Printed: 11/24/2024 Form Approved OMB No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0558  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	Based on observation, interview ar lights in reach for 3 of 3 residents of Findings include:  1. During an observation, on 09/27 bed was raised up to approximately bed on the headboard where it was During an interview, on 09/27/21 at The record for Resident M was revoto, Alzheimer's disease, age related A care plan, initiated on 09/24/20, it of shake her head for yes and not clear. An intervention, initiated on 06/09/17, awareness. An intervention, initiated care plan, another intervention, initiated a working and reachable call light.  2. During an observation, on 09/28 light cord was observed from the working an interview, on 09/28/21 are	eds and preferences of each resident.  Indicated Resident M had a potential for do no 06/09/17, was to ensure the call I light was to be do no 06/09/17, indicated the resident M had a potential for each on 06/09/17, indicated the resident M had a potential for each on 06/09/17, was to ensure the call I light was to ensure the call light was to ensure the call I light was to ensure the call lin	ind resting in bed. The head of the erved hooked to the head of the the raised head of the bed. In the reach. In the raised head of the bed. In the raised head of the bed. In the raised head of the bed. In the raised head of the raised he

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: 155846

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR CURRU		CTREET ADDRESS SITY STATE 7	ID CODE
NAME OF PROVIDER OR SUPPLII	ER	STREET ADDRESS, CITY, STATE, ZI	IP CODE
Restoracy of Carmel		616 Green House Way Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informat	ion)
F 0558  Level of Harm - Minimal harm or potential for actual harm	A care plan, initiated on 03/03/20, indicated Resident J had a potential risk for falls due to confusion. An intervention, initiated on 03/03/20, indicated to check placement of the call light and ensure it was within reach. Another intervention, initiated on 06/04/21, indicated be sure the call light was within reach.		
Residents Affected - Few	3. During an observation, on 09/28/21 at 3:10 p.m., Resident L was observed sitting in a chair, in the corner, of her room, the call light was observed to be on the other side of the room with the bed between the resident and call light.		
	During an interview, on 09/28/21 at 03:11 p.m., CNA 14 indicated the call light should have been in the resident's reach and who ever had put her in her chair did not give her the call light.		
	The record for Resident L was reviewed on 09/27/21 at 12:02 p.m. Diagnoses included, but were not limited to, dementia, heart failure and weakness.		
	A care plan, initiated on 11/22/19, indicated Resident L was a potential fall risk related to impaired safety awareness and to check for the placement of the call light and ensure it was within reach.		
	A care plan, initiated on 11/22/19, indicated Resident L had a hemiarthroplasty of the right hip from a fall and the call light was to be within reach.		
		and Answering of Elder Call Light, date 9/21 at 1:47 p.m., indicated .When the easy reach of the resident	
	3.1-3(v)(1)		

Printed: 11/24/2024 Form Approved OMB No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
	155846	A. Building B. Wing	10/04/2021	
		B. WILIG		
NAME OF PROVIDER OR SUPPLI	ER	STREET ADDRESS, CITY, STATE, ZI	P CODE	
Restoracy of Carmel		616 Green House Way		
		Carmel, IN 46032		
For information on the nursing home's	plan to correct this deficiency, please con	tact 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 0573	Let each resident or the resident's legal representative access or purchase copies of all the resident's			
Level of Harm - Minimal harm or	records.			
potential for actual harm	38872			
Residents Affected - Few	Based on interview and record review, the facility failed to provide an Authorization for Release of Medical Information to the Resident Representative upon the initial request for a copy of a care plan for 1 of 1 resident reviewed for release of medical records. (Resident J)			
	Finding includes:			
	A document provided by the Social Services Worker (SSW) on 9/28/21 at 12:20 p.m., indicated .6/29/21 Care Conference. Daughter requested a copy of care plan .SS (Social Services) informed medical records of			
	daughter's request .7/13/21 Daughter made a request for a copy of care plan. SS informed IDT (Interdisciplinary Team) members and team wanted to review before sending to daughter .8/18/21 Daughter made another request for a copy of care plan .SS apologized for the confusion and delay .SS sent daughter a consent to release .Daughter sent the consent back but it was not filled out or signed, it was blank .SS consulted with ED (Executive Director) .SS consulted with ED .ED directed SS to send care plan to daughter			
	An email correspondence from the Resident Representative, dated July 13, 2021, provided by the SSW on 09/28/21 at 12:20 p.m., indicated a request for a copy of a care plan from the care plan meeting on June 29, 2021 was made.			
	An email correspondence from the Resident Representative, dated August 16, 2021, provided by the SSW on 09/28/21 at 12:20 p.m., indicated a request for a copy of a care plan from the care plan meeting on June 29, 2021 was made.			
	An email correspondence from SSW to Resident Representative, dated August 16, 2021, indicated .I'm sorry for any delay .I've attached a consent to release that needs to be filled out before it can be sent to you This email was the first email to mention the need for an authorization to have the care plan released to the Resident Representative.			
	An email correspondence to the Resident Representative, dated 08/19/21, indicated .Please find attached copy of the care plan			
	During an interview, on 10/04/21 at 8:40 a.m., the Social Services Worker initially indicated no authorization was needed for a copy of a care plan, she then indicated the facility had a medical records person, previously, which handled the Authorizations for Record Release and she thought the authorization had already been taken care of by the medical records person.			
	A current facility policy, titled Authorization for Release of Medical Information Form, dated 2016 and provided by the Executive Director on 09/28/21 at 10:29 a.m., indicated .Team Members Responsible: Health Information Coordinator, Social Services, Nursing Director, Financial Director, Executive Director ensure . Medical . Information is protected and released only at the request of .Elder specified individuals e. POA, Legal representative .the request will be made in writing utilizing a designated form .Complete th Authorization for .Copies will be provided within 48 hrs (hours)			
	(continued on next page)			

FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 155846

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			No. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	l tact 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)		ion)
F 0573	This Federal Tag relates to Comple	aint IN00362377.	
Level of Harm - Minimal harm or potential for actual harm	3.1-4(b)(2)		
Residents Affected - Few			

