PRINTED: 10/04/2016 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPI AND PLAN OF CORRECTION IDENTIFICATION NUMBER: A. BUILDIN B. WING				ETED			
	PROVIDER OR SUPPLIER			2725 LA	ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR APOLIS, IN 46268		
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIAT DEFICIENCY)	ΓE	(X5) COMPLETION DATE
Bldg. 00	Licensure Survey investigation of C Complaint IN002 No deficiencies is are cited. Survey dates: Se 2016 Facility number: Provider number: AIM number: N Census bed type: Residential: 48 Total: 48 Sample: 8 These deficiencies is are cited in accordance.	es reflect State findings ace with 410 IAC 16.2-5.	R 00	000	No deficiencies were cited on to complaint.	this	
R 0116 Bldg. 00	410 IAC 16.2-5-1.4 Personnel - Nonco (a) Each facility sh	ompliance					

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE (X6) DATE

Any defiency statement ending with an asterisk (*) denotes a deficency which the institution may be excused from correcting providing it is determined that other safegaurds 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.

State Form Event ID: L7VF11 Facility ID: 010234 If continuation sheet Page 1 of 25

AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING 00		(X3) DATE SURVEY COMPLETED		
			B. WING	<u></u>	09/09/2016	
MA 22 - 2	AN OLUMBIA OF STARY		STRE	ET ADDRESS, CITY, STATE, ZIP CODE		
NAME OF P	PROVIDER OR SUPPLIER	C.	2725	LAKE CIRCLE DR		
BROOKE	DALE WILLOW LAK	Œ	INDI	ANAPOLIS, IN 46268		
(X4) ID		TATEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF CORRECT		(X5)
PREFIX TAG	·	CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	PREFIX TAG	(EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRODEFICIENCY)	OPRIATE	MPLETION DATE
TAG		n and implemented for the	IAG			DATE
	screening of prosp	pective employees.				
		ies shall be made for byees. The facility shall				
		policy that considers				
	references and an	-				
	accordance with I		R 0116	R116 410 IAC 16.2 -5. Pe	rsonnel	/30/2016
		ew and record review, I to ensure reference and	KUIIO	Noncompliance	100111101	30/2010
	1	ound checks were		·		
	_	prescribed time frame		All employee background and	atad	
	•	nployees being reviewed		reference checks will be compl by 9/30/16	eted	
		ee records (CNA #1 and		by 57 507 15		
	CNA #2).			The Executive Director and/or		
	Ź			designee is responsible for sust	tained	
	Findings include	»:		compliance. The ED and/or designee will review personnel	file	
				for new hires prior to beginning		
	The employee re	ecords were reviewed on		employment, to ensure the		
		o.m., and the following		background and reference che	ck is	
	was found:			complete.		
	1 CNA #1	hired on 8/31/16. Her				
	employee record					
	background chec					
	Jackstound ence	AND.				
	2. CNA #2 was	hired on 8/31/16. Her				
	employee record					
		reference checks.				
		5 p.m., the missing				
	_	ound and reference				
	_	uested from the Area				
		rations. He indicated he				
		l see if they were				
	completed.					

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	IT OF DEFICIENCIES OF CORRECTION			(X3) DATE SURVEY COMPLETED 09/09/2016			
	PROVIDER OR SUPPLIER			2725 LA	DDRESS, CITY, STATE, ZIP CODE KE CIRCLE DR APOLIS, IN 46268		
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	PR	ID EFIX ΓAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIAT DEFICIENCY)	ΓE	(X5) COMPLETION DATE
R 0244 Bldg. 00	p.m., the Area Mindicated no furth were located. He policy for the crimeference checks to follow each State of the policy for the crimeference checks to follow each State of the policy for the crimeference checks to follow each State of the policy for the crimeference checks to follow each State of the policy for the po	e)(4) Noncompliance doses for more than one inistration is not ration, interview and edications were prepared I for more than one istration for 1 of 5 bserved for medication ass (Resident #103). : 4 p.m., LPN #3 was ng and administering medications to her, Acetaminophen (a n medication), ate (a medication used to pressure) and Systane os (lubricating eye drops	R 024	4	1. LPN #3 was re-trained on proper medication administration procedures, including documentation on the Medication Administration Record, on 09/22/16 by Director of Nursing. 2. Current residents have the potential to be affected by the alleged deficient practice. 3. Current LPNs and QMAs will be in-serviced on proper medication administration procedures, including documentation on the MAR, by 09/30/16 by Director of Nursing. 4. The Care Services Manage (CSM) is responsible for sustained compliance. The CS will audit MARs for appropriate documentation, monitoring will ongoing on a regular basis.	g er SM	09/22/2016

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	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING B. WING	00	COMPLETED 09/09/2016
	ROVIDER OR SUPPLIER		2725 L/	ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR IAPOLIS, IN 46268	
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE
	reconciled on 9/9 resident's Physical Recapititulation (2016, included, but the following orce 8/17/11Acetam (milligrams) cap (1000 mg) by more chronic pain. Do 24 hour period. p.m., and 8 p.m. 8/17/11Metoprotablet Give one to hypertention. So p.m. 10/20/11Systam drop Instill one do times a day for da.m. and 8 p.m. After the medical LPN #3 was obse #103's Medication Record dated 9/7 Acetaminophen is Metoprolol Tartrand the Systane of p.m.	(Recap) dated September out were not limited to, ders:			

State Form Event ID: L7VF11 Facility ID: 010234 If continuation sheet Page 4 of 25

