

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
ENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 04/05/2012  
FORM APPROVED  
OMB NO 0938-0391

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  185248	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  C 03/23/2012
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NAME OF PROVIDER OR SUPPLIER  AYRE CHRISTIAN VILLAGE NURSING HOME	STREET ADDRESS, CITY, STATE, ZIP CODE 3840 CAMELOT DRIVE LEXINGTON, KY 40517
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(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 APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
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F 000	INITIAL COMMENTS  An Abbreviated Survey investigating complaint KY#00017970 was initiated on 03/20/12 and concluded on 03/23/12. Complaint KY#00017970 was unsubstantiated with unrelated deficiencies cited.	F 000	Preparation and execution of this plan of correction does not constitute an admission of or agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiency. This Plan of Correction is prepared and executed solely because Federal and State Law require it. Compliance has been and will be achieved no later than the last completion date identified in the POC. Compliance will be maintained as provided in the Plan of Correction. Failure to dispute or challenge the alleged deficiencies below is not an admission that the alleged facts occurred as presented in the statements.	
F 364 SS=E	483.35(d)(1)-(2) NUTRITIVE VALUE/APPEAR, PALATABLE/PREFER TEMP  Each resident receives and the facility provides food prepared by methods that conserve nutritive value, flavor, and appearance; and food that is palatable, attractive, and at the proper temperature.  This REQUIREMENT is not met as evidenced by: Based on observation, interview and record review, it was determined the facility failed to provide each resident with a palatable diet for two (2) of three (3) sampled residents (Residents #2 and #3) and Unsampled Resident A. Interview with Residents #2, #3, and Unsampled Resident A revealed the meat was very dry, over cooked and hard to swallow. A test tray requested on 03/22/12 revealed the hamburger was dry, chewy, and hard to swallow and the carrots were over cooked and without flavor.  The findings include:  Interview with the Ombudsman, on 03/21/12 at 10:00 AM, revealed she had spoken with both the Dietary Manager and the Administrator about the complaints she had received about the meats being overcooked and hard to chew and the vegetables being either over cooked or under	F 364	<u>F 364 F-Dietary Services</u>  <b>Targeted Residents</b> Resident #2, #3, and Unsampled Resident A were affected by this alleged deficient practice.  <b>Identification of other residents</b> All residents have to potential to be affected by the alleged deficient practice.  The facility Social Services staff polled several residents on 3-23-12 regarding the meal in question and received several positive comments regarding the meal service. The residents were reminded to let staff know of any concerns with foods and were reminded that facility has choice meals and substitutes whenever they did not like a meal. On 3-22-12 the facility conducted their regularly scheduled resident council meeting while surveyor	

LABORATORY DIRECTORS OR PROVIDER/SUPPLIER REPRESENTATIVES SIGNATURE <i>[Signature]</i>	TITLE Administrator	(X6) DATE 4/26/12
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deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that 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.

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F 364	<p>Continued From page 1</p> <p>cooked and without flavor. She further stated she had eaten at the facility and felt the meat was hard to chew and over cooked and the vegetables were very over cooked and without flavor.</p> <p>Review of the medical chart revealed the facility admitted Resident #2 on 03/11/09 with diagnoses which included Esophagitis. Review of the Physician's orders revealed a regular diet was ordered for Resident #2 on 03/11/09. Review of the Quarterly Minimum Data Set (MDS) Assessment, dated 01/12/12, revealed the facility assessed the resident as having a Brief Interview for Mental Status (SIMS) score of fifteen (15), which meant the resident was cognitively intact.</p> <p>Review of the medical chart revealed the facility admitted Resident #3 on 03/18/10. Review of the Physician's orders revealed a regular diet was ordered for Resident #3 on 03/18/10. Review of the Quarterly MDS Assessment, dated 11/04/11, revealed the facility assessed the resident as having a SIMS score of thirteen (13), which meant the resident was moderately cognitively intact.</p> <p>Review of the medical chart revealed the facility admitted Unsampled Resident A on 03/23/10 with diagnoses which included Esophageal Reflux. Review of the Physician's orders revealed a regular diet was ordered for Unsampled Resident A on 03/26/10. Review of the Quarterly MDS Assessment, dated 02/06/12, revealed the facility assessed the resident as having a BIMS score of fourteen (14), which meant the resident was cognitively intact.</p>	F 364	<p>was here and in attendance, again no concerns were voiced by the residents regarding the food. The Social Services Director reminded the group regarding choice meals and substitutes offered by facility.</p> <p>On 3-21-12, the Dietary Manager in serviced the Café hostess regarding the salad and the need to leave the dressing on the side to ensure the lettuce remains crisp prior to serving.</p> <p>On 3-22-12, the Dietary Manager in serviced the cook who had prepared the dinner meal on this same date on the importance of following the recipe for each meal ensuring that all ingredients are added and with attention made to specified cooking times.</p> <p>The Dietary Manager re-interviewed Resident #2, #3 and Unsampled resident A on 4/10/12 and 4/11/12 to remind them of the choice menu selection that the facility has available to them along with additional substitutes that can be given daily if they are not satisfied with the meal they receive. The Dietary Manager also reviewed again with the above residents their likes and dislikes. She also reviewed with them the Facility Grievance Process and Resident Council where they could also report any issues with their food.</p> <p><b>Systemic changes</b> An in-service was given to all Dietary employees by the Dietary Manager from 3-29-12 through 4-9-12 regarding utilizing the correct scoop size while serving, paying close attention to food to ensure it is appealing, garnishes to be utilized, ensuring food is cooked properly and is</p>	