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building	(X3) DATE SURVEY COMPLETED	
	155846	B. Wing	10/04/2021	
NAME OF PROVIDER OR SUPPLI	NAME OF PROVIDER OF SUPPLIED		P CODE	
Restoracy of Carmel		616 Green House Way		
·		Carmel, IN 46032		
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)	
F 0656  Level of Harm - Minimal harm or	Develop and implement a complete care plan that meets all the resident's needs, with timetables and actions that can be measured.			
potential for actual harm	37727			
Residents Affected - Few	Based on observation, interview and record review, the facility failed to implement interventions documented in a fall care plan for a resident who was at risk for falls (Resident H) and failed to develop a diabetic care plan for a resident who had a diagnosis of Diabetes Mellitus (Resident K) for 2 of 14 residents reviewed for care plans.			
	Findings include:			
	1. On 09/30/2021 at 10:59 a.m., the resident's room was observed to be cluttered, without a scoop mattress on the bed and his bathroom door was open. There was a sign taped to his bathroom door indicating close the bathroom door when not in use.			
	On 09/30/2021 at 3:03 p.m., the resident's bathroom door was observed open.			
	On 10/01/2021 at 1:50 p.m., the resident's bathroom door was observed open and there was not a scoop mattress on his bed.			
	On 10/04/2021 at 9:13 a.m., the resident's room was observed cluttered with a wristwatch, gloves, bag of drinking straws and a pencil sharpener on the floor. His bathroom door was open and there was not a scoop mattress on his bed.			
	The record for Resident H was reviewed on 09/30/2021 at 11:08 a.m. Diagnoses included, but were not limited to, Parkinson's Disease, unsteadiness of feet and repeated falls.			
	A Health Status note, dated 07/09/2021 at 9:27 a.m., indicated the resident was found lying on the fall mat at			
	5:00 a.m. The resident was in bed	prior to the fall.		
	A Health Status note, dated 08/11/2021 at 2:52 a.m., indicated the resident was found lying on a matt nexhis bed. The resident was unable to say how the fall occurred.  A fall care plan, dated 03/30/2021, indicated the resident was a risk for a fall due to gait, balance disturbances and poor safety awareness. Interventions included, but were not limited to, close the bathroundor when not in use to distract resident's obsessiveness of going to the bathroom frequently which was initiated on 04/14/2021, the use of a scoop mattress which was initiated on 04/22/2021 and the resident's room should be free of clutter which was initiated on 03/30/2021.			
	During an observation and interview, on 10/04/2021 at 12:48 p.m., the MDS (Minimum Data Set) Coordinato indicated the resident did not have a scoop mattress on his bed and his bathroom door was open. She also indicated nursing should be following and implementing all care plan interventions.			
	38872			
	(continued on next page)			

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR CURRU		CTREET ARRESCE CITY CTATE 7	ID CODE
NAME OF PROVIDER OR SUPPLII  Restoracy of Carmel	ER	STREET ADDRESS, CITY, STATE, ZI 616 Green House Way	ID CODE
restoracy of Carmer		Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	ion)
F 0656	The record for Resident K was reviewed on 09/28/21 at 2:48 p.m. Diagnoses included, but were not limited to, hypertension, depressive disorder and dementia.  The Minimum Data Set Assessment, dated 07/26/21, indicated under Section I (where diagnoses are noted) indicated .NO for diabetes and in section N (where medications given during the seven day review are noted)		
Level of Harm - Minimal harm or potential for actual harm			
Residents Affected - Few		en insulin injections. , indicated to give Levemir (an insulin)	by injection, 25 units daily for
	diabetes.  During an interview, on 10/04/21 at 8:44 a.m., the MDS Coordinator indicated she was responsible to develop care plans for diabetes and Resident K did not have a diagnosis of diabetes. She then reviewed the resident record and indicated Resident K should have had a care plan for diabetes.		
	A current facility policy, titled Care Plan Completion, dated October 2019 and provided by the Executive Director on 10/04/21 at 11:16 a.m., indicated .the IDT (interdisciplinary team) must evaluate information gained to develop a care plan that addresses .resident's .problems and needs		
	This Federal Tag relates to Complaint IN00362607.		
	3.1-35(a)		
	3.1-35(b)(1)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDED OR SUPPLIE		CERTAIN ARREST CITY CTATE 71	D CODE
NAME OF PROVIDER OR SUPPLIE	=R	STREET ADDRESS, CITY, STATE, ZI	PCODE
Restoracy of Carmel		616 Green House Way Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0657	Develop the complete care plan within 7 days of the comprehensive assessment; and prepared, reviewed, and revised by a team of health professionals.		
Level of Harm - Minimal harm or potential for actual harm	38872		
Residents Affected - Few		ew, the facility failed to ensure the targ 4 residents reviewed for care plan revis	
	Finding includes:		
	The record for Resident J was reviewed on 09/27/21 at 3:43 p.m. Diagnoses included, but were not limited to, Alzheimer's disease, glaucoma and chronic obstructive pulmonary disease.		
	The care plans for Resident J contain 30 focus areas addressing the resident's preferences and care needs and each focus area has a goal target date of 08/28/21. The target dates had not been reassessed and updated on the care plan.		
	During an interview, on 10/04/21 at 8:40 a.m., the Social Services Worker (SSW) indicated the care plans should have been updated if the target date was 08/31/21 and the dates (of the target goal) had past.		
	A current facility policy, titled Care Plan Completion, dated October 2019 and provided by the Executive Director on 10/04/21 at 11:16 a.m., indicated .Residents' preferences and goals may change throughout their stay, so facilities should have ongoing discussions .so that changes can be reflected in the comprehensive care plan		
	This Federal tag relates to Compla	int IN00362377.	
	3.1-35(d)(2)(B)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR CURRUES		STREET ADDRESS, CITY, STATE, ZI	D CODE
	NAME OF PROVIDER OR SUPPLIER		PCODE
Restoracy of Carmel		616 Green House Way Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0692	Provide enough food/fluids to maintain a resident's health.		
Level of Harm - Actual harm	37727		
Residents Affected - Few	Based on observation, interview and record review, the facility failed to provide nutritional supplements as ordered by the physician and Registered Dietician and failed to follow-up on recommendations from the Registered Dietician to prevent further weight loss for 1 of 5 residents reviewed for nutrition. (Resident D) This resulted in Resident D having a decrease in weight of 12.9% in 180 days.		
	Finding includes:		
	During a dining observation, on 09/27/2021 at 12:24 p.m., Resident D did not receive yogurt for lunch.		
	During a dining observation, on 09/29/2021 at 9:02 a.m., the resident was not given a straw or a Provale cup (a specialized cup used to deliver small amounts of liquid with every drinking motion used with swallowing disorders).		
	During a dining observation, on 9/29/2021 at 12:45 a.m., the resident was not given a Provale cup or yogurt.		
	On 9/30/2021 at 9:49 a.m., the resident was in her room, sitting in her chair, she had a Styrofoam cup of water sitting on her bedside table.		
	On 9/30/2021 at 3:20 p.m., a Styrofoam cup of water was in the resident's room. The resident indicated she was not given yogurt or ensure for lunch.		
	During a dining observation, on 10/01/2021 at 8:55 a.m., the resident was not given a Provale cup.		
	During an interview, on 10/01/2021 at 2:00 p.m., the resident indicated she was not given yogurt for lunch. During a kitchen tour with CNA 6 at 2:11 p.m., she indicated there was not any yogurt in either refrigerator.		
	During a dining observation, on 10/04/2021 at 8:46 a.m., the resident was given water in a Styrofoam cup.		
	During an interview, on 10/04/2021 at 09:20 a.m., the resident indicated she did not get her ensure with breakfast and in her room she had a large Styrofoam cup of water on her night stand.		
	During a dining observation, on 10/04/2021 at 12:36 p.m. through 1:55 p.m., the resident was given a large Styrofoam cup of water and was not given Ensure or a straw. At 12:45 p.m., LPN 10 brought the resident a large plastic cup filled with lemonade. It was not a Provale cup and did not have a straw. During an interview at that time, LPN 10 indicated She just don't want it in that cup. She also did not receive yogurt. During an interview, at that time, CNA 7 indicated communication was poor and she was unaware of which residents were supposed to have yogurt with lunch. The nurse would be the one to know but did not communicate the information with her. At 1:13 p.m., LPN 10 indicated she did not know the resident was suppose to get a yogurt, she did not know where to find out if a resident was supposed to have anything special with meals.		
	(continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	I tact the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	on)
F 0692 Level of Harm - Actual harm Residents Affected - Few	limited to, Parkinson's disease, stroparticles of the control of t	icated the resident had an ADL (activities. Interventions included, but were not 0/2020.  icated the resident was a nutritional risk as x 30 day. Interventions included, but 021, indicated the resident was to receiver swallowing), yogurt at lunch and all 021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  021, indicated the resident was to receives a day.  0221, indicated the resident was to receives a day.	es of daily living) performance ilimited to, Provale cup for all crelated to Parkinson's disease, to were not limited to, provide and experience and experie