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CO A. BUILDING B. WING	onstruction 00	(X3) DATE SURVEY COMPLETED 09/09/2016	
BROOKI	PROVIDER OR SUPPLIEF		2725 L	ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR JAPOLIS, IN 46268	
(X4) ID PREFIX TAG	(EACH DEFICIEN	TATEMENT OF DEFICIENCIES ICY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE OF T	(X5) COMPLETION DATE
	the Nursing staff	or of Nursing indicated f was to prepare and cheduled dose of time to a resident.			
	Administration" on 9/9/16 at 11:5 Medications and administered to by review of the in accordance w laws, and assiste	titled "Medication dated 7/1/14, provided 55 a.m., indicated "I. I treatments are residents as determined ir medication status, and ith physician order, state ad living regulations All luding over-the-counter			
	medication and the are observed-right medications, right time	III. The six 'rights' of treatments administration ht resident, right ht dose, right form and , right documentation. In e six rights, the resident			
R 0247	410 IAC 16.2-5-4(Health Services -				
Bldg. 00	(7) Any error in m shall be noted in t physician shall be medication admin	edication administration he resident 's record. The notified of any error in istration when there are ential detrimental effects to			
	Based on observ record review, the medication was	ration, interview and ne facility failed to ensure administered at the for 2 of 5 residents	R 0247	R247 410 IAC 16.25-4 (e) (Health Services Deficiency	7)

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STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CO A. BUILDING B. WING	ONSTRUCTION 00	(X3) DATE SURVEY COMPLETED 09/09/2016		
	PROVIDER OR SUPPLIEF		STREET ADDRESS, CITY, STATE, ZIP CODE 2725 LAKE CIRCLE DR INDIANAPOLIS, IN 46268			
(X4) ID PREFIX TAG	(EACH DEFICIEN REGULATORY OR observed for me	TATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION) dication administration	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	(X5) COMPLETION DATE	
	observed prepart Resident #101's which included which thins the I (Hydrochloride) treat Alzheimer's Shell (a Calcium time, LPN #3 in HCL did not hav sticker on it due given at bedtime given at 5 p.m. have to get the m Resident #101's reconciled on 9/r resident's Physic Recapititulation 2016, included, the following or 6/11/10Donepo (milligrams) tab mouth at bedtim Scheduled for 5	3:35 p.m., LPN #3 was ing and administering medications to her, Warfarin (a medication, blood), Donepezil HCL (a medication used to s disease) and Oyster a supplement). At this dicated the Donepezil we a change of direction to it was scheduled to be she indicated she would nedication clarified. medications were 9/16 at 10:18 a.m. The sian Order (Recap) dated September but were not limited to, ders: ezil HCL 10 mg let Give one tablet by e for dementia.		1. LPN #3 was re-trained on proper medication administration procedures, including the correct time and the rule for administering medications one hour before to or hour after the scheduled time, re-trained on 9/09/16 by Director of Nursing. 2. Current residents have the potential to be affected by the alleged deficient practice. 3. Current LPNs and QMAs will be in-serviced on proper medication administration procedures, includi the correct time and the rule for administering medications one hour after the scheduled time, by 9/30/16 by Car Service Manager (CSM). 4. The Care Services Manager (CSM or designee is responsible for sustained compliance. The CSM waudit med passes for compliance, Monitoring will be ongoing on a regular basis.	ane of ur re	
	12/20/12Os-Ca tablet by mouth	al 500 mg tablet Give one				

