

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

Printed: 08/27/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155606	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/25/2026
NAME OF PROVIDER OR SUPPLIER Westside Retirement Village		STREET ADDRESS, CITY, STATE, ZIP CODE 8616 W 10th St Indianapolis, IN 46234	
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. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, and interview, the facility failed to ensure proper food storage when opened meat was found stored among lettuce, expired and improperly wrapped unidentified foods were stored in the walk-in refrigerator, and opened boxes of foods were found under a prep table; and the facility failed to maintain clean and sanitary conditions in the kitchen, dish room, and walk-in refrigerator for 2 of 2 food storage and food preparation observations. These deficient practices had the potential to affect 88 of 88 residents who received food from the kitchen. Findings include: A confidential concern during the survey process indicated the kitchen was not clean and there were concerns about the health and safety of all the residents who received food from the kitchen. Examples of the concerns verbalized included the dishwasher did not operate correctly and there was standing water in the dish room. There were maggots in the dish room and trash cans, and the walk-in cooler had food that had been molded for over 2 months. The kitchen and walk-in cooler floors were dirty, the steam table was nasty, and the stove top was filthy. An initial kitchen observation with the Executive Director (ED), on 6/24/26 at 10:45 a.m., included, a. The dish room had steaming water over the entire floor that was being swept towards a drain by Dietary Aide 8. The water extended out into the prep areas of the kitchen and was covering the floor where dietary staff were moving about with no effort being made by additional staff to get rid of the standing water. b. There were food crumbs around the rim of the deep fryer, an excessive buildup of grease on the rim and outside of the deep fryer, and old food crumbs floating in the grease of the fryer. c. There was food debris to include French fries on the floor behind the deep fryer and stove. d. There was debris to include food, paper scraps, a sharpie marker and clear fruit cups on the floor around the kitchen and under metal prep stations. e. There was an opened bag of grits that was not dated and a box of iodized salt with an opened hole on the side dated 1/31 that were sitting among cooking utensils underneath the cook prep station. f. The bottom metal shelf underneath the steam table had food crumbs and unidentified dried liquid among stored metal pans. f. There were gallon zip lock bags of sausages and unidentified breaded food that were not sealed in the walk-in freezer. g. The walk-in refrigerator was observed with a large container of vanilla yogurt with an expiration date of 6/21/26, an opened undated package of ham wrapped in the original juice soaked packaging that was sitting among bags of lettuce, a gallon baggie of cooked sausages not dated, an opened quart of heavy whipping cream with no opened date with the spout open, an opened undated lemon pie with a piece missing, an opened undated angel food cake with a piece missing, and an unidentified loaf-formed meat product wrapped in torn foil thawing in a metal pan exposing the part of the meat. There were 2 opened gallons of milk, one that was not dated and the other marked as expired on 6/14, pudding in a large plastic container covered with loose plastic wrap and dated 6/16, unidentified food in a large plastic container with loose plastic wrap and undated, and a bag of shredded cheese in an unsealed gallon baggie with no opened date. h. The floors throughout the kitchen and walk-in storage were sticky and slick with grease. On 6/24/26 at 11:05 a.m., during observation of the kitchen, there was not a visibly posted cleaning schedule. The ED indicated, he did not know the last time the kitchen and equipment had been cleaned. The dietary (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	staff were supposed to document cleaning logs. On 6/25/26 at 10:52 a.m., a second observation of the kitchen was completed with the ED. The Registered Dietician (RD) was observed in the walk-in refrigerator and indicated she was providing education to Dietary Aide 8 while she disposed of expired and opened foods, and rearranging food on the shelves. The floors in the dish room and kitchen no longer had standing water but remained sticky and slick. Kitchen appliances and metal prep stations had not yet been cleaned and remained littered with food debris, dried liquids, and a buildup of grease. The deep [NAME] continued to have old food crumbs