			No. 0938-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	on)
F 0692 Level of Harm - Actual harm Residents Affected - Few	supplements, special additions and During an interview, on 10/4/21 at 4 in to officially assess the resident y recommendations. She could not a stimulant.  A nutrition/weight loss policy was n	at 3:30 p.m., the ED indicated each red restrictions were kept in a binder in the 4:30 p.m., the current dietician indicate et and she was unable to talk with the ttribute as to why there was a delay in ot provided when requested, on 10/04/of nursing to follow physician orders.	e kitchen of each cottage.  d she just started and had not been previous RD who made the getting the order for the appetite

NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel  STREET ADDRESS, CITY, STATE, ZIP CODE 616 Green House Way Carmel, IN 46032  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)  Ensure medication error rates are not 5 percent or greater.  02799  Based on observation, record review and interview, the facility failed to ensure a medication error rate of les than 5 percent based on medication errors observed during 2 of 25 opportunities for errors during random medication administration observations, resulting in a medication error rate of 8 percent (Residents P and N Findings include:  1. During a random medication administration observation, on 09/28/2021 at 9:01 a.m., Qualified Medication Aide (QMA) 3 administered one loratadine (a medication for allergies) 10 mg (milligram) tablet to Resident P Resident P's record was reviewed on 09/28/2021 at 10:31 p.m. Diagnoses included, but were not limited to, diabetes mellitus, hypothyroidism (low thyroid), hyperlipidemia (high cholesterol) and peripheral vascular disease.  Current physician's orders were not observed to contain an order for loratadine 10 mg.  During an interview, on 09/30/2021 at 10:11 a.m., LPN 9 was unable to locate a physician's order for the Loratadine 10 mg. LPN 9 indicated she remembered the resident had previously had an order for this medication, however she thought the medication had been discontinued. CPN 9 indicated she was unable to locate an order for the loratadine 10 mg or the date of the discontinued. LPN 9 indicated she was unable to locate an order for the loratadine 10 mg or the date of the discontinued. LPN 9 indicated she was unable to locate an order for the loratadine 10 mg or the date of the discontinued. LPN 9 indicated she would research Resident P's physician orders regarding the Loratadine 10 mg, At 12:19 p.	STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)  F 0759  Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few  Based on observation, record review and interview, the facility failed to ensure a medication error rate of les than 5 percent based on medication errors observed during 2 of 25 opportunities for errors during random medication administration observations, resulting in a medication error rate of 8 percent (Residents P and N Findings include:  1. During a random medication administration observation, on 09/28/2021 at 9:01 a.m., Qualified Medication Aide (QMA) 3 administered one loratadine (a medication for allergies) 10 mg (milligram) tablet to Resident F Resident P's record was reviewed on 09/28/2021 at 12:31 p.m. Diagnoses included, but were not limited to, diabetes mellitus, hypothyroidism (low thyroid), hyperlipidemia (high cholesterol) and peripheral vascular disease.  Current physician's orders were not observed to contain an order for loratadine 10 mg.  During an interview, on 09/30/2021 at 10:11 a.m., LPN 9 was unable to locate a physician's order for the Loratadine 10 mg. LPN 9 indicated she remembered the resident had previously had an order for this medication, however she thought the medication had been discontinued.  On 09/30/2021 at 10:23 a.m., LPN 9 indicated she had talked with Resident P's nurse practitioner (NP) and the NP indicated this medication had been discontinuation of this medication.  During an interview, on 09/30/2021 at 11:58 a.m., the MDS (Minimum Data Set) Coordinator indicated she			616 Green House Way	P CODE
(Each deficiency must be preceded by full regulatory or LSC identifying information)  Ensure medication error rates are not 5 percent or greater.  02799  Based on observation, record review and interview, the facility failed to ensure a medication error rate of les than 5 percent based on medication errors observed during 2 of 25 opportunities for errors during random medication administration observations, resulting in a medication error rate of 8 percent (Residents P and N Findings include:  1. During a random medication administration observation, on 09/28/2021 at 9:01 a.m., Qualified Medication Aide (QMA) 3 administered one loratadine (a medication for allergies) 10 mg (milligram) tablet to Resident P Resident P's record was reviewed on 09/28/2021 at 12:31 p.m. Diagnoses included, but were not limited to, diabetes mellitus, hypothyroidism (low thyroid), hyperlipidemia (high cholesterol) and peripheral vascular disease.  Current physician's orders were not observed to contain an order for loratadine 10 mg.  During an interview, on 09/30/2021 at 10:11 a.m., LPN 9 was unable to locate a physician's order for the Loratadine 10 mg. LPN 9 indicated she remembered the resident had previously had an order for this medication, however she thought the medication had been discontinued.  On 09/30/2021 at 10:23 a.m., LPN 9 indicated she had talked with Resident P's nurse practitioner (NP) and the NP indicated this medication had been discontinued. LPN 9 indicated she was unable to locate an order for the loratadine 10 mg or the date of the discontinuation of this medication.  