

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  155183	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  10/22/2025
NAME OF PROVIDER OR SUPPLIER  Waters of Martinsville, The		STREET ADDRESS, CITY, STATE, ZIP CODE  2055 Heritage Dr Martinsville, IN 46151	

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)
F 0812  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.  (continued on next page)

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 - Many</p>	<p>Based on observation, interview, and record review, the facility failed to ensure food was prepared in a sanitary manner for 1 of 3 kitchen observations. Hair was not covered, food was not labeled or discarded by manufacturer's use by date, floors and other surfaces required cleaning, and a scoop was kept in dry storage goods. These had the potential to affect 52 of 53 residents residing in the facility. (Dietary Aide 2) Findings include: During an observation of the kitchen on 10/22/25 from 12:20 p.m. to 12:50 p.m., the following was observed. -Dietary Aide 2 was observed in and around the food preparation areas. Dietary Aide 2 was observed to lack hair coverage to hair out the back and side of hair net, hanging down back and on the shoulders approximately six to eight inches in length past the hair net. -In a two-door refrigerator on the left-hand side, one full half gallon of 100 percent lactose free two percent milk with a best by date of 10/17/25. -In the walk-in refrigerator unit, on the middle left side shelf, one partially uncovered metal tray of red gelatin looking substance was unlabeled and undated. -In the walk-in refrigerator unit, on the middle right side shelf, metal plastic covered container with a handwritten label was noted as bacon grease, had an open date of 10/13/25 and a use by date of 10/16/25. -In the walk-in refrigerator unit, on the middle right side shelf, metal plastic covered container with a handwritten label was noted as ham, had a prepared date of 10/18/25, and lacked a use by or best by date. -In the walk-in refrigerator unit, on the middle right side shelf, a clear red topped container with handwritten label noted as ground beef, had a use by date of 10/21/25. -The walk-in refrigeration unit was noted to have a visibly soiled and dirty floor, with dark colored substance noted under the wire racks, on the right side most heavily, with food debris and an upside-down small plastic juice container that appeared to be leaking. -In the dry goods storage area a plastic scoop was located inside the clear flour bin. -In the open doorway of dry storage area, a large black trash bag was sitting on the floor full of dirty linens. -Outside of the dry goods storage area, close to the walk in refrigeration area was a white plastic trash bin labeled Dietary Rags, the trash bag inside was crumpled up at the bottom of the bin and a few food items were noted in the bottom. -The walk-in freezer had the furry, black-gray and blue substance located on the outside the bottom right area of the door. -The walk-in freezer had the daily temperature check records, where the walk in refrigeration unit and the walk-in freezer unit were each to have temperatures recorded multiple times daily, the temperatures for the morning checks for 10/22/25 were blank for both the walk-in refrigerator and walk-in freezer. During an interview on 10/22/25 at 12:55 p.m., the Dietary Manager (DM) indicated the following; staff hair should be covered in the kitchen and food preparation areas, the floors should be clean, scoops should not be stored in dry goods bins, linens should be in appropriate containers, all food items should be labeled appropriately and discarded by or before the expiration date, and the temperatures for the walk-in freezer and walk-in refrigerator should have been marked for earlier that morning. During an interview on 10/22/25 at 1:10 p.m., the Administrator indicated that all staff in the kitchen should have their hair covered, and that appropriate food safety and sanitation measures should be in place. On 10/22/25 at 1:50 p.m., the Administrator provided a copy of a section of the Food Safety &amp; Sanitation policies and procedures manual for the facility, titled Dating and Labeling and dated April of 2017, and indicated it was the policy currently in use by the facility. A review of the policy indicated that all foods are to be stored, dated, and labeled appropriately including labeling accurate identification of the food and the use-by dates. On 10/22/25 at 2:00 p.m., the Administrator provided a copy of a section of the Food Safety and Sanitation policies and procedures manual for the facility, titled Receiving and Handling and dated April of 2017, and indicated it was the policy currently in use by the facility. A review of the policy indicated, Hair restraints will be worn at all times. The policy further indicated safe food and handling practices include checking expiration dates and checking temperatures for storage areas. This citation relates to Intake 2644592.3.1-21(i)(2)3.1-21(i)(3)</p>		