

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  155576	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/03/2026
NAME OF PROVIDER OR SUPPLIER  Waters of Hartford City Skilled Nursing Facility		STREET ADDRESS, CITY, STATE, ZIP CODE  0548 S 100 W Hartford City, IN 47348	
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 - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observation, interview, and record review, the facility failed to ensure food was served at a comfortable and palatable temperature for 1 of 7 residents reviewed for dining services. (Resident 37) Findings include: During a dining observation on 2/24/26 at 12:08 p.m., Resident 3 indicated to her tablemate that the mashed potatoes were very hot and warned the tablemate to be careful when eating them. During the same meal service, Resident 37 was seated at a separate table and was being assisted by a hospice certified nurse aide (CNA). When the CNA provided a spoonful of mashed potatoes, Resident 37 immediately lifted her fingers to her lips and widened her eyes. The CNA continued offering other food items and subsequently re-offered the mashed potatoes. Resident 37 initially refused to open her mouth. The CNA held the spoon at the resident's mouth until she eventually accepted the bite. Again, Resident 37 raised her fingers to her mouth and widened her eyes. The CNA did not look at the resident directly during the observation. On 2/25/26 at 12:24 p.m., during a dining observation, Resident 37 was again served mashed potatoes. Upon receiving a bite, she lifted her fingers to her mouth and widened her eyes. The CNA asked the resident, Oh, is that too hot? and stated she would allow the potatoes to cool. During an observation, on 2/25/26 at 12:31 p.m., dietary staff checked the temperature of the mashed potatoes and reported the temperature to be 180 degrees Fahrenheit (F). Review of a test tray of mashed potatoes indicated the temperature was found to be uncomfortably hot for consumption, resulting in discomfort to the tongue and mouth. On 2/25/26 at 12:43 p.m., the Administrator and a visiting Dietary Manager indicated the mashed potatoes were not too hot for consumption. The Administrator indicated that hot food temperatures should range between 165° and 200° and indicated if residents complained, he would refer to that temperature range. Resident 37's clinical record was reviewed on 2/26/26 at 12:37 p.m. Diagnoses included pneumonitis (inflammation of lungs) due to inhalation of food/vomit, dysphagia (difficulty swallowing), anxiety, and dementia. A review of a comprehensive Minimum Data Set (MDS) assessment, dated 2/13/26, indicated the resident was non-verbal, rarely/never understood, but did understand others. Resident 37 was severely cognitively impaired and did not exhibit hallucinations, delusions, or behaviors. She required supervision/touch for eating, partial/moderate assistance for oral hygiene. A current care plan, initiated on 1/30/26 and revised on 2/3/26, indicated Resident 37 presented with an alteration in her ability to communicate related to dementia. Interventions included staff anticipating her needs, allowing her time to respond to questions, ask simple and direct questions requiring a yes or no response, repeat questions and/or answers to ensure understanding, and speak directly to the resident. A current care plan, initiated on 1/30/26 and revised on 2/3/26, indicated Resident 37 had impaired cognition/function or impaired thought process related to dementia. Interventions included asking the resident yes or no questions in order to determine her needs, cue, reorient, and supervise as needed, face the resident when speaking, and make eye contact. During an interview with the Administrator, on 3/3/26 at 11:08 a.m., he indicated once mashed potatoes had been sitting on the steam table, the temperature would drop below</p> <p>(continued on next page)</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>the desired holding temperature of ? 135 degrees F and were returned to the steamer to get the temperature back up to 165 degrees F. Once the temperature raised to the desired 165 degrees F, the potatoes would be returned to the steam table where the temperature should be checked again. A current facility policy, titled General Preparation and Cooking Practices, provided by the ADON on 3/3/26 at 10:53 a.m., indicated the following: .Hot food prepped for serving will maintain a minimum temperature of ? 135? when on the steam table and prior to being served to the residents. If the food is below 135?, the staff must reheat the food ? 165? to assure time and temperature control.410 IAC (Indiana Administrative Code) 3.1-21(a)(1)(2)</p>		