During an interview, on 09/30/2021 at 11:58 a.m., the MDS (Minimum Data Set) Coordinator indicated she	For information on the nursing home's	s plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few  Based on observation, record review and interview, the facility failed to ensure a medication error rate of les than 5 percent based on medication errors observed during 2 of 25 opportunities for errors during random medication administration observations, resulting in a medication error rate of 8 percent (Residents P and N Findings include:  1. During a random medication administration observation, on 09/28/2021 at 9:01 a.m., Qualified Medication Aide (QMA) 3 administered one loratadine (a medication for allergies) 10 mg (milligram) tablet to Resident F Resident P's record was reviewed on 09/28/2021 at 12:31 p.m. Diagnoses included, but were not limited to, diabetes mellitus, hypothyroidism (low thyroid), hyperlipidemia (high cholesterol) and peripheral vascular disease.  Current physician's orders were not observed to contain an order for loratadine 10 mg.  During an interview, on 09/30/2021 at 10:11 a.m., LPN 9 was unable to locate a physician's order for the Loratadine 10 mg. LPN 9 indicated she remembered the resident had previously had an order for this medication, however she thought the medication had been discontinued.  On 09/30/2021 at 10:23 a.m., LPN 9 indicated she had talked with Resident P's nurse practitioner (NP) and the NP indicated this medication had been discontinued. LPN 9 indicated she was unable to locate an order for the loratadine 10 mg or the date of the discontinuation of this medication.  During an interview, on 09/30/2021 at 11:58 a.m., the MDS (Minimum Data Set) Coordinator indicated she	(X4) ID PREFIX TAG			on)
coordinator indicated she had found the following order, dated 07/13/2021 at 3:13 p.m., Loratadine Tablet 11 mg, give one tablet by mouth one time a day for allergy. The MDS coordinator indicated the physician order for Loratadine 10 mg was discontinued the following day on 07/14/2021.  Resident P's Medication Administration Record (MAR), for the month of September 2021, was reviewed on 09/28/2021 at 2:12 p.m. Loratadine 10 mg was not listed as a medication to be administered to Resident P. 38872  2. During an observation of medication administration, on 09/29/21 at 10:15 a.m., QMA 18 was observed to prepare one Vitamin B-12 500 milligrams (mg), one famotidine (a medication used for reflux) 20 mg, one divalproex (a medication used for seizures and bipolar disorder) 125 mg, one ferrous sulfate (an iron tablet) 325 mg, one allupurinol (a medication for gout) 100 mg and 17 grams of Miralax (a medication for constipation) for Resident N.  (continued on next page)	Level of Harm - Minimal harm or potential for actual harm	Based on observation, record reviethan 5 percent based on medication medication administration observation.  Findings include:  1. During a random medication administered one longer administered administered administer admin	aw and interview, the facility failed to endergo an errors observed during 2 of 25 opportions, resulting in a medication error rational ministration observation, on 09/28/2021 atadine (a medication for allergies) 10 on 09/28/2021 at 12:31 p.m. Diagnose low thyroid), hyperlipidemia (high chole of the discontinual of the remembered the resident had preme medication had been discontinued.  9 indicated she had talked with Resider and been discontinued. LPN 9 indicated of the discontinuation of this medication at 11:58 a.m., the MDS (Minimum Data of the following order, dated 07/13/2021 at 11:58 a.m., the MDS (Minimum Data of the following order, dated 07/13/2021 at 10:10 discontinued the following day on 07/14/2021.  Action Record (MAR), for the month of Section administration, on 09/29/21 at 10:10 grams (mg), one famotidine (a medicated electricures and bipolar disorder) 125 mg, atteits and the services and bipolar disorder) 125 mg, atteits and the following disorder) 125 mg, and the services and bipolar disorder) 125 mg, atteits and the services and bipolar disorder) 125 mg, atteits and the services and bipolar disorder) 125 mg, atteits and the services and bipolar disorder) 125 mg, atteits and the services and bipolar disorder) 125 mg, atteits and the services and bipolar disorder) 125 mg, atteits and the services and the servic	tunities for errors during random e of 8 percent (Residents P and N).  at 9:01 a.m., Qualified Medication mg (milligram) tablet to Resident P. s included, but were not limited to, esterol) and peripheral vascular  adine 10 mg.  cate a physician's order for the viously had an order for this  ent P's nurse practitioner (NP) and she was unable to locate an order on.  ta Set) Coordinator indicated she 0 mg. At 12:19 p.m., the MDS I at 3:13 p.m., Loratadine Tablet 10 nator indicated the physician order  eptember 2021, was reviewed on to be administered to Resident P.  15 a.m., QMA 18 was observed to cion used for reflux) 20 mg, one one ferrous sulfate (an iron tablet)

eriters for Medicare & Medica	a.a 55.7.555		No. 0938-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's p	plan to correct this deficiency, please conf	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	IENCIES full regulatory or LSC identifying informati	on)
F 0759  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	brought to her attention the medica receive two divalproex 125 mg.  The QMA reviewed the order and ir mg) to Resident N.  A current facility policy, titled Admir Director on 09/30/2021 at 3:27 p.m ordered (MAR). a. Verify the elder's administration between medication	ing the medication and prior to administion card and the order on her computer and card and the order on her computer and card and the was to give two divalproes instration of Oral Medications, dated 20 per analysis of the container and container and medication administration and in the container and medication administration are will check the physician's order a sint IN00363744.	er indicated Resident N was to  x 125 mg (for a total dose of 250  16 and provided by the Executive expleteness of each medication exploration and time of on record. b. If there is a

