

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 150002	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 12/02/2013
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NAME OF PROVIDER OR SUPPLIER METHODIST HOSPITALS INC	STREET ADDRESS, CITY, STATE, ZIP CODE 600 GRANT ST GARY, IN 46402
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S000000	<p>This visit was for a State hospital complaint survey.</p> <p>Facility #005002</p> <p>Complaint #: IN00140527 Substantiated: No deficiencies related to the allegations were cited. An unrelated deficiency was cited.</p> <p>Survey Date: 12/2/2013</p> <p>Surveyor: Lynnette R. Smith Medical Surveyor</p> <p>QA: cloughlin 12/19/13</p>	S000000		
S000560	<p>410 IAC 15-1.5-2 INFECTION CONTROL 410 IAC 15-1.5-2(d)</p> <p>(d) A person qualified by training or experience shall be designated as responsible for the ongoing infection control activities and the development and implementation of policies governing control of infections and communicable diseases.</p> <p>Based on review of policies and procedures, food service employee handbook, Title 410 Indiana Administrative Code, Rule Article 7, Rule 24 (410 IAC 7-24), observation, and staff interview, the infection control officer failed to ensure hand washing policies and State food sanitation rules for food service workers that were</p>	S000560	<p>Corrective Actions: All Food Service Staff are held accountable for following all food service standards. In response to the deficiencies identified in the survey, all Food Service staff were re-educated on the following standards: 1) Proper hand washing technique, including requirement for washing hands and arms for 20 seconds; 2)</p>	12/03/2013

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>followed in 5 instances.</p> <p>Findings included:</p> <p>1. On 12/2/2013 between 1:30 PM and 2:00 PM, review of policies and procedures revealed the following:</p> <p style="padding-left: 20px;">a. A policy titled: "Hand Hygiene", policy number "IC_02," last reviewed "6/13," which indicated all employees are required to wash their hands with antimicrobial soap and water "...after removing gloves..." The policy read: "Rub hands together vigorously for at least 15 seconds covering all surfaces of the hands and fingers."</p> <p style="padding-left: 20px;">b. An "Employee Handbook...food services..." revised "October 1999," which read: "Wash hands thoroughly <u>after</u> restroom visits, after removing gloves, or after handling any unclean object and <u>before</u> working with food or food utensils. Lather soap on hands for at least 20 seconds."</p> <p style="padding-left: 20px;">c. A policy titled: "H.A.C.C.P. Policy," policy number "FOOD-SAF_01," last revised "1/2010," which read: "SAFE SERVING TEMPERATURE (sic)...40 (degrees) F or below...140 (degrees) F or above..."</p> <p>2. On 12/2/2013 between 11:00 AM and 1:00 PM, review of 410 IAC 7-24, revealed the following:</p>		<p>Proper holding temperatures and techniques to ensure food are maintained at safe holding temperatures;3) Proper cleaning procedures for temperature probes when monitoring food;4) Proper fill and use of quaternary sanitizer; and5) Proper covering of equipment when not in use. Responsible Person: Director, Food ServiceCompletion Date: Start: 12/3/13. All staff will receive in-service by 1/20/14, due to leaves of absence.</p> <p>Monitoring:Compliance with food service standards is monitored daily. When non-compliance is identified, staff is re-educated on the process. Continued non-compliance results in corrective action up through possible employment termination. Responsible Person: Food Service LeadershipCompletion Date: 12/3/13 (Ongoing) Data:For 30 days, daily monitoring of the identified deficiencies will be documented on a check sheet to ensure staff is compliant. Data will be submitted to the Director, Food and Nutrition. After 30 days, the Director, Food and Nutrition will determine if daily documentation of compliance on the identified deficiencies will continue. Daily observation of all food service standards will continue on an ongoing basis. Responsible Person: Food Service Leadership, Director, Food and NutritionCompletion</p>				

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	<p>a. Section 128 read: "Food employees shall...clean their hands and exposed portions of their arms with a cleaning compound...by vigorously rubbing together the surfaces of their lathered hands and arms for at least twenty (20) seconds..."</p> <p>b. Section 129 read: "Food employees shall clean their hands and exposed portions of their arms...immediately before engaging in food preparation, including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and the following:</p> <p>(1) After touching bare human body parts other than clean hands and clean, exposed portions of arms.</p> <p>(2) After using the toilet room.</p> <p>(3) After caring for or handling service animals or aquatic animals as specified in section 435(b) of this rule.</p> <p>(4) After coughing, sneezing, or using a handkerchief or disposable tissue.</p> <p>(5) After drinking, other than as specified in section 136(b) of this rule, using tobacco, or eating.</p> <p>(6) After handling soiled surfaces, equipment, or utensils.</p> <p>(7) During food preparation, as often as necessary to remove soil and</p>		Date: (Begin) 1/20/14				

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	<p>contamination and to prevent cross-contamination when changing tasks.</p> <p>(8) When switching between working with raw food and working with ready-to-eat food.</p> <p>(9) Before touching food or food-contact surfaces.</p> <p>(10) Before placing gloves on hands.</p> <p>(11) After engaging in other activities that contaminate the hands..."</p> <p>c. Section 187 read: "...potentially hazardous food shall be maintained as follows: (1) At one hundred thirty-five (135) degrees Fahrenheit or above... (A) At forty-one (41) degrees Fahrenheit or less..."</p> <p>d. Section 296 read: "Equipment food-contact surfaces and utensils shall be cleaned as follows...Before using or storing a food temperature measuring device..."</p> <p>e. Section 443 read: "Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 21 CFR 178.1010."</p> <p>3. On 12/2/2013 between 11:00 AM and 1:00 PM, the surveyor observed the following: a. Staff Member #11 was in the</p>				

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	<p>Cafeteria Grill Area, removing gloves and washing hands, lathering for about 5 seconds. The employee was also observed leaving the Cafeteria Grill Area, walking into the kitchen area, and returning to the cafeteria grill area. After arriving in the cafeteria grill area, the employee was observed donning clean gloves without performing hand washing procedures.</p> <p>b. On the hot holding table in the grill area, Turkey burgers were observed to be hot held at 124.5 degrees Fahrenheit; fried chicken was held at 109.9 degrees Fahrenheit; mozzarella sticks were hot held at 136.8 degrees Fahrenheit; and fried mushrooms were hot held at 107.2 degrees Fahrenheit.</p> <p>c. On the salad bar in the cafeteria, cottage cheese was observed to be cold held at 49.6 degrees Fahrenheit; ranch dressing was cold held at 44.1 degrees Fahrenheit; diced eggs were cold held at 43.2 degrees Fahrenheit; cubed chicken was cold held at 45.5 degrees Fahrenheit; and diced turkey was cold held at 42.5 degrees Fahrenheit.</p> <p>d. Staff Member #4 was observed taking temperatures of several different food items without</p>			

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	<p>cleaning the thermometer when moving from one food to another.</p> <p>e. The concentration of sanitizer solution in the cafeteria grill area was observed to be zero (0) parts per million (PPM), instead of 150 PPM to 400 PPM, as required by 410 IAC 7-24.</p> <p>4. In interview on 12/2/2013 between 11:00 AM and 1:00 PM, Staff Member #5 acknowledged Staff Member #11 did not perform proper hand hygiene procedures.</p>				