

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  155126	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/27/2025
NAME OF PROVIDER OR SUPPLIER  Springs Valley Meadows		STREET ADDRESS, CITY, STATE, ZIP CODE  457 S Sr 145 French Lick, IN 47432	

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 0761</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure drugs and biologicals used in the facility are labeled in accordance with currently accepted professional principles; and all drugs and biologicals must be stored in locked compartments, separately locked, compartments for controlled drugs.</p> <p>46416</p> <p>Based on observation, interview and record review, the facility failed to maintain safe and secure storage of medications for 1 of 4 medication carts observed. The narcotic box lid inside the cart was not closed completely to engage the lock. (South Long Hall Medication Cart)</p> <p>Finding includes:</p> <p>On 2/26/25 at 9:45 A.M., the South Long Hall Medication Cart was observed. The lid was not closed completely to engage the lock. Narcotics were observed stored in the box at the time.</p> <p>At that time, Licensed Practical Nurse (LPN) 24 indicated it was not broken and should have been closed and locked.</p> <p>During an interview, on 2/26/25 at 1:44 P.M., the Director of Nursing (DON) indicated all narcotics should be double locked.</p> <p>On 2/26/25 at 2:36 P.M., a current Medication Storage Policy, revised 6/30/23, was provided by the DON and indicated . The community should store Schedule II-V controlled substances [narcotics] and other medications deemed by the community as at-risk for abuse or diversion in a separately locked, affixed compartment in a cart .</p> <p>3.1-25(n)</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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>45933</p> <p>Based on observation, interview, and record review, the facility failed to provide meals at an acceptable temperature for 1 of 1 lunch trays sampled on 1 of 2 units. Food was served cold. (South Hall)</p> <p>Finding includes:</p> <p>During an interview on 2/24/25 at 11:33 A.M., an anonymous resident indicated the food was not served hot.</p> <p>During an interview on 2/26/25 at 1:35 P.M., an anonymous resident indicated the food was not served hot.</p> <p>During an observation on 2/26/25 at 11:46 A.M., the South Hall meal trays were being distributed to resident rooms from a meal cart. The individual meals were covered with an insulated dome with a base. At 11:52 A.M., a hall tray was sampled. The cheeseburger temperature was 113 degrees Fahrenheit. It was cold to the touch and tasted cold, and the cheese was not melted on the hamburger.</p> <p>During an interview on 2/26/25 at 2:11 P.M., [NAME] 25 indicated cheeseburgers should be a minimum of 145 degrees Fahrenheit when they are served to the residents.</p> <p>On 2/26/25 at 1:21 P.M., a current Food Temperatures policy, revised 6/2023, was provided by the Administrator and indicated, .Hot foods that are potentially hazardous will be held for service at or above 135 degrees Fahrenheit .</p> <p>3.1-21(a)(2)</p>