			NO. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	on)
F 0761  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	professional principles; and all drug locked, compartments for controlled 38872  Based on observation, interview are their pharmacy containers, failed to residents no longer residing in their for 1 of 3 medication carts reviewed Finding includes:  During an observation of the medic following pills were found loose in the tablet, one large round white tablet partially dissolved tablet.  In the top drawer, a Trelegy inhaled an open date and no resident label runny nose) nasal spray was found eye drops was found wet in a container of the medication belonged to, a one qual who it belonged to and one contained label.  In the third drawer, one tube of clothonger in the facility.  During an interview, on 09/29/21 different clean and medications for A current facility policy, titled Stora (MAT) on 09/29/21 at 1:47 p.m., increceived from the pharmacist  A current facility policy, titled Label Admissions/Trainer (MAT) on 09/29 be properly labeled in accordance legible at all times. Any medication be returned to the issuing pharmace.	and record review, the facility failed to end label medications when opened, failed facility and failed to ensure medications d for medication storage (Cottage 4 Medication cart in Cottage 4, on 09/29/21 at the drawers of the cart: two small pink references to the cart one small white references are the controlled to the controlled of ipratropium (a medication dividual an open date, a bottle of Com	ssure medications were stored in d to return/discard medications for swere labeled with resident names edication Cart)  11:23 a.m., with QMA 19 the cound tablets, one brown square round tablet and one orange,  tructive disorder) was found without n used for allergic and nonallergic bigan (a medication for glaucoma)  without a label to indicate who the found without a label to indicate pation) was found with an illegible and for a resident which was no  d all staff were responsible to keep cility should be discarded.  wided by the Admissions/Trainer I in the containers they were  16 and provided by the tions maintained in the facility shall as Medication labels must be equately or improperly labeled shall ude all necessary information, such

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	Lact 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)		on)
F 0761  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	3.1-25(j) 3.1-25(k)(1) 3.1-25(l)(1) 3.1-25(o) 3.1-25(r)		

A. Building B. Wing  B. STREET ADDRESS, CITY, STATE, ZIP CODE B. G. Be B. STREET ADDRESS, CITY, STATE, ZIP CODE B. G. Be B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. B. STREET ADDRESS, CITY, STATE, ZIP CODE B. B. STREET ADDRESS, CITY, STATE, ZIP B. STREET ADDRESS, CITY, STATE, ZIP B. STREET ADDRESS, CITY, STATE, ZIP B. STREET B. STREET ADDRESS, CITY, STATE, ZIP B. STREET B. STREET ADDRESS, CITY, STATE, ZIP B. STREET B. STREET B. STREET B. STREET B. STRE	STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY
NAME OF PROVIDER OR SUPPLIER Restoracy of Carmel STRET ADDRESS, CITY, STATE, ZIP CODE 616 Green House Way Carmel, IN 46032  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 TAO 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  Based on observation, interview and record review, the facility failed to serve food in accordance with professional standards.  "NOTE - TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY" 02799 Based on observation, interview and record review, the facility failed to serve food in accordance with professional standards for food service safety when the staff failed to wear hair restraints to prevail from the cabinets, refrigerations and party, failed to put open and use by dates on dry, refrigerated and frozan foods, failed to ensure are recipe was followed while preparing a pureed diet added to ensure with professional standards for deanliness and safety in 5 of 5 cottages reviewed. (Cottages 5, 2, 1, 4 and 3) Findings include:  1. During an observation of the kitchen in Cottage 5, on [DATE] at 9:23 a.m., with CNA 1 present, the following was observed:  a. In the Lower corner cabinet next to the stove:  A large bottle of sweet BBO sauce, with an open date of [DATE], was observed to have instructions to refrigerate after opening.  Enriched white homily corn grits had an open date of [DATE] and an expiration date of [DATE].  A large bottle of wegetable oil was found half empty without a label to indicate when the bottle was opened.  A plastic container of biscuit gray & white sauce mix was observed to have been half empty and wrapped cling wrap without a label to indicate when it was opened.  b. In the black refrigerator/freezer in the kitchen area:  A thermometer to monitor the temperature of the refrigerator and freezer w				
Restoracy of Carmel  616 Green House Way Carmel, IN 46032  For Information on the nursing home's plan to correct this deficiency, please cottact 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  Based on observation, interview and record review, the facility failed to serve food in accordance with professional standards.  "NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY" 02799  Based on observation, interview and record review, the facility failed to serve food in accordance with professional standards for food service safety when the staff failed to wear hair restraints to prevent hair for contaminating food, failed to ensure dry goods were sealed after opening, failed and failed to ensure dry goods were sealed after opening, failed and failed to ensure dry goods were sealed after opening, all ended and failed to ensure dry goods were sealed after opening, all ended and failed to ensure dry colours are recipe was followed while preparing a pureed diet and failed to ensure kitchens were maintained for cleaniness and safety in 5 of 5 cottages reviewed. (Cottages 5, 2, 1, 4 and 3) Findings include:  1. During an observation of the kitchen in Cottage 5, on [DATE] at 9.23 a.m., with CNA 1 present, the following was observed:  a. In the Lower comer cabinet next to the stove:  A large bottle of sweet BBQ sauce, with an open date of [DATE], was observed to have instructions to refrigerate after opening.  Enriched white hominy corn grits had an open date of [DATE], was observed to have instructions to refrigerate after opening.  Enriched white hominy corn grits had an open date of [DATE] and an expiration date of [DATE].  A large bottle of vegetable oil was found half empty without a label to indicate when the bottle was opened.  A plastic container of biscuit gravy & white		155846	B. Wing	10/04/2021
Carmel, IN 46032  [X44] ID PREFIX TAG  [X46] ID PREFIX TAG  [X47] ID PREFIX TAG  [X47] ID PREFIX TAG  [X48] ID PRE	NAME OF PROVIDER OR SUPPLII	ER	STREET ADDRESS, CITY, STATE, ZI	P CODE
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1. During an observation of the kitchen in Cottage 5, on [DATE] at 9:23 a.m., with CNA 1 present, the following was observed:  a. In the Lower corner cabinet next to the stove:  A large bottle of liquid butter alternative was found with an expiration date of [DATE] and without a label to indicate when it was opened.  A large bottle of sweet BBQ sauce, with an open date of [DATE], was observed to have instructions to refrigerate after opening.  Enriched white hominy corn grits had an open date of [DATE] and an expiration date of [DATE].  A large bottle of vegetable oil was found half empty without a label to indicate when the bottle was opened.  A plastic container of biscuit gravy & white sauce mix was observed to have been half empty and wrapped cling wrap without a label to indicate when it was opened.  b. In the black refrigerator/freezer in the kitchen area:  A thermometer to monitor the temperature of the refrigerator and freezer was not observed. Foods in the freezer were packed in tightly with no air circulation around the packages of food. All packages had a buildu of ice crystal formation on the food inside of the bags. Temperature logs for the refrigerator were not observed and CNA 1 was unaware of the refrigerator temperature logs. A digital temperature was measure to be 47 degrees in the refrigerator and 18 degrees in the freezer.  An open bottle of horseradish was observed to have an expiration date of [DATE].  Two partially used one pound blocks of unsalted butter were found unwrapped and open to air, without a label to indicate when they were opened.	Residents Affected - Many	professional standards for food service safety when the staff failed to wear hair restraints to prevent hair from contaminating food, failed to ensure dry goods were sealed after opening, failed to remove expired items from the cabinets, refrigerators and pantry, failed to put open and use by dates on dry, refrigerated and frozen foods, failed to ensure a recipe was followed while preparing a pureed diet and failed to ensure		
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(continued on next page)				
		(continued on next page)		