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NAME OF PROVIDER OR SUPPLIER BROOKDALE WILLOW LAKE (X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MIST BE PRECEDED BY FILL. TAG Schedule for 8 a.m. and 5 p.m. 8/26/16Warfarin 5 mg tablet Give one tablet by mouth daily on Sundays, Tuesdays, Wednesdays and Fridays. Scheduled for 5 p.m. After the medications were administered, LPN #3 was observed initialing Resident #101's Medication Administration Record dated 9/7/16, which included the Warfarin for 5 p.m., Donepezil HCL for 5 p.m. and Os-Cal for 5 p.m. 2. On 9/7/16 at 3:44 p.m., LPN #3 was observed preparing and administering Resident #103's medications to her, which included Acetaminophen (a non-narcotic pain medication), Metoprolol Tartrate (a medication used to treat high blood pressure) and Systane Balance eye drops (lubricating eye drops used to treat dry eyes). Resident #103's medications were reconciled on 9/9/16 at 10:23 a.m. The resident's Physician Order Recap dated September 2016, included, but were not	AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING	00	COM	PLETED 09/2016	
INDIANAPOLIS, IN 46268 INDIANAPOLIS, IN 46268	NAME OF F	ROVIDER OR SUPPLIER				DDE	
PREFIX TAG REGULATORY OR LSC IDENTIFYING INFORMATION) Schedule for 8 a.m. and 5 p.m. 8/26/16—Warfarin 5 mg tablet Give one tablet by mouth daily on Sundays, Tuesdays, Wednesdays and Fridays. Scheduled for 5 p.m. After the medications were administered, LPN #3 was observed initialing Resident #101's Medication Administration Record dated 9/7/16, which included the Warfarin for 5 p.m., Donepezil HCL for 5 p.m. and Os-Cal for 5 p.m. 2. On 9/7/16 at 3:44 p.m., LPN #3 was observed preparing and administering Resident #103's medications to her, which included Acetaminophen (a non-narcotic pain medication), Metoprolol Tartrate (a medication used to treat high blood pressure) and Systane Balance eye drops (lubricating eye drops used to treat dry eyes). Resident #103's medications were reconciled on 9/9/16 at 10:23 a.m. The resident's Physician Order Recap dated	BROOKE	ALE WILLOW LAK	E				
8/26/16Warfarin 5 mg tablet Give one tablet by mouth daily on Sundays, Tuesdays, Wednesdays and Fridays. Scheduled for 5 p.m. After the medications were administered, LPN #3 was observed initialing Resident #101's Medication Administration Record dated 9/7/16, which included the Warfarin for 5 p.m., Donepezil HCL for 5 p.m. and Os-Cal for 5 p.m. 2. On 9/7/16 at 3:44 p.m., LPN #3 was observed preparing and administering Resident #103's medications to her, which included Acetaminophen (a non-narcotic pain medication), Metoprolol Tartrate (a medication used to treat high blood pressure) and Systane Balance eye drops (lubricating eye drops used to treat dry eyes). Resident #103's medications were reconciled on 9/9/16 at 10:23 a.m. The resident's Physician Order Recap dated	PREFIX	(EACH DEFICIEN REGULATORY OR	CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	PREFIX	(EACH CORRECTIVE ACTION SHO CROSS-REFERENCED TO THE API	ULD BE	COMPLETION
limited to, the following orders: 8/17/11Acetaminophen 500 mg caplet Give two caplets (1000 mg) by mouth three times a day for chronic pain. Do not exceed 3 grams in a 24 hour period. Scheduled for 8 a.m., 12 p.m., and 8 p.m.		8/26/16Warfar tablet by mouth Tuesdays, Wedn Scheduled for 5 After the medica LPN #3 was obs #101's Medicatic Record dated 9/7 Warfarin for 5 p 5 p.m. and Os-C 2. On 9/7/16 at a observed prepari Resident #103's which included a non-narcotic pai Metoprolol Tartiteat high blood Balance eye drop used to treat dry Resident #103's reconciled on 9/9 resident's Physic September 2016 limited to, the for 8/17/11Acetam Give two caplets three times a day not exceed 3 grant school of the second service of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a day not exceed 3 grant school of the second service was a second service	in 5 mg tablet Give one daily on Sundays, esdays and Fridays. p.m. Itions were administered, erved initialing Resident on Administration 7/16, which included the .m., Donepezil HCL for al for 5 p.m. 3:44 p.m., LPN #3 was ang and administering medications to her, Acetaminophen (a medication), rate (a medication used to pressure) and Systane ps (lubricating eye drops eyes). medications were 9/16 at 10:23 a.m. The ian Order Recap dated, included, but were not allowing orders: aninophen 500 mg caplet is (1000 mg) by mouth of for chronic pain. Doms in a 24 hour period.				

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PRINTED: 10/04/2016 FORM APPROVED OMB NO. 0938-0391

	OF CORRECTION			00	COMPLETED 09/09/2016	
NAME OF P	ROVIDER OR SUPPLIER			ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR		
BROOKE	ALE WILLOW LAK	E		IAPOLIS, IN 46268		
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE	
	8/17/11Metopre tablet Give one tablet Give on a.m. and 8 p.m. After the medical LPN #3 was obserful and the Give of Give one of Give on	ablet two times a day for sheduled for 8 a.m. and 4 The Balance 0.6% eye shop into each eye two ryness. Scheduled for 8 The tions were administered, erved initialing Resident on Administration (16, which included the scheduled for 8 p.m., the late scheduled for 4 p.m. eye drops scheduled for 8 The tions were administered, erved initialing Resident on Administration (16, which included the scheduled for 8 p.m., the late scheduled for 8 p.m., the late scheduled for 4 p.m. eye drops scheduled for 8 The tions were administered, erved initialing Resident on the late scheduled for 8 p.m., the late scheduled for 4 p.m. eye drops scheduled for 8 The tions were administered, erved initialing Resident on the late of the l				
		d living regulations All				

State Form Event ID: L7VF11 Facility ID: 010234 If continuation sheet Page 8 of 25

AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPL A. BUILDIN	G 00	COMPLETED			
			B. WING		09/09/2016		
NAME OF P	ROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE				
BROOKE	ALE WILLOW LAK	E		25 LAKE CIRCLE DR DIANAPOLIS, IN 46268			
(X4) ID		TATEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF CORRECTION	(X5)		
PREFIX TAG		CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	PREFI. TAG	CROSS-REFERENCED TO THE APPROPRIA	COMPLETION DATE		
		luding over-the-counter					
	(OTC) medication	_					
		.III. The six 'rights' of					
		reatments administration					
	are observed-righ	_					
		nt dose, right form and					
	, 0	right documentation. In					
	always has the ri	six rights, the resident					
	medication"	gnt to refuse					
	medication						
	A current policy	titled "Medication					
	Documentation"	dated 7/1/14, provided					
		5 a.m., indicated "IV.					
		s not taken within the					
		me, typically one hour					
		ur after the specified					
	· · · · · · · · · · · · · · · · · · ·	nitial the appropriate					
	•	eir initials, and document back of the MAR					
		ninistration Record]"					
	[Medication Aun	innistration Recordj					
R 0272	410 IAC 16.2-5-5.	1(e)					
	Food and Nutrition	nal Services - Deficiency					
Bldg. 00	` '	e served at a safe and					
	appropriate tempe	rature.	R 0272	R272 – 410 IAC 16.2-5-5 (e)	09/28/2016		
	Based on observe	ation, interview and	102/2	Food and Nutritional Services			
		e facility failed to ensure		Deficiency			
	,	ved at the correct		Cook #4 received disciplinary			
	temperature. The	is deficient practice had		action and was re-trained on the			
	-	ffect 26 of 48 residents		proper procedure of obtaining food			
	receiving food fr	om the kitchen.		temperatures to ensure food is at a			
				safe and appropriate temperature,			

