Printed: 11/22/2024 Form Approved OMB No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365658  NAME OF PROVIDER OR SUPPLIER Cardinal Woods Skilled Nursing & Rehab Ctr		(X2) MULTIPLE CONSTRUCTION A. Building B. Wing  STREET ADDRESS, CITY, STATE, ZIP CODE 6831 Chapel Road Madison, OH 44057		
For information on the nursing nome'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 0760	Ensure that residents are free from significant medication errors.			
Level of Harm - Actual harm	**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 37095			
Residents Affected - Few	Based on observation, interview, and record review, the facility failed to give medications according to physician orders. Harm occurred when Resident #38 did not receive methadone for which was ordered to treat long-term pain. This resulted in the resident experiencing and increased level of pain along with withdrawal, including trembling, feeling sick and sweaty, and being unable to sleep at all night. This affected one (Resident #38) of four residents reviewed for medication administration. The facility census was 89 residents.  Findings include:			
	Interview with Resident #38 on 12/09/21 at 8:45 A.M. revealed he said he was having withdrawal symptoms due to not getting his methadone (an opioid analgesic used to treat long-term pain and opioid dependence) for over a day. He said he was up all night and felt hot and sick to his stomach and had trembling. He said he had gone through withdrawal before and these were familiar symptoms for him. He said this had happened before in November and he had to wait multiple days to get his methadone due to it not being reordered timely. He took methadone for pain for his spine injury and it had increased due to him being off the medication to a 8 out of 10 pain level.			
		oservation of Resident #38 at the time of the above interview revealed him to appear sweaty and with a fan owing on him in bed, and with an upset or worried facial expression.		
	#38's nurse and was waiting for the	Interview with Licensed Practical Nurse (LPN) #568 on 12/09/21 at 8:55 A.M. revealed she was Resident #38's nurse and was waiting for the doctor to sign his methadone script. She could not receive it from pharmacy or pull from the starter box until this was done. She was told Resident #38 didn't get his methadone last night.		
		h LPN #568 on 12/09/21 at 12:58 P.M. revealed Resident #38's primary doctor said they could emethadone, so she was trying to get in touch with the medical director. He still had not received the dose as of yet.		
		21 at 2:30 P.M. revealed she received cal director, and a three-day supply wa		
	(continued on next page)			

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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

TITLE

(X6) DATE

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

Facility ID: 365658

If continuation sheet Page 1 of 4

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			No. 0938-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365658	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 12/13/2021
NAME OF PROVIDER OR SUPPLIE	R	STREET ADDRESS, CITY, STATE, ZIP CODE	
Cardinal Woods Skilled Nursing & F	Rehab Ctr	6831 Chapel Road Madison, OH 44057	
For information on the nursing home's p	plan to correct this deficiency, please con	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 0760 Level of Harm - Actual harm Residents Affected - Few	major depressive disorder, schizop He had an order dated 07/17/21 for These were documented as not giv from the 12/07/21 evening dose to revealed the medication was unavared Record review of Resident #38 on 12/09/21 at 1:50 P.M. He then reced documentation for his morning dose delivery of the medication from phase Interview with the Director of Nursir including that Resident #38 was ag changing psych services and neither methadone clinic.	12/13/21 revealed he received his more ived the medication as ordered until 12 e and a progress note in the evening n	and uncomplicated opioid abuse. It is to be given twice daily for pain. Ithe 11/27/21 morning dose, and ogress notes at these times  aning dose of methadone on 2/12/21, where there was no oting the facility was awaiting  affirmed the above findings, inc. She said the facility was were trying to get in touch with a

