STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	155242	A. Building B. Wing	02/24/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Signature Healthcare of Muncie	4301 N Walnut St Muncie, IN 47303

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. Based on observation, interview, and record review, the facility failed to distribute food with the correct temperatures for safety and palatability. This deficient practice had the potential to affect 114 of 114 residents who received food from the facility kitchen. Findings include:During a test meal tray temperature check observation on 2/20/26 at 12:47 p.m., accompanied by the Dietary Manager, the following was observed: Milk temperature was 46 degrees Fahrenheit (F) and coleslaw was 64.2 degrees F. The Dietary Manager indicated the temperature was too high for the milk to be served.During an interview on 2/20/26 at 11:40 a.m., the Dietary Manger indicated food had temperature checks prior to plating and placed in the meal carts. The food was then delivered to the appropriate halls for food distribution.A current policy, dated 5/2014, titled Food: Quality and Palatability was provided by the Administrator on 2/24/26 at 3:46 p.m. The policy indicated the following: Policy StatementFood will be prepared by methods that conserve nutritive value, flavor and appearance. Food will be palatable, attractive and served at a safe and appetizing temperature.Food and liquids are prepared and served in a manner, form, and texture to meet resident's needs.Definitions Food attractiveness refers to the appearance of the food when served to the residents. Food palatability refers to the taste and/or flavor of the food. Proper (safe and appetizing) temperature Food should be at the appropriate temperature as determined by the type of food to ensure resident's satisfaction and minimize the risk for scalding and burns.This citation relates to Intakes 2733549 and 2744835.3.1-21(a)(2)

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