

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155507	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/23/2025
NAME OF PROVIDER OR SUPPLIER Envive of Liberty		STREET ADDRESS, CITY, STATE, ZIP CODE 215 West High Street Liberty, IN 47353	
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 - Some	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 maintain holding temperatures for pureed food for 4 of 4 residents receiving pureed foods. (Resident 10, 17, 23, and 29) Findings include: A tour of the kitchen was conducted, on 9/19/25 at 11:30 a.m., with [NAME] 2. During an observation of the pureed food temperatures being obtained, it was noted that pureed taco meat was recorded with a holding temperature of 90 degrees Fahrenheit, and pureed green beans had a holding temperature of 100 degrees Fahrenheit. During an observation of the steam table with [NAME] 2, four containers of pureed taco meat and four containers of pureed green beans were stacked to the right side of the steam table. During an interview with [NAME] 2, they indicated food temperatures were obtained one time after being cooked and before they were placed on the steam table. Food temperatures were obtained, on 9/19/25 at 11:00 a.m., before the food was placed on the steam table. [NAME] 2 indicated the taco meat was 171 degrees Fahrenheit, and the green beans were 160 degrees Fahrenheit. [NAME] 2 indicated they held pureed foods on the side of the steam table in prepared containers. [NAME] 2 also indicated other staff place prepared containers of pureed food into the microwave and will heat them up one to two minutes before the food was served. During an interview with the Administrator on 9/23/25 at 10:19 a.m., they indicated pureed food should be put into a metal container and held on the steam table. The Administrator indicated pureed food should be served directly out of the pan on the steam table and not in bowls to sit for holding. They indicated the holding temperatures should have been 135 degrees Fahrenheit and above. A Food Temperatures policy was provided by the Director of Nursing (DON) on 9/19/25 at 1:15 p.m. It indicated .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 .8. Temperatures should be monitored throughout meal service to ensure adequate holding temperatures are maintained . 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