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  IDENTIFICATION NUMBER: A Building B. Wing B. STREET ADDRESS, CITY, STATE, ZIP CODE 6331 Chapel Road Madison, OH 44/057  For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.  [Ext. J. D. PREFIX TAG  SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)  F 0804  Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many  Based on observation and interview, the facility failed to ensure residents meals were palatable and served at appropriate temperatures. This had the potential to affect all 89 facility residents.  Findings include:  During interview on 12/08/21 from 10:37 A.M. to 1:43 P.M., Residents #6, #16, and #74 stated the food was often served cold and that the food was often terrible or horrible.  Interviews on 12/08/21 from 11:04 A.M. to 3:07 P.M. with Residents #6, #16, and #74 stated the food was usually appealing. The colesions temperature but was after served to all and did not taste good due to tack of seasoning. Review of a same must be stated with the food was often terrible or horrible.  Interviews on 12/08/21 from 10:37 A.M. to 3:07 P.M. with Residents #6, #16, and #74 stated the food was visually appealing. The colesions temperature and seasoned. The turkey had a good and that the food was often terrible or horrible.  Interviews on 12/08/22 from 1:04 A.M. to 3:07 P.M. with Residents #6, #16, and #74 stated the food was visually appealing. The colesions temperate at 5:3.6 F and tasted warm and very vinegary. The turkey transport to the food was visually appealing. The colesions temperate at 5:3.6 F and tasted warm and here had been served cold and the food was visually appealing. The colesions temperate at 5:3.6 F and tasted warm and here had been served to the food. Review of states the taste had been on the temperature readings very the food food to tasted varies and here had bee					
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NAME OF PROVIDER OR SUPPLII	ED.	STREET ADDRESS CITY STATE 7	ID CODE		
Cardinal Woods Skilled Nursing &		STREET ADDRESS, CITY, STATE, ZIP CODE 6831 Chapel Road			
Cardinal Woods Skilled Nursing &	Nellab Cli	Madison, OH 44057			
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 0806  Level of Harm - Minimal harm or	Ensure each resident receives and the facility provides food that accommodates resident allergies, intolerances, and preferences, as well as appealing options.				
potential for actual harm	39969				
Residents Affected - Few	Based on observation, record review, and interview, the facility failed to honor Resident #70's food preferences. This affected one (Resident #70) of three residents reviewed for food concerns. The facility census was 89 residents.				
	Findings include:				
	Interview on 12/09/21 at 8:55 A.M. revealed with Resident #70 revealed he hadn't received his breakfast yet but stated 90 percent of time he was not getting what was on the menu. Resident #70 stated might as well not have a menu. Resident #70 stated yesterday he didn't eat the lunch due to it was cold. Resident #70 stated he tried the turkey, and it was alright but could use more seasoning, the coleslaw was good, and the sweet potato fries were soggy and wet. Resident #70 stated condiments were never on the tray and that he had to ask for it but ended up buying his own. Observation at this time of salt and pepper shakers on the resident's tray table.				
	On 12/09/21 at 9:00 A.M., STNA #544 was observed bring in Resident #70's tray which contained ora juice, two four-ounce containers of milk, two slices of toast, and a large portion of scrambled eggs witl Review of the resident's tray ticket revealed fried eggs over easy and milk 2% were on the tray ticket.				
	Interview on 12/09/21 at 9:03 A.M. with STNA #544 verified Resident #70's tray ticket did not resident received. STNA #544 stated she was told by the kitchen it was a special order and sp were not in the budget. STNA #544 stated this had been happening recently in the last couple stated yesterday they gave Resident #70 two containers of cold cereal but no eggs. STNA #54 Resident #70 had complained and that other residents had similar complaints.				
	Observation on 9:15 A.M. with RFM #581 in Resident #70's room of his breakfast and tray ticket. RFM #581verified that the resident tray ticket said fried eggs and the res received a large portion of scramble eggs with ham. RFM #581 stated she wasn't in the kitchen when breakfast was served and obtained the resident's food preferences. Resident #70 then informed RFM #581 of the complaints of cold food.				
	This deficiency substantiates Comp	plaint Numbers OH00127994 and OH0	0115870.		
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FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 365658

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