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STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION (X3)			(X3) DATE S	SURVEY	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING <u>00</u> COMP			COMPL	ETED
			B. W	ING		09/09/	2016
				CTDEET /	ADDRESS, CITY, STATE, ZIP CODE		
NAME OF I	PROVIDER OR SUPPLIEF	₹					
DDOOKE	DALE WILLOW LAK				AKE CIRCLE DR		
BROOKL	DALE WILLOW LAN	NE .		INDIAN	APOLIS, IN 46268		
(X4) ID	D SUMMARY STATEMENT OF DEFICIENCIES			ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	ICY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION)		TAG	DEFICIENCY)		DATE
					prior to serving food, on 09/23/16		
Finding includes:				by Dining Service Coordinator.			
	On 9/8/16 at 12:	26 p.m., an observation			2. Current residents have the		
		•			potential to be affected by the		
	of the functi serv	vice was completed.			alleged deficient practice.		
	.	_					
		the temperature of the			3. Dietary staff will be re-trained or	n	
	Red Potatoes at	that time, which was 125			the proper procedure of obtaining		
	F (Fahrenheit).	The temperature of the			food temperatures to ensure food is	s	
	` ′	was 125 F. The Dining			at a safe and appropriate		
Service Coordinator indicated at that time				temperature prior to serving food,			
				by 09/28/16 by the Chef.			
	the potatoes and Squash Medley were not						
	up to temperature and had to be brought				4. The Chef is responsible for		
	up to temperatur	e prior to being served.			sustained compliance. The ED		
					and/or designee will audit food		
	On 9/8/16 at 12:	38 p.m., while the			temperature prior to food being		
		Coordinator was bringing			served weekly at various meals.		
		ley up to temperature on			Monitoring will be ongoing by		
	^				dietary staff.		
		[‡] 4 placed Red Potatoes					
		' plates prior to them					
	being brought up	o to the appropriate					
	temperature.						
	On 9/8/16 at 12:	43 p.m., the Cook #4					
		of the CNA's the plates					
		_					
	1	e served. At that time, the					
	Dining Service (
	informed there v	vere two plates on the					
	serving cart with	n Red Potatoes on them,					
	which were not	up to the temperature. At					
		icated to Cook #4 the					
		uld not be served because					
	they were not at	the appropriate					
	temperature.						

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	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING B. WING	<u>00</u>	COMPLETED 09/09/2016	
NAME OF P	ROVIDER OR SUPPLIER		2725	FADDRESS, CITY, STATE, ZIP CODE LAKE CIRCLE DR		
BROOKE	OALE WILLOW LAK	E	INDIA	NAPOLIS, IN 46268		
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	(X5) COMPLETION DATE	
	shaped meat with was observed in floor steam table indicated the mean and was given as indicated he did of the chicken brout of the oven p the hot box (the lawhich the food wunits) or prior to breasts in the maniferst floor. At that time, Cooperform a temper chicken breasts, Fahrenheit. Cootime, the chicken correct temperate should have been served in the maniferst floor. A current policy Handling" dated Area Manager of 4:00 p.m., indicate cooking temperate prevent food-bor must be served as	tures will be followed to ne diseaseXIII. Food				

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AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING		COMPLETED 09/09/2016	
		STREET ADDRESS, CITY, STATE, ZIP CODE 2725 LAKE CIRCLE DR INDIANAPOLIS, IN 46268			
(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	(X5) COMPLETION DATE	
Food and Nutrition (f) All food prepara (excluding areas in maintained in accollocal sanitation and standards, including Based on observer record review, the food in the kitcher packages were clearly foods had expirate cooking applianted debris, and failed handwashing and staff during meal. This deficient preto affect 48 of 48 from the kitcher. Findings include. The Kitchen tour 9/7/16 at 8:43 a. Service Coordinates.	anal Services - Deficiency ation and serving areas in residents ' units) are ordance with state and disafe food handling and 410 IAC 7-24. The ation, interview and the facility failed to ensure the en was dated and alosed when opened, ation dates, commercial these were free from the disagraph of the disagraph of the preparation and service. The actice had the potential of the p	R 0273	R273 – 410 IAC 16.2-5-5 (f) F and Nutrition Services – Deficiency 1. The identified items in the dry storage area were discarded immediately on 9/7/16. The identified items in the reach in refrigerator were discarded immediately on 9/7/16. The top double convection oven was cleaned on 9. The double oven was cleaned on 09/09/16. The burners on the stove were cleaned on 09/08/16. Cook #4 was re-trained on handwashing procedures before an after glove use, and after touching objects, and on glove use and the proper way to handle food items, a well as the policy on Safe Food Handling, on 9/8/16 by Dining Service Coordinator.	ed d	
1. In the Dry Sto	orage area the following		2. Current residents have the		
	ALE WILLOW LAK SUMMARY ST (EACH DEFICIENCE REGULATORY OR be kept." 410 IAC 16.2-5-5.7 Food and Nutrition (f) All food preparate (excluding areas in maintained in accolocal sanitation and standards, including Based on observate record review, the food in the kitcher packages were cleated foods had expirate cooking appliance debris, and failed handwashing and staff during meal. This deficient prate to affect 48 of 48 from the kitcher. Findings include The Kitchen tour 9/7/16 at 8:43 a.m. Service Coordinates.	DESCRIPTION NUMBER: ROVIDER OR SUPPLIER DALE WILLOW LAKE SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	A BUILDING B. WING ROVIDER OR SUPPLIER PALE WILLOW LAKE SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION) be kept." 410 IAC 16.2-5-5.1(f) Food and Nutritional Services - Deficiency (f) All food preparation and serving areas (excluding areas in residents' units) are maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24. Based on observation, interview and record review, the facility failed to ensure food in the kitchen was dated and packages were closed when opened, foods had expiration dates, commercial cooking appliances were free from debris, and failed to ensure proper handwashing and glove use for kitchen staff during meal preparation and service. This deficient practice had the potential to affect 48 of 48 residents receiving food from the kitchen. Findings include: The Kitchen tour was completed on 9/7/16 at 8:43 a.m., with the Dining Service Coordinator (DSC) in attendance.	ROVIDER OR SUPPLIER PALE WILLOW LAKE SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR IS.C IDENTIFYING INFORMATION) be kept." 410 IAC 16.2-5-5.1(f) Food and Nutritional Services - Deficiency (f) All food preparation and serving areas (excluding areas in residents* units) are maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24. Based on observation, interview and record review, the facility failed to ensure food in the kitchen was dated and packages were closed when opened, foods had expiration dates, commercial cooking appliances were free from debris, and failed to ensure proper handwashing and glove use for kitchen staff during meal preparation and service. This deficient practice had the potential to affect 48 of 48 residents receiving food from the kitchen. Findings include: The Kitchen tour was completed on 9/7/16 at 8:43 a.m., with the Dining Service Coordinator (DSC) in attendance. In the Dry Storage area the following	

