIET ROAD GREENFIELD, IN 46140
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(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: January 11th, 2024</p> <p>Facility number: 015521</p> <p>Residential Census: 7</p> <p>These State Residential Findings are cited in accordance with 410 IAC 16.2-5.</p> <p>Quality review completed on January 17, 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.</p> <p>Based on observation, interview, and record review, the facility failed to maintain dishwasher temperatures high enough to ensure sanitary dishes, for 2 of 2 kitchen observations. This deficient practice had the potential to affect 7 residents who resided in, and received meals in the facility.</p> <p>Findings include:</p> <p>On 1/11/24, at 11:10 a.m., the dishwasher temperatures were observed with Cook #1. The wash cycle temperature registered at 154 degrees and the rinse cycle temperature registered at 176 degrees. At 11:15 a.m., the dishwasher</p>	R 0273	<p>What corrective action(s) will be accomplished for those residents found to have been affected by the deficient practice; <b>It was found that all residents had the potential to be negatively affected by the deficiency practice.</b></p> <p>How the facility will identify other residents having the potential to be affected by the same deficient practice and what corrective action will be taken; <b>All residents had the potential to be affected by the deficiency. A correction action</b></p>	01/26/2024

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
Billie Carder	Executive Director	01/23/2024

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>temperatures were checked with the Director of Dining Services, and the wash cycle registered 157 and the rinse cycle registered at 175. The dishwasher temperatures were checked again at 11:18 a.m., and the wash cycle was 158 and the rinse cycle was 174.</p> <p>The Director of Dining Services indicated at that time, that the dishwasher temperatures have been in the correct range and provided the temperature logs for January. The wash and rinse temperatures were in the correct range except for one day, on January 9, 2024, when the rinse temperature for the noon meal was 164. The temperature log had documentation that the wash cycle temperature should be at least 150 degrees and the rinse cycle should be at least 180 degrees, and to circle the temperatures that do not meet the standard, for follow-up and resolution. The temperature that was out of range on 1/9/24 had not been circled. The Director of Dining Services indicated they would use the 3 compartment sink until they get the dishwasher repaired.</p> <p>On 1/11/24, at 12:35 p.m., Cook #2 had the 3 compartment sink filled with water and she was getting ready to wash dishes from the noon meal. The first compartment had soapy water, the second compartment had clean hot water, and the third compartment had a sanitizing agent. The sanitizing compartment was tested and read 200 parts per million, (PPMs), which were the correct PPM's for sanitation.</p> <p>On 1/11/24, at 1:53 p.m., the Administrator indicated if the dish machine temperatures are lower than they are supposed to be, that it should be reported to maintenance so they could get someone in to look at it.</p>		<p><b>of monitoring the temperature has been put into place, so this deficiency will not occur in the future.</b></p> <p><b>service request was placed with Direct Supply services to come to community to check temperature of the dishwasher. Hobart service was out at the facility to verify the water temp for this machine. Upon inspection it was not reaching the necessary operating temperature. After a quick adjustment to the internal booster heater the unit is now functioning at the necessary temperature.</b></p> <p>What measures will be put into place or what systemic changes the facility will make to ensure that the deficient practice does not recur.</p> <p><b>Dining Director and/or designee will monitor the temperatures of dishwasher and record them 3 x daily for two weeks, 1 time daily for two weeks, and 3 times weekly thereafter to ensure proper temperature are met when dishwasher being used.</b></p> <p>How the corrective 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><b>Systemic changes will be tracked and monitored during</b></p>	

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	A policy for "Equipment Sanitation" was provided by the Administrator on 1/11/24, at 2:25 p..m. The policy included, but was not limited to: "Routine and thorough cleaning of equipment surfaces using heat and chemicals is vital to the food service cleaning and maintenance program...Heat sanitizing involves exposing equipment to high heat for an adequate length of time...2. In a dishwashing machine, a good rule of thumb is: wash at 150 [degrees Fahrenheit] and rinse at 180 [degrees Fahrenheit]. But, remember temperature may vary depending on the type of machine used. To ensure proper water temperature monitor and record dish machine temperature on the Dish Machine Temperature log...."		<b>Quality Assurance and Safety Committee meeting monthly to ensure proper temperature and logging is correct.</b> By what date the systemic changes will be completed. <b>Will be completed by 1/26/2024.</b>	