R/SUPPLIER/CLIA ON NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
	STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
deficiency, please cont	act the nursing home or the state survey	agency.
TATEMENT OF DEFICI	IENCIES full regulatory or LSC identifying informati	on)
e was found covered in a tor or to whom the plator or to Body [NAME] alk ontainer, containing 2 bstance or indicate who wilk, labeled as fortified tainer of coleslaw had refrigerator/freezer in the to monitor the temperature of the temperature of the temperature of the plator of the refrigerature of the plator of the refrigerature of unopened potator of the refrigerature of unopened potator of the refrigerature of the plator of the pl	ade fruit punch was found without a label kaline water was found without a label quarts of an unknown brown substance the substance was placed in the red milk, had an expiration date of [DATE].  If an expiration date of [DATE].  The pantry area:  Perature of the refrigerator and freezer wildup of ice crystal formation on the forest and CNA 1 was unaware of the free dand CNA 1 was unaware of the free degrees in the refrigerator and 11 degrees in the refrigerator and 11 degrees was found with an expiration date of amount of yellow substance was observes aug-gratin was on the shelf. The province was observed to be soiled with an unate as shells was observed in a plastic bag, and up. The tortillas had an expiration of the step was found without a label to indicate after opening.	of when the item had been placed one of the indicate when it was opened. It is indicate when it was opened. The indicate when the item indicate opened and it is indicate when the item in it was opened. The indicate when the item in it was opened. The indicate when the item in it was opened. The indicate when the item in it was opened. The indicate when the item in it was opened. The indicate when the item in it was opened.
	n right shelf of the refrigs spilling out. A large per of unopened potato touched.  Itom of the refrigerator ods shelves:  package of flour tortillars crumbled when pick ened bottle of maple shave a label to refriger la ounce bag of potato date of [DATE].	n right shelf of the refrigerator, 8 loose eggs were found. 4 of gs spilling out. A large amount of yellow substance was obser of unopened potatoes aug-gratin was on the shelf. The prouched.  It to most the refrigerator was observed to be soiled with an unoperate shelf of the process of the shelf of th

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155846	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDED OR CURRIN	FD.	CTREET ADDRESS CITY STATE 7	D. CODE
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way	PCODE
Restoracy of Carmel		Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact 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)		ion)
F 0812	e. The free standing freezer in the	dry pantry area:	
Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Many	When the door to the freezer was opened, water was observed to be dripping from the bagged vegetables on the shelf and loaves of bread were soft to the touch. A thermometer to monitor the temperature of the freezer was not observed. Temperatures logs for the freezer were not observed and CNA 1 was unaware of the temperature logs. A digital temperature was measured to be 36 degrees. The following items were in the freezer:		monitor the temperature of the served and CNA 1 was unaware of
	One unopened bag of dinner rolls		
	One unopened bag of pre-cooked	beef strips	
	One wrapped fully cooked half har	n	
	One unopened 3 pound package of cooked ham steaks		
	One unopened 2 pounds package of salami		
	Ten unopened 7 ounce chicken pot pies		
	Two unopened 3 pound packages	of seasoned beef fajita strips	
	Two unopened 4 pound bags of broccoli florets		
	Two unopened 4 pounds bags of cauliflower florets		
	Two unopened 4 pound packages	of fully cooked meatballs	
	One unopened 5 pound bag of che	eddar potatoes	
	Fifteen unopened 8 ounce Ensure	Plus drinks	
	turban type scarf wrapped around I	21 was observed in the kitchen food pr her head. The scarf covered the sides s not observed to be wearing a hairnet.	of her head, leaving the crown of
		tage 2, on [DATE] at 9:11 a.m., QMA (on and enter the kitchen food preparation	
	37727		
	(continued on next page)		