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		IDENTIFICATION NUMBER:	BER: A. BUILDING 00 B. WING		COMPLETED 09/09/2016	
NAME OF P	ROVIDER OR SUPPLIER			ADDRESS, CITY, STATE, ZIP CODE		
BROOKE	ALE WILLOW LAK	E		AKE CIRCLE DR IAPOLIS, IN 46268		
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	(X5) COMPLETION DATE	
	was observed:	th and hamburgar bun		potential to be affected by the alleged deficient practice.		
	was not closed ti b. A package wi was not closed ti c. A package wi submarine rolls i top of the package d. A package wi not dated when i e. A package wi was not dated wi f. A package wi was not dated wi 2. In the reach i following was ob	th two hamburger buns ghtly. th two foot long had a twist tie around the ge with a hole in the bag. th 11 hot dog buns was t was opened. th three hamburger buns hen it was opened. th four hamburger buns hen it was opened.		 The Chef and dietary staff will be in-serviced by 9/30/16 by the ED on routine cleaning procedures, appropriate food storage requirements, handwashing, and Safe Food Handling. The Chef is responsible for sustained compliance. The ED and/or designee will check the kitchen cleanliness, staff food handling, handwashing techniques and the dry storage and reach in refrigerator to ensure items are properly stored and labeled, weekly during rounds. Monitoring will be ongoing. 		
	metal pan with n c. 56 ounce cont Margarine48 or or expiration date d. One pound sli plastic container At that time, the was sliced yester 9/6/16 on the pla	omatoes in a rectangular o prepared date. Tainer Whipped Soft cances left with no open e. The second in a rectangular with no prepared date. DSC indicated the ham day and he marked stic wrap on the top of a placed the ham back				

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AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING	00	COMPLETED 09/09/2016
NAME OF 1	PROVIDER OR SUPPLIER		ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR	
BROOKI	DALE WILLOW LAKE		APOLIS, IN 46268	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	(X5) COMPLETION DATE
	e. Three pound container Sour Cream in a plastic square container with no prepare date. At that time, the DSC indicated he did not know when the Sour Cream was placed in the container in the refrigerator. He placed the container back in the refrigerator. The DSC indicated when asked about the Sour Cream being placed back in the refrigerator, he did not intend to place it back into the refrigerator. f. One gallon Creamy Caesar dressing2 cups left with no expiration date or open date with a delivery date 6/22/16. The DSC indicated the dressing should be in the refrigerator for one month. g. 17 ounce bottle Sriracha Hot Chili Saucefour ounces left with no open date. At that time, the DSC indicated the items without an open date should have had an open date. He indicated if he had noticed the foods had not had an expiration date he would have disposed of them. He indicated the bun packages should have been closed tightly. 3. The top double convection oven had burnt black debris on the bottom and sides. The metal pan on the bottom of the oven had burnt black debris on it. The DSC indicated the oven was cleaned monthly and it was due to be cleaned now. He indicated the bottom convection			

