

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155070	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/25/2024
NAME OF PROVIDER OR SUPPLIER Green Valley Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3118 Green Valley Rd New Albany, IN 47150	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>35732</p> <p>Based on observation, record review and interview, the facility failed to ensure the kitchen equipment and floor was clean and free from grease and food particles for 2 of 3 kitchen observations. This deficient practice had the potential to affect 120 residents currently residing in the facility.</p> <p>Findings Include:</p> <p>During an observation of the facility kitchen the following was observed:</p> <ul style="list-style-type: none"> - The deep fryer had grease and a brown black substance buildup on the fryer baskets, and the top and sides of the fryer. - The gas stove knobs had a grease and food debris buildup. - The cart sitting beside the stove, had a sheet pan sitting on the shelf with a greasy food buildup on the utensils. - The employee sink had a black substance in the sink bowl, and on the front and sides of the sink. - The kitchen floor felt greasy and was slippery. The floor was dirty with grime and food debris build up. There were various items of trash laying on the floor. - Sitting on a table near the dishwasher there was a large bowl with a brown thick substance inside. The substance was up the sides of the bowl and was dried and crusty. Beside the large bowl was a container of a yellow substance and the top of the yellow substance was dried. - The handle on the refrigerator door was missing. - The refrigerator doors had food debris and smudges. - The stainless steel tables had dark brownish spots, food debris and grease on the shelves. <p>The cleaning schedule was not posted and the Assistant Dietary Manager could not find the schedule.</p> <p>(continued on next page)</p>

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.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>During an interview on 7/25/24 at 9:30 a.m., the Assistant Dietary Manager indicated she did not know where the cleaning schedules were.</p> <p>During an observation and interview on 7/25/24 at 9:40 a.m., Dietary Aide 5 and Dietary Aide 6, indicated they did not know what the brown substance was in the large bowl. They did not know how long the bowl had been sitting on the table. Dietary Aide 5 indicated whatever it was, it looked old to her.</p> <p>During an interview on 7/25/24 at 9:45 a.m., Dietary Aide 5 indicated the Dietary Manager took the cleaning schedules down. She thought he was going to update them. She presented a weekly cleaning schedule that was dated for the months of December 2023 to March 2024. She indicated she tried to clean up after she got done with her duties. She did not know how often the kitchen was deep cleaned and when the kitchen was last cleaned. The Dietary Aide indicated she thought the kitchen was dirty and needed cleaned. The night shift came in from 11:00 a.m. to 8:00 p.m. She indicated the staff was supposed to clean after dinner, but they were not cleaning. She indicated the staff had complained to the Dietary Manager, but nothing had been done about the problem. She indicated the Dietary Manager let the evening staff get away with not cleaning.</p> <p>During a return visit to the kitchen on 7/25/24 at 11:00 a.m., the same issues were observed as well as the following:</p> <ul style="list-style-type: none"> - A towel was laying on top of the silverware table with a large amount of a light brown substance. The substance appeared to be oatmeal. - Plastic cup lids were laying on the floor beside the tray racks. <p>During an interview on 7/25/24 at 11:30 a.m., the Dietary Manager indicated the kitchen would be cleaned daily. Deep cleaning would be done weekly. If he observed something dirty he would clean it up. The dietary staff had individual cleaning duties and they had to sign off when the job was completed. He indicated the facility used a cleaning service to clean the stove hoods, but he wasn't sure when the last time they were cleaned. The floor would be mopped 2 to 3 times a day especially after meals. The floor was old and it would probably help if they had new flooring. He indicated the second shift came in at 11:00 a.m., until closing around 8:00 p.m., and they were instructed not to leave dishes for the day shift. He could not remember when the last time the kitchen had a deep scrubbing.</p> <p>The Cleaning policy, dated 10/4/19, and revised on 4/30/24 included, but was not limited to, . The director of Food and Nutrition Services develops a cleaning schedule, with assistance from the Registered Dietitian, to ensure that the Food and Nutrition Services department remains clean and sanitary at all times. 1. The Director of Food and Nutrition Services develops a cleaning schedule to include all equipment and areas to be cleaned. 2. Designated cleaning task are assigned to each position. 3. The cleaning schedule is posted in a location where it can be easily read. 4. The Director of Food and Nutrition Services monitors the cleaning schedule to ensure the tasks are completed timely and appropriately .</p> <p>This Citation relates to Complaint IN00437132.</p> <p>3.1-21(i)(3)</p>		