

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155468	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/20/2024
NAME OF PROVIDER OR SUPPLIER Envive of Sullivan		STREET ADDRESS, CITY, STATE, ZIP CODE 325 W Northwood Dr Sullivan, IN 47882	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>34129</p> <p>Based on interview, observation, and record review, the facility failed to ensure the temperature and palatability of food served for 1 of 1 test tray.</p> <p>Findings include:</p> <p>During a confidential interview, conducted during the survey, the interviewee indicated the resident's hall tray food was served cold for all meals, breakfast, lunch, and supper.</p> <p>During an interview, on 12/19/24 at 11:05 a.m., Resident C indicated she ate meals in her room and the food was served cold at times.</p> <p>Resident F, on 12/19/24 at 11:20 a.m., indicated he ate meals in his room and sometimes the food was not hot, but cold.</p> <p>During an interview, on 12/19/24 at 11:30 a.m., Resident E indicated she ate meals in her room and the food was often cold when she got it and did not taste very good.</p> <p>On 12/19/24 at 12:03 p.m., test tray food temperatures were measured by the Dietary Manager (DM). The fried potatoes temperature measured at 128 degrees Fahrenheit (F), the cooked broccoli temperature measured at 118 F, and the BBQ sandwich measured at 128 F. The DM indicated the food was too cool and the food temperatures should have been at least 135 F.</p> <p>On 12/19/24 at 12:55 p.m., the DM provided and identified a document as a current facility policy titled Kitchen Operations: Food Temperatures, dated 1/2023. The policy indicated, .Policy .The facility will maintain proper temperature control to prevent food borne illness .Procedure .1. Hot foods that are potentially hazardous will be held for service at or above 135 degrees Fahrenheit .2. All hot and cold food items will be served to the resident at a temperature that is considered palatable at the time the resident receives the food</p> <p>This citation relates to Complaint IN00448031.</p> <p>3.1-21(a)(2)</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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