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AND PLAN OF CORRECTION IDENTIFICATION NUMBER A BUILDING 00 COMPLETED 09/09/2016 STRUCT ADDRESS, CITY, STATE, ZIP CODE 2725 LAKE CIRCLE DR INDIANAPOLIS, IN 46268 (X4] ID SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MIST BE PRECEDED BY FULL TAG REQULATORY FOR INTO EACH DEFICIENCY MIST BE PRECEDED BY FULL A The double oven had burnt black debris on the right sided oven on the bottom of the oven. The DSC indicated the ovens get cleaned every couple of months. 5. The burners on the stove had burnt on black debris. The DSC indicated the burners were taken off the stove and cleaned once a week. 6. The three trays under the burners on the stove had food debris and burnt brown debris on the Aluminum foil. The DSC indicated the foil was changed once a week by the evening shift on Wednesdays. He indicated they were probably cleaned last Wednesday. On 9/8/16 at 11:30 a.m., Cook #4 performed temperature checks on these foods: Stir Fry Chicken—187 F (Fahrenheit) Brown Rice—180 F Green Beans—179 F Polish Sausage—177 F Red Potatocs—191 F Squash Medley—188 F	AND PLAN OF CORRECTION IDENTIFICATION NUMBER:			A. BUILDING		(X3) DATE	
NAME OF PROVIDER OR SUPPLIER BROOKDALE WILLOW LAKE (X4 ID) SUMMARY STATEMENT OF DETICIENCIES (EACH DESICIENCY MUST BE PRECEDED BY FULL REGULATORY OR I.SC IDINITYING INFORMATION) Oven did not work most of the time. 4. The double oven had burnt black debris on the right sided oven on the bottom of the oven. The DSC indicated the ovens get cleaned every couple of months. 5. The burners on the stove had burnt on black debris. The DSC indicated the burners were taken off the stove and cleaned once a week. 6. The three trays under the burners on the stove had food debris and burnt brown debris on the Altuminum foil. The DSC indicated the ower week by the evening shift on Wednesdays. He indicated they were probably cleaned last Wednesday. On 9/8/16 at 11:30 a.m., Cook #4 performed temperature checks on these foods: Stir Fry Chicken—187 F (Fahrenheit) Brown Rice—180 F Green Beans—179 F Polish Sausage—177 F Red Potatoes—191 F	AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER.		00		
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Indianapolis Indi	NAME OF P	ROVIDER OR SUPPLIEF	3				
SUMMARY STATEMENT OF DEPICIENCIES ID PREFIX CRACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR I SCIENTIFYING INFORMATION) TAG REGULATORY OR I SCIENTIFYING INFORMATION TAG TAG TAG TAG TAG TAG TA	BROOKE	ALE WILLOW LAK	Έ				
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foods: Stir Fry Chicken187 F (Fahrenheit) Brown Rice180 F Green Beans179 F Polish Sausage177 F Red Potatoes191 F		On 9/8/16 at 11:	30 a.m., Cook #4				
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Polish Sausage177 F Red Potatoes191 F		Brown Rice18	0 F				
Red Potatoes191 F		Green Beans17	79 F				
		Polish Sausage	-177 F				
Squash Medley188 F		Red Potatoes19	91 F				
		Squash Medley-	-188 F				
On 9/8/16 at 11:40 a.m., prior to starting		On 9/8/16 at 11:	40 a.m., prior to starting				
to puree food Cook #4 donned clean			-				
gloves without washing his hands. While		•					

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AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING	00	— I	LETED 0/2016	
	PROVIDER OR SUPPLIER		2725 L	ADDRESS, CITY, STATE, ZIP CO AKE CIRCLE DR NAPOLIS, IN 46268	ODE	
(X4) ID PREFIX TAG	(EACH DEFICIEN REGULATORY OR	TATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORI (EACH CORRECTIVE ACTION SH CROSS-REFERENCED TO THE A DEFICIENCY)	IOULD BE	(X5) COMPLETION DATE
	dropped a measure then picked the chandle of the cup DSC. He went of and got a new measure pure in the food he pure oven used to transarea in the facility pure the other figloves and wash touching the hand He pureed the Scausage and Sausage and S	160 F 5 F 69 F 148 F 42 F -140 F 50 a.m., Cook #4 began s for the residents in the				

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	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING B. WING	00	COMPLETED 09/09/2016
NAME OF	PROVIDER OR SUPPLIER			ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR	
BROOKI	DALE WILLOW LAK	E		IAPOLIS, IN 46268	
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE
	a skillet on top of the burner on. He station and got in butter and cheese of bread. He got of the package are while holding the placed the bread of cheese and and top of the cheese gloves. At that the noodles out of the them on a plate of the removed the from the pan with then picked it up and placed it on a compare to the kitchenette to sausage without leaving the steam. On 9/8/16 at 12:0 get a knife and for the kitchenette to sausage without leaving the steam. On 9/8/16 at 12:0 the cabinet and get changing his glot to scrape Sauerket tongs. Cook #4 pgrilled cheese sau off the counter we placed it on a plate had been weat.	f a burner, then turned te left the steam table to the refrigerator to get to out and opened a loaf two pieces of bread out and buttered the bread the bread in his hand, then in the skillet with a slice tother slice of bread on without changing his time, he grabbed Chinese the metal pan and placed with the same gloves on. grilled cheese sandwich the a spatula, cut it in half, with his gloved hands a plate. 13 p.m., Cook #4 went to ork from the other side of the cut up the polish changing his gloves after the table station.		CROSS-REFERENCED TO THE APPROPRIA	IIE

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PRINTED: 10/04/2016 FORM APPROVED OMB NO. 0938-0391

AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING	00	-	LETED 0/2016	
	PROVIDER OR SUPPLIER		2725 L	ADDRESS, CITY, STATE, ZIP CO AKE CIRCLE DR	DE _	
BROOKE	DALE WILLOW LAK	E	INDIAN	IAPOLIS, IN 46268		_
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRI (EACH CORRECTIVE ACTION SHO CROSS-REFERENCED TO THE AP DEFICIENCY)	OULD BE	(X5) COMPLETION DATE
	-	n the metal pan with the d he has been using meal service.				
	the cabinet and chands and got a lareached into the some chips on a metal cup from the gloves on. He confrom he bag, breand potatoes from gloved hand he hadoor with. On 9/8/16 at 12: the serving area at to a resident aboreturned, he remaided new gloves hands. He opened then continued some gloves on,	or p.m., Cook #4 went to pened it with his gloved bag of chips, then bag of chips and placed plate, then went to get a he cabinet with his portinued to get chips and from the pan, noodles in the pan with the same had opened the cabinet. 14 p.m., Cook # 4 left with his gloves on to talk but her food. When he coved his gloves and wes, but did not wash his ed the refrigerator door, the erving food with the then grabbed chips from same gloved hand.				
	clean gloves with then performed t) F				

