

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  155827	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  01/21/2026
NAME OF PROVIDER OR SUPPLIER  Sage Bluff Health & Rehab Center		STREET ADDRESS, CITY, STATE, ZIP CODE  4180 Sage Bluff Crossing Fort Wayne, IN 46804	

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	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interview and record review, the facility failed to ensure water temperatures were maintained to ensure kitchen sanitation. 45 of 47 residents residing in the facility ate food prepared in the kitchen. Findings include: In an interview, on 1/21/2026 at 9:34 AM, [NAME] 2 indicated he was responsible for dishwashing duties. He indicated kitchen staff should fill out the dishwasher temperature log each meal. He indicated he was not exactly sure how to determine the readings. He indicated he did not know why the temperature log had not been kept current. He indicated water at the hand sink was cool but warm enough for handwashing at most times. He indicated the dish sinks had cold water due to a water heater problem. He indicated there had been a water heater problem for several months. He indicated he boiled water on the stove in a large pot and emptied it in the sink, combining it with some cold water to wash and sanitize dishes and prepare sanitizer water for wiping kitchen surfaces. He indicated he did not measure the final temperature of the water after combining the hot and cold water. He indicated he had not been provided any clear guideline or policy on how to proceed when water heater failure occurs, he just did what he knew he could do to achieve hot water. In a record review, on 1/21/25 at 9:38 AM, a document titled High Temperature Dish Machine, dated 1/2026, provided by [NAME] 2, indicated wash and rinse temperatures should be recorded at breakfast, noon meal, and evening meal. No readings were recorded at the following times: 1/1/2026 breakfast, noon, and evening. 1/5/2026 breakfast, noon, and evening 1/7/2026 evening 1/9/2026 breakfast, noon, and evening 1/10/2026 breakfast, noon, and evening 1/11/2026 breakfast, noon, and evening 1/14/2026 evening 1/15/2026 breakfast, noon, and evening 1/16/2026 breakfast, noon, and evening 1/19/2026 breakfast, noon, and evening 1/21/2016 breakfast. In an interview, on 1/21/25 at 9:43 AM, the Assistant Dietary Manager (ADM) indicated the corporation did not have a policy instructing staff how to handle a hot water failure in the facility. She indicated the water heater problems had persisted over about 7 months. She indicated when the Dietary Manager arrived after the laundry staff in the morning, the kitchen did not have hot water all day with the exception of the dishwasher, which heated water itself. She indicated the DM tried to come in as early as possible each day and start running water so they had hot water. The ADM indicated staff heated water on the stove to prepare water for soaking and sanitizing since the sinks did not provide hot enough water. She indicated staff notified the Maintenance Director of the water concerns. The ADM indicated she had not been made aware of any concrete plan to resolve the hot water issue. The ADM indicated she did not know why there were missing entries in the dishwasher temperature log. She indicated the log should be filled out at each meal time. In an interview, on 1/21/25 at 10:00 AM, the Dietary Manager indicated the company did not have a policy of how to handle a water temperature failure. She indicated staff should place a large pot inside the dishwasher, positioned to catch the water and use that water to fill sinks when needed since she knew the temperature would meet temperature requirements. She indicated dishwasher temperature logs should be filled out each meal. She</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 155827
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>indicated the staff member assigned to wash dishes should log the dishwasher temperatures with the first load of dishes done in the morning. In an interview, on 1/21/25 at 10:07 AM, the Maintenance Director indicated the water heater used to service the kitchen and laundry area was replaced in March 2025 and began malfunctioning in July 2025. He indicated a service contractor had been in and indicated the unit needed replaced. He indicated he contacted his corporate office and was instructed to obtain quotes. He indicated he had submitted the quotes to the corporate office and had not yet received a replacement date for the water heater. A current policy, titled Dish Machine Use Policy, dated 5/17/2021, provided by the DM on 1/21/2026 at 12:00 PM indicated the dish machine temperatures should be verified prior to use and the machine operator should monitor the temperature frequently during use. A handwritten note, dated 11/14/25, at the end of the policy indicated when hot water was not available, all dishes should be run through the dish machine. A current policy, titled Manual Dishwashing Procedures, indicated a wash sink should be filled with hot water measuring 120-130 degrees with manual dish detergent, and sanitizer water was to be prepared with warm water, 75 degrees.</p>		