

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 150100	X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING _____	X3) DATE SURVEY COMPLETED 04/12/2012
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NAME OF PROVIDER OR SUPPLIER ST MARY'S MEDICAL CENTER OF EVANSVILLE INC	STREET ADDRESS, CITY, STATE, ZIP CODE 3700 WASHINGTON AVE EVANSVILLE, IN 47750
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S0000	<p>This visit was for one State hospital complaint survey.</p> <p>Complaint # IN00104001 Substantiated; definciency related to allegations is cited.</p> <p>Facility #: 005089</p> <p>Survey Date(s): 4/12/12</p> <p>Ken Ziegler Medical Surveyor</p> <p>QA: claughlin 05/18/12</p>	S0000		

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

TITLE

(X6) DATE

Any deficiencystatement ending with an asterisk (*) denotes a defidency which the institution may be excused from correcting providing it is determined that other safegaurds 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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S0610	<p>410 IAC 15-1.5-2 INFECTION CONTROL 410 IAC 15-1.5-2(f)(3)(D)(x)</p> <p>(f) The hospital shall establish an infection control committee to monitor and guide the infection control program in the facility as follows: (3) The infection control committee responsibilities shall include, but not be limited to, the following: (D) Reviewing and recommending changes in procedures, policies, and programs which are pertinent to infection control. These include, but are not limited to, the following:</p> <p>(x) A program of food preparation and storage for all personnel involved in food handling which includes, but is not limited to, the following:</p> <p>(AA) Storage of employee food in patient refrigerators.</p> <p>(BB) Medications in nutrition refrigerators.</p> <p>(CC) Refrigerator and freezer temperature monitoring.</p> <p>Based upon observation, the facility failed to assure that the infection control committee had assured that the cafeteria's food preparation and storage program met applicable temperature requirements as required by 410 IAC 7-24, Retail Food Establishment Sanitation</p>	S0610	<p>Preparation and execution of this response and plan of correction do 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. This plan of correction is prepared and/or executed solely because it is required by the</p>	06/05/2012			

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	<p>Requirements for five of six hot/cold service areas in the cafeteria.</p> <p>Findings include:</p> <p>1. Review of the section, "Holding Temperatures", contained in the Retail Food Establishment Sanitation Requirements, Effective 11/13/04, read: "410 IAC 7-24-187 (a) Potentially hazardous food: hot and cold holding ...shall be maintained as follows: (1) At one hundred thirty-five (135) degrees Fahrenheit or above... (2) At a temperature specified in the following: (A) At forty-one (41) degrees Fahrenheit or less (b) For purposes of this section, a violation of subsection (a) is a critical item."</p> <p>2. On 4/12/12 at 7:00 p.m. and in the presence of staff members #'s 1 through 5, the surveyor noted the following out of limit hot/cold food</p>		<p>provisions of federal and state</p> <p><u>Credible Allegation of Compliance:</u> For the purpose of any allegation that St. Mary's Medical Center (St. Mary's) is not in substantial compliance with Indiana Administrative Code IAC 15-2 and accompanying regulations, this response constitutes St. Mary's allegations of compliance.</p> <p><u>Credible Allegation of Correction:</u> Even though St. Mary's disputes the allegations and the Indiana State Board of Health's claim that St. Mary's is in violation of Indiana Administrative Code IAC 15-2 and accompanying regulations, St. Mary's submits the following as the credible allegation of correction. For each of the following findings, St. Mary's incorporates by reference its response as set forth above. Immediate Response: 4/12/12-4/13/12 1. Discarded all food not within approved temperature range. 2. Checked temperature of all remaining food to confirm compliance 3. Re-educated staff regarding requirement to check temperature of food at least two times daily when food being served. (Exhibit A for examples of Food Temperature logs) 4. Food Services Director reimplemented daily review of temperature logs to confirm compliance. 30 Day Response: Completed by 5/12/12 1. Infection Control performed a walk-through in Food Services, accompanied by Food Service Management, focusing on compliance with temperature and related documentaton. Actual temperatures of food was obtained to verify compliance 2. Food Service Director continues daily review of temperature logs to ensure compliance.</p>	

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	<p>temperatures were observed:</p> <p>A. Hot Serving Line</p> <ol style="list-style-type: none"> Chocolate sauce: 122 degrees F Broccoli: 102 degrees F Mixed Vegetables: 132 degrees F <p>B. Hot deli bar</p> <ol style="list-style-type: none"> Baked potato: 131 degrees F <p>C. Cold Salad Bar</p> <ol style="list-style-type: none"> Pasta Salad: 44 degrees F Ranch Dressing (Lite): 57 degrees F Ranch Dressing (Regular): 47 degrees F Honey Mustard Dressing: 53 degrees F <p>D. Cold Deli Bar</p> <ol style="list-style-type: none"> Ham: 51 degrees F Roast Beef: 53 degrees F Sliced Chicken: 52 degrees F Chicken Salad: 46 degrees F <p>E. Cold Air Curtain Reach-In</p> <ol style="list-style-type: none"> Swiss Sandwich: 44 degrees F Chicken Salad: 44 degrees F <p>3. On 4/12/12 at 8:00 p.m., staff member #2 acknowledged the above-listed out of limit food temperatures.</p>		<p>3. Repositioned (lowered) new steam tables to ensure compliance for temperature of hot foods.</p> <p>Oversight: Food Services Director will perform daily review of temperature logs, along with generalized cleaning and sanitation and storage of items in department. Weekly walkthroughs will be performed by Food Services management to ensure with compliance with food temperature and cleanliness throughout department. Infection Control will perform a monthly walk-through to audit compliance with temperature logs and general sanitation of department. The Infection Control Committee will be responsible to generate a report of the audit findings and review and approve action plans.</p> <p>Oversight responsibility for these actions will be done by Vice President, Ancillary and Support Services, Executive Director, Quality and Infection Prevention, Vice President, Regulatory Compliance, Risk, and Accreditation, Senior Vice President, Nursing.</p>		

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