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PRINTED: 10/04/2016 FORM APPROVED OMB NO. 0938-0391

AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING	00	COMPLETED 09/09/2016	
NAME OF I	PROVIDER OR SUPPLIER			ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR	
BROOKE	DALE WILLOW LAK	E		IAPOLIS, IN 46268	
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE
IAG	Polish Sausage Red Potatoes12 Squash Medley At that time, the Squash Medley a were not at the coneeded to be bron prior to being ser On 9/8/16 at 12:2 white cloth out of serving cart off whands he used for On 9/8/16 at 12:2 taking buns for the potato chips out of gloved hands. On 9/8/16 at 12:2 a trash can out of hands, so he coul machine to chop touching the trash polish sausage ar in the chopper. A was stopped and touched the trash Polish Sausage whands he touched he had not chang his hands. At that Service Coordina	160 F 25 F 125 F DSC indicated the and the Red Potatoes orrect temperature and ught up to temperature eved. 30 p.m., Cook #4 took a f the sink and wiped a with the same gloved r serving food. 37 p.m., Cook #4 was he polish sausage and of the package with his 50 p.m., Cook #4 moved f the way with his gloved lid reach a part of a polish sausage. After h can, he picked up a hid cut it up and placed it At that time, Cook #4	TAG	DEPICIENCY	DATE

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		IDENTIFICATION NUMBER:	JMBER: A. BUILDING <u>00</u> B. WING		COMPLETED 09/09/2016
NAME OF I	PROVIDER OR SUPPLIER			ADDRESS, CITY, STATE, ZIP CODE	
BROOKE	OALE WILLOW LAK	E		AKE CIRCLE DR IAPOLIS, IN 46268	
(X4) ID PREFIX TAG	(EACH DEFICIEN	FATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	(X5) COMPLETION DATE
	hands under the	loves. Cook #4 ran his water without using ands and donned clean			
	Handling" dated Area Manager of 4:00 p.m., indica handled using sa using appropriate counters, food coutensilsIII. die good personal hy appropriate work a sanitary enviro handwashing tecusing only the had During food prepwill not be cooked a resident should or gloved hands.	titled "Safe Food 7/1/14, provided by the f Operations on 9/8/16 at ted "I. All foods will be fe-handling practices, e methods when cleaning ontact surfaces and stary staff must have rgiene and will adhere to a habits, which maintain nment. IV. Good hniques will be used, andwashing sinksVI. baration, food items that ed before being served to a be handled with utensilsVIII. During meal od items must be handled gloved hands"			
	Meal" dated 7/1/ Manager of Open p.m., indicated " scheduled mealti will be assisting	titled "Serving The 14, provided by the Area rations on 9/8/16 at 4:00II. Directly prior to the me, team members that with meal service should . Hands must be washed ANY dishes or			

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PRINTED: 10/04/2016 FORM APPROVED OMB NO. 0938-0391

AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING B. WING	<u>00</u>	COMPLETED 09/09/2016
	PROVIDER OR SUPPLIER DALE WILLOW LAKE	2725 LA	ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR IAPOLIS, IN 46268	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE
	A current policy titled "Storage of Products" dated 7/1/14, provided by the Area Manager of Operations on 9/8/16 at 4:00 p.m., indicated "III. Items should be dated before being stored and should be placed behind similar items already on the shelf to ensure that older items are used first. IV. Once opened, items should be dated and sealed." A current policy titled "Leftovers and Prepared Food" dated 7/1/14, provided by the Area Manager of Operations on 9/8/16 at 4:00 p.m., indicated "I. All prepared foods in an appropriate container, cover with an airtight lid or cellophane and label the container with the type of food and the date" A current policy titled "Equipment Maintenance and Safety" dated 7/1/14, provided by the Area Manager of Operations on 9/8/16 at 4:00 p.m., indicated "IV. Equipment which comes in contact with food must be washed and sanitized on a regular basis A current policy titled "Kitchen Sanitation and Safety" dated 7/1/14, provided by the Area Manager of Operations on 9/8/16 at 4:00 p.m., indicated "IV. Equipment which comes in contact with food must be washed and sanitized on a regular basis			

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AND PLAN OF CORRECTION IDENTIFICATION NUMBER:			ULTIPLE CO. UILDING	NSTRUCTION 00	(X3) DATE COMPL		
			B. W	ING		09/09/	2016
NAME OF F	PROVIDER OR SUPPLIEF			STREET A	DDRESS, CITY, STATE, ZIP CODE	<u> </u>	
					KE CIRCLE DR		
	DALE WILLOW LAK		_	<u> </u>	APOLIS, IN 46268		
(X4) ID PREFIX		TATEMENT OF DEFICIENCIES ICY MUST BE PRECEDED BY FULL		ID PREFIX	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE		(X5) COMPLETION
TAG	•	LSC IDENTIFYING INFORMATION)		TAG	CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	TE	DATE
	and followed"	·					
	A current policy	titled "Handwashing"					
	dated 7/1/14, pro	ovided by the Area					
	Manager of Ope	rations on 9/8/16 at 4:00					
	p.m., indicated "	I. Good hand washing					
	and wearing glo	ves are the best barriers					
		read of germs from one					
		er, and to protect staff					
	-	Staff should always					
	0 3	their hands in the					
	_	ons: Before handling					
		l preparation and					
	_	V. General procedure for					
		hing: Completely wet					
		ply soap (liquid soap					
	- '	k up a good lather.					
	*	e entire area of you					
		s. Get soap under your					
		en your fingers. Use					
		work the soap onto you					
		r at least 20 seconds					
		and rub vigorously. Rub					
	_	t the other hand. Rub					
	I -	ngers by interlacing them. n to reach all skin					
	-	hands and in-between					
		ib the tips of our fingers					
		s to clean with friction					
	around the nail b						
	around the half (, cus					

