

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155724	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/26/2024
NAME OF PROVIDER OR SUPPLIER Woodbridge Health Campus		STREET ADDRESS, CITY, STATE, ZIP CODE 602 Woodbridge Ave Logansport, IN 46947	

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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>44531</p> <p>Based on observation and interview, the facility failed to ensure food was handled to maintain food safety related to discarding and thawing. 52 of 52 residents residing in the facility ate food prepared in the kitchen.</p> <p>Findings include:</p> <p>During an Observation of the kitchen on 4/22/24 at 9:10 AM with Dietary Staff 3, on the bottom of the large rack located in the walk in cooler, there was two containers with of poultry stacked on top of each other. The top one was a mid-size container with a label: prep on 4/19/24 at 12:54 PM and use by 4/21/24 end of day. The bottom one was a large size container with a label: prep pan 4/19/24 at 12:54 PM and use by 4/21/24 end of day.</p> <p>At 9:12 AM right above the two large containers of poultry in a large silver sheet pan, was a package turkey. underneath the package turkey there was a reddish, brown liquid. The turkey nor the pan was dated to indicate when the thurkey had been thawed</p> <p>At 9:15 AM, on the shelf there was a large clear bag with 2 pizza doughs inside. The prepared date indicated 4/12/24 and use by 4/19/24.</p> <p>At 9:17 AM, on the shelf there was a small jar of base-ham with a prepared date of 3/18/24 and use by date of 4/17/24.</p> <p>An observation of the walk-in freezer at 9:19 AM there was a bag of french fries with a prepared date 3/17/24 and use by 4/16/24.</p> <p>In an interview at 9:30 AM Dietary Staff 3 and Dietary Staff 4 indicated they were going to use the chicken in the two containers with a use by date of 4/21/24. They were aware the current date was 4/22/24 but were prepared to use the chicken. Dietary Staff 3 indicated the kitchen served both the Health Care and Residential from the kitchen.</p> <p>In an interview at 11:17 AM, the Dietary Manager indicated the labels were misprinted. The manager indicated staff were a bunch of young kids and they put the wrong label on the chicken. The other items, the staff should have discarded. The staff should have not thawed the turkey that way.</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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(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	A current facility policy, Food labeling and dating policy, dated 4/26/22, was provided by the Director of Nursing and Executive Director on, 4/25/24 at 11:00 AM. The policy indicated . to provide knowledge and direction on how to properly label and date all food items and food products 3.1-21(i)(1) and (3)		