			NO. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, ZI 616 Green House Way Carmel, IN 46032	P CODE
For information on the nursing home's	plan to correct this deficiency, please con	tact 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	hygiene at the sink outside the kitc faucet and began to wash her hand seconds. She then entered the kitc the kitchen, placed a foiled wrap di He did not have a beard hair net or should have had a beard hair net or least 20 seconds and not under the in the hair net.  5. During an observation of the kitch observed:  a. A thermometer could not be located by the second by the seco	s with an expiration date of [DATE] and frigerator 1.  neat which was discolored with freezer as with expiration dates of [DATE] for 2 ne very soft, discolored and bruised methe kitchen tour, CNA 6 indicated she can one, all expired foods should have sed.  e 4, on [DATE] at 1:00 p.m., Cook 4 was hat time, Cook 4 indicated he did not have sed.	soap on her hands, turned on the washed her hands for less than ten ton properly. Cook 4 walked into the lunch on the kitchen counter. It that time, Cook 4 indicated he nould have washed her hands for at have made sure all of her hair was a have made sure all of her hair was a have made sure all of her hair was a half gallon of whole milk with an a burn was in freezer 2. A bags, [DATE] for 3 bags, and allon was in the dry storage area. Sould not find a thermometer for been thrown away immediately and as observed to puree chicken ave a recipe for puree to follow. A lated a recipe should have been at 10:13 a.m., with Cook 4 in a freezer, an open and undated bag open, unlabeled frozen plastic

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLI	ED.	STREET ADDRESS CITY STATE 71	D CODE
	ER	STREET ADDRESS, CITY, STATE, ZI 616 Green House Way	PCODE
Restoracy of Carmel		Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0812  Level of Harm - Minimal harm or potential for actual harm	4 indicated the containers container	-gallon milk containers labeled whole m d fortified milk which he had mixed and to indicate anything other than whole m	stored in the whole milk
Residents Affected - Many	c. In a drawer of the dairy refrigera	tor a package of sharp cheddar cheese	slices was found open to air.
recordence / meeted many	d. In a refrigerator an eight-quart co	ontainer with approximately 12 ounces	remaining was found uncovered.
	sausage links was found open and	of crinkle cut fries was found open and without an open date and a red substated it was from when the freezer went o	ince was noted in the bottom of the
	f. In the dry storage/pantry one pac packages of tortillas were found wi	kage of tortillas was found with an expith an expith an expiration date of [DATE].	iration date of [DATE] and 12 more
	g. Under a wire shelf in the dry stor found on the floor.	rage/pantry an open single server half f	ull pack of Snackin' Squares was
	h. The microwave was found with f the microwave needed to be cleaned	ood debris on the top, bottom, and side ed.	es. At that time, Cook 4 indicated
	During an observation of the Cottage 4 Kitchen (a kitchen in the memory care unit), on [DATE] begin 10:13 a.m., with Cook 4 in attendance the following items were observed: in a drawer by one refrige knives were stored in a drawer which did not lock. A large knife was found in a drawer on the kitchen located opposite the sink in the island, the drawer did not have a lock. On the right side of the stove cabinet door was hanging and loose. There was a broken handle on a low cabinet to the left of the refrigerator, four below the counter cabinet doors were loose and needed to be screwed back into p the kitchen sink was missing a faux drawer cover and the sink basin was visible the cabinet.		
	During an interview, on [DATE] at 10:14 a.m., Cook 4 indicated he did not know where the quat disinfectant cleaner was kept or if the facility had any quat disinfectant. The bucket for the disinfectant was in another cottage and he had been using soapy water to clean the counter tops.		
	During an observation of Cottage 4, on [DATE] at 2:21 p.m., a large round trash can was found uncovered with over-flowing trash, in the common area hall, outside of the kitchen.		
	During an interview, on [DATE] at 2:22 p.m., Cook 4 indicated he had used the trash can for the kitchen and he was responsible to dump the trash.		
	8. During an observation of the Cottage 3 kitchen, with Cook 4 in attendance, on [DATE] beginn a.m., the following items were noted:		nce, on [DATE] beginning at 09:30
	a. The microwave was found to ha	ve food debris on the top, sides and bo	ttom.
	(continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
		STREET ADDRESS, CITY, STATE, ZI	D 00DF
NAME OF PROVIDER OR SUPPLII			P CODE
Restoracy of Carmel		616 Green House Way Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact 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)		ion)
F 0812  Level of Harm - Minimal harm or potential for actual harm		tor did not have a thermometer. In this andated and one bag of broken funnel of	
Residents Affected - Many		s of horse radish were found with an ex [DATE] was found without an open dat	
	A metal scoop with a plastic handle have been in the freezer.	e was found lying in the freezer, at that	time, Cook 4 indicated it should not
	During an observation of the Cottage 3 kitchen, with Cook 4 in attendance, on [DATE] beginning at 09:30 a. m., the following items were noted: the handle on a cabinet to the left of the sink was hanging sideways, the faux drawer on the kitchen island was missing leaving the sink basin visible through the cabinet and the cabinet below the sink in the kitchen island containing cleaning products did not lock.		
	During an observation of Cottage 3 common area hall, outside of the k	s, on [DATE] at 11:30 a.m., a large, und itchen.	covered trash can was found in the
	During an interview, during the wal disinfectant tablets but no testing s	k through of the Cottage 3 Kitchen, Cottrips to check the chemical levels.	ok 4 indicated he had quat
	During an interview, on [DATE] at 12:08 p.m., Maintenance Staff 20 indicated he was notified verbally of repairs needed and he completed them right away. He was in the cottages daily looking at things and fixing them. The kitchens could always use work, he could go in fix the cabinets and then he would get a call a week later because they were broke again. He indicated his job was maintenance and repair. He was unable to say when he was last in Cottages 3 and 4 and did an assessment. He indicated Cottages 3 and 4 were not bad compared to restaurants.		
	The Dietary Manger was unavailab (ED), when interviewed on [DATE]	le for interview during the survey, accoat 3:11 p.m.	ording to the Executive Director
		onmental Services Director, dated on [[erforms routine maintenance on buildin	
	11:16 a.m. The policy, dated 2016, keep food safe. They will be clean, Storage A. All refrigerated units wil maintained at or below 41 F [degre units will be taken periodically to as have a thermometer . E. Once food	ure was requested and received from the indicated POLICY: Provided refrigerated dry and free of contaminates .PROCE I be kept clean and in good working orces Fahrenheit] unless otherwise specifications to be some temperatures are at or below 41 I do its removed from the original packagine ealed tightly. All sealed food and contains	e and freezer storage facilities will DURE 1. Refrigerated Food der at all times B .foods will be fied. Temperature of the refrigerator F. C. Every refrigerator unit will ng it will be stored in plastic