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STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CO A. BUILDING B. WING	ONSTRUCTION 00	(X3) DATE SURVEY COMPLETED 09/09/2016	
NAME OF PROVIDER OR SUPPLIER BROOKDALE WILLOW LAKE			2725 L	ADDRESS, CITY, STATE, ZIP CODE AKE CIRCLE DR NAPOLIS, IN 46268	
(X4) ID PREFIX TAG	(EACH DEFICIEN	TATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	(X5) COMPLETION DATE
R 0297 Bldg. 00	(c) If the facility coadministers medicality shall do the (1) Make arranger pharmaceutical seprovide residents medications in acclaws of Indiana. Based on intervithe facility failed medication was a Pharmacy for 1 of medications were availability from #101). Finding includes 1. The record for reviewed on 9/9/Diagnoses included to, Alzheimer's of insomnia and defined as A MAR (Me Record) dated A	ervices - Noncompliance ontrols, handles, and stations for a resident, the efollowing for that resident: ments to ensure that ervices are available to with prescribed cordance with applicable ew and record review, do to ensure that a available from the efof 5 residents whose effective erviewed for a the Pharmacy (Resident #101 was 16 at 10:18 a.m. ded, but were not limited disease, dementia,	R 0297	R297 410 IAC 16.2-5-6 (C) (1) Pharmaceutical Services Noncompliance 1. Resident #101's Donepezil HCL was ordered and arrived in the community on 9/1/16. 2. Current residents have the potential to be affected by the alleged deficient practice. 3. The nursing staff will be in-serviced by the CSM on the proper procedure for ordering medications timely to ensure availability for medication administration, by 9/30/16. 4. The CSM is responsible for sustained compliance. The CSM wireview the MAR weekly to ensure medications are being administere as ordered, and to ensure timely	ill

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STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION (X3) DATE SUR A. BUILDING 00 COMPLETE					
111,12 12,111,	or conduction		B. W		<u>oo </u>	09/09/	
NAME OF PROVIDER OR SUPPLIER				STREET A	ADDRESS, CITY, STATE, ZIP CODE	<u> </u>	
	DALE WILLOW LAK				AKE CIRCLE DR APOLIS, IN 46268		
(X4) ID		TATEMENT OF DEFICIENCIES	1	ID	7 (1 OLIO, 11 1 +0200		(X5)
PREFIX		ICY MUST BE PRECEDED BY FULL		PROVIDER'S PLAN OF CORRECTIVE PREFIX (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPRO		TE	COMPLETION
TAG		LSC IDENTIFYING INFORMATION)		TAG	DEFICIENCY)		DATE
	6/11/10Donepezil HCL (Hydrochloride) (a medication used to				ordering of medications. Monitoring will be ongoing.	g	
		(a medication used to 10 mg (milligrams) tablet			will be origonig.		
	· ·	by mouth daily at					
		entia. Scheduled for 5					
	p.m.						
	The MAR dated	August 2016, indicated					
		8/30/16 at 5 p.m., all the					
	nurses initials w	ere circled on the 5 p.m.,					
		onepezil HCL order for a					
	total of four dos	es not being					
	administered.						
	The back of the	MAR dated August					
		the following regarding					
	the Donepezil H	CL:					
	_	Unavailable from the					
		Nurse Practitioner)					
	/Pharmacy notifi	Unavailable from the					
	pharmacy.	Onavanable from the					
	1 ^	Unavailable from the					
	•	Pharmacy notified. Need					
	new script.						
	A current policy	titled "Medication					
		dated 7/1/14, provided					
	1 -	of Nursing (DON) on					
		n.m., indicated "I.					
	Medications and	treatments are residents as determined					
		ir medication status, and					
	I -	ith physician order, state					
	l	1. 3					

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STATEMENT OF DEFICIENCIES		X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY			
AND PLAN OF CORRECTION		IDENTIFICATION NUMBER:	A. BUILDING <u>00</u>		00	COMPLETED		
			B. WING			09/09/2016		
NAME OF PROVIDER OR SUPPLIER				STREET ADDRESS, CITY, STATE, ZIP CODE				
				2725 LAKE CIRCLE DR				
BROOKDALE WILLOW LAKE			INDIANAPOLIS, IN 46268					
(X4) ID	SUMMARY STATEMENT OF DEFICIENCIES			ID	CROSS-REFERENCED TO THE APPROPRIATE		(X5)	
PREFIX	(EACH DEFICIENCY MUST BE PRECEDED BY FULL]	PREFIX			COMPLETION	
TAG	REGULATORY OR LSC IDENTIFYING INFORMATION)			TAG			DATE	
	laws, and assisted living regulations. All							
	medications, including over-the-counter							
	(OTC) medications must have a							
	physician orderIV. If a resident has							
	physician orders for a medication, it is							
	our responsibility to administer the							
	medication. However, if a delay is							
	anticipated, an order should be obtained							
	to indicate that medication should be							
	given when available"							
	A current policy titled "Medication							
	Documentation" dated 7/1/14, provided							
	by the DON on 9/9/16 at 11:55 a.m.,							
indicated "VIII. If the community								
manages a resident's medications, med								
should be re-ordered in a timely manner.								
It is not appropriate to document 'meds								
	not available'."							

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