around the top and floating in the grease. [NAME] 9 indicated the deep [NAME] was wiped down when the grease was changed every 2 weeks. There was a stack of clear plastic glasses that had fallen on the floor and remained under a wire rack, a pen on the floor, and paper and food debris on the floor throughout the kitchen. The RD indicated there were concerns with the sanitation of the kitchen and food storage areas, and there was staff education that needed to be completed with the entire dietary staff. Kitchen cleaning schedules were not provided during the survey process. During an interview on 6/24/26 at 10:29 a.m., the ED indicated he had been transferred to the facility the prior month. On 6/1/26 the Dietary Manager (DM) had quit without notice after failing to manage the dietary department and voicing concerns about staffing in her department. The ED, RD, and other staff had since worked in the dietary department to fill scheduling needs while a new DM and additional dietary personnel were being hired. The ED was currently responsible for the dietary schedule and indicated he was ridiculously overscheduling to help staff. There had been no formal dietary training conducted recently, but the RD visited and had been verbally prompting/correcting staff as needed. The ED indicated, the dishwasher was currently broken with a hole in the bottom of the garbage disposal that required a bucket underneath to catch water that leaked with the dishwasher cycled, and staff to sweep the water that overflowed from the bucket towards a drain in the floor. A new garbage disposal had been ordered but would not arrive until the end of the month. During an interview on 6/25/26 at 10:20 a.m., the ED indicated all the current residents received their meals from the kitchen. During an interview on 6/25/26 at 11:47 a.m., The RD indicated she had worked for the company since February 2026. During that time, she had been in the facility weekly and helped in the kitchen as needed. The ED indicated, his concern during his 6-week tenure had been to get good food out on time and hire staff, his focus had not yet been on sanitation or staff education. On 6/25/26 at 10:20 a.m., the ED provided a Food Safety policy, dated 4/26/23, and indicated the policy was the one currently being used by the facility. The policy indicated, Policy: Food is stored and maintained in a clean, safe and sanitary manner following federal, state and local guidelines to minimize contamination and bacterial growth.Procedure.2. Pre-packaged food is placed in a leak-proof, pest-proof, non-absorbent, sanitary container with a tight-fitting lid. The container is labeled with the name of the contents and date [when the item is transferred to the new container.] [Use by date] is noted on the label or product when applicable.Cold Food Storage.6. All cooked and ready-to-eat food is stored above all raw food. 7. Raw food items are separated from each other, and raw meats are stored on shelves and below fruits and vegetables or other ready to eat foods.13. Manufacturers' directions are followed regarding the refrigeration of previously frozen meat that has been thawed. The date begins with the date the meat is deemed thawed, which is approximately three days from the date pulled from the freezer.Dry Storage.2. Opened packages of food are resealed tightly to prevent contamination of the food item and [used by date] will be used when applicable.Food Service/Meal Service.10. Leftovers must be cooled, covered, labeled, dated, and stored in a refrigerator.12. Steam tables.c. Must be kept in clean and sanitary condition through regular cleaning.13. Cold tables.b. Must be kept in clean and sanitary condition with regular cleaning. On 6/25/26 at 10:20 a.m., the ED provided a Cleaning Schedule policy, dated 4/30/25, and indicated the policy was the one currently being used by the facility. The policy indicated, Policy: The Director of Food and Nutrition Services shall develop a routine cleaning schedule to ensure that the Food and Nutrition Services department is maintained in a clean and sanitary manner in accordance with regulatory requirements.Procedure: 1. The Director of Food and (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Nutrition Services establishes a regular cleaning schedule to include equipment and areas to be cleaned.3. Designated cleaning tasks are assigned to each position. 4. The cleaning schedule is posted in a visible location where it can be easily read. 5. The Director of Food and Nutrition Services monitors the cleaning schedule for timely and appropriate completion of tasks to maintain the department in a clean and sanitary manner according to regulatory guidelines. This citation relates to Intake 3027945. 410 IAC (Indiana Administrative Code) 16.2-3.1-21(i)(3)		