			10.0930-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIER  Restoracy of Carmel		STREET ADDRESS, CITY, STATE, Z 616 Green House Way Carmel, IN 46032	IP CODE
For information on the nursing home's	plan to correct this deficiency, please con	l tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informat	ion)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	by the ED on [DATE] at 5:55 p.m., net] while in kitchen .The hair restrated at 11:16 a.m., indicated .All team of the form of the facility policy, titled Refrigated 5:00 p.m., indicated .All sealed for internal thermometer .Any food iten immediately  An undated facility policy, titled Nurat 4:13 p.m., indicated .rights you henvironment	ry Policies and Procedures, Sanitary Pindicated .Shahbazim [CNA/Cook] will aint should be worn to cover all expose Hygiene/Hand Washing, dated 2016 a nembers who have direct contact with deep the state of the stat	wear hair restraint [hairnet .beard ed hair and provided by the ED on [DATE] elders or food will wash their hands and provided by the ED on [DATE] d dated .Every freezer will have an expiration dates will be discarded by the Executive Director on [DATE] ie, clean, comfortable, home-like

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIE		STREET ADDRESS CITY STATE 7	ID CODE
	=R	STREET ADDRESS, CITY, STATE, ZIP CODE 616 Green House Way	
Restoracy of Carmel		Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informat	ion)
F 0880	Provide and implement an infection	n prevention and control program.	
Level of Harm - Minimal harm or potential for actual harm	38872		
Residents Affected - Some	Based on observation, interview and record review, the facility failed to develop and implement written policies and procedures for infection control, to contain the spread of the Covid-19 virus, when the facility failed to ensure staff preformed hand hygiene after touching face masks, failed to ensure staff wore face masks and eye protection properly, failed to perform hand hygiene when changing gloves during resident care and failed to ensure masks were in use while working over food during food preparation for 5 of 5 randomly observed staff members. (CNA 12, CNA 8, Cook 4, Physical Therapist 16 and an unidentified CNA)		Covid-19 virus, when the facility failed to ensure staff wore face changing gloves during resident ng food preparation for 5 of 5
	Findings include:		
	to perform hand hygiene and don't resident and explained she was go put a gait belt around the resident's the commode and removed the gair esident beginning with her upper t lower part of the belly), then dried tup to her thighs and then put the reon the resident. The CNA removed apply deodorant and put a new shi waist. She then removed her glove perform hand hygiene after the glor resident's hair, used a clean cloth tapplied new gloves and assisted the between the anus and genitals) with put on a new glove, pulled the residused linens, removed her gloves, donot observed to change gloves after pubis, prior to handling a clean brie and she was not observed to perform	an observation of morning care for Regloves. She picked out the resident's cling to get the resident up. CNA 12 put is waist and assisted her to the restroor it belt and the resident's shoes. The CN highs, mons pubis (the rounded area in the area with a towel. The CNA put a classident's pants on, pulling them up to he the resident's shirt and proceeded to are in the resident's shirt and proceeded to are in the resident's shirt and proceeded to are in the resident's pants on, pulling them up to he the resident's pants on, pulling on new glower emoval or prior to putting on new glower emoval or prior to putting on new glowash her face and then removed and the resident to a standing position, dried the tollet paper. The CNA then removed dent's pants up, assisted the resident cliscarded them, and assisted the resident of the face of the tollet paper. The continuous states the resident of the paper in the paper of the p	othing, then put shoes on the Resident 22's hands on her walker, in. The CNA assisted the resident to NA then proceeded to wash the in front of the pubic bones at the lean brief on the resident, pulled it er thighs. The CNA then put shoes wash under the resident's arms, is gait belt around the resident's ves. The CNA was not observed to loves. CNA 12 combed the didiscarded her gloves. CNA 12 If the resident's perineum (the area her left glove, discarded the glove, but of the bathroom, discarded the ent out of the room. The CNA was resident's upper thighs and mons washing the resident's upper body were performed.
	removing gloves and after providing  2. During a random observation, or	g care. She did not perform hand hygie n 09/27/21 at 10:58 a.m., CNA 8 was o	ene with gloves changes.
	hands. She did not perform hand h	ygiene after touching the mask.	
	3. During a random observation, on 09/27/21 at 11:03 a.m., Cook 4 was observed working in the kitcher standing over asparagus with his mask under his nose.		observed working in the kitchen,
	During an interview, on 09/27/21 at 11:04 a.m., Cook 4 indicated he could not breath with the mask on.		d not breath with the mask on.
	(continued on next page)		

			No. 0938-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 10/04/2021
NAME OF PROVIDER OR SUPPLIE	- - R	STREET ADDRESS, CITY, STATE, Z	IP CODE
Restoracy of Carmel	- ^	616 Green House Way Carmel, IN 46032	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informat	ion)
F 0880  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Some	During a random observation, on 0 preparing food with his mask below not observed to remove the glove of the served to remove the glove of the served to be positioned below his chin.  During an interview, on 09/27/21 at him and she needed to see his monafter touching the mask.  02799  5. During an observation in Cottage walking in the common area of the observed on top of her head and singainst her uniform.  A current facility policy, titled Mash Marketing/Admissions/Trainer (MA sanitizer after each time you adjust the A current facility policy, titled Standard provided by the Executive Director body fluids, secretions, excretions hands immediately after gloves are hand hygiene. Change gloves betweet material that may contain a high contains the server of the se	19/27/21 at 11:26 a.m., Cook 4 was obsorbed in one of the put his mask up over his used to adjust his mask and continued in 09/27/21 at 11: 23 a.m., Physical Theorem with Resident 51. He was using a fact at 11:24 a.m., Physical Therapist 16 induth. He put his mask up and was not out the put his mask up and was not out the was carrying a large bundle of launch the	served, again, in the kitchen is nose with his gloved hand. He was with his task.  Prapist 16 was observed working in the shield and his mask was observed icated Resident 51 could not hear observed to perform hand hygiene  dentified CNA was observed to be CNA's eye protection was dry in her arms, in front of her body, and provided by the allowed by the and Control, dated 2016 and wash hands after touching blood, whether gloves are worn .Wash alcohol based product for routine e elder and after contact with