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NAME OF PROVIDER OR SUPPLIER  SAYRE CHRISTIAN VILLAGE NURSING HOME	STREET ADDRESS, CITY, STATE, ZIP CODE 3840 CAMELOT DRIVE LEXINGTON, KY 40517
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F 364	<p>Continued From page 2</p> <p>Observation of dinner service, on 03/21/12 at 5:20 PM, <i>revealed</i> the Ceasar Salad served to the residents appeared to be covered in dressing, the Croutons appeared to be soggy, and the Lettuce appeared wilted and brown. The Chicken Tenders appeared to be dry and <i>over</i>cooked.</p> <p>Interview with Resident #2, on 03/21/12 at 5:50 PM, revealed the Ceasar Salad had too much dressing on it and the Croutons were <i>very</i> soggy. Further interview with Resident #2 revealed the Chicken Tenders were <i>3</i> very <i>over</i>cooked and it was very hard for him/her to chew the Chicken.</p> <p>Interview with Resident #3, on 03/22/12 at 11:30 AM, revealed he/she had complained about the over cooked meats and the lack of <i>flavor</i> to the Dietary Manager and several of the Certified Nursing Assistants (CNA) on numerous occasions. Further interview revealed Resident #3 felt the meat was very hard to chew and the vegetables were either over cooked or under cooked, and never seasoned.</p> <p>Interview with Unsampled Resident A, on 03/22/12 at 4:00PM, revealed he/she had complained to the Dietary Manager several times related to the food not tasting good and being hard to eat. Further interview with Unsampled Resident A revealed he/she felt the vegetables were slimy and without any seasoning, and the meat was over cooked and he/she felt the Chicken was the worst because it was so dry.</p> <p>Observation of a test tray, on 03/22/12 at 4:45 PM, revealed a Hamburger Patty which was dry and hard to chew and hard to swallow. The Hamburger Bun was soggy from the juice from</p>	F 364	<p>palatable. She also reviewed the checking of food temperatures and the proper procedure of cooking, i.e., not overcooked or undercooked. An in-service was also completed by the Dietary Manager on 4-9-12 regarding following recipes, cooking times and serving sizes and asking questions if not clear.</p> <p>An in-service was performed on 4-10-12 by the Dietary Manager to Management Staff that oversee Dining Services regarding a new Meal Service Daily Monitoring Sheet that will be turned in to Dietary Manager daily including weekends. This form includes a section that asks if the resident likes/dislikes the meat texture and appearance and to address any concerns. It also includes a section for comments.</p> <p>The Administrator instructed the contract Registered Dietician to begin doing a test tray weekly for the next month beginning 4-10-12 and monthly thereafter. These audits will record any issues or concerns with temperatures, food that is not palatable and/or attractive on the test tray. Any concerns found by these audits will be addressed immediately and forwarded to the Dietary Manager for continued corrective action.</p> <p>The Dietary Manager will perform random Resident satisfaction surveys which include questions regarding food temperatures, textures, tenderness of meat and acceptable meal appearance.</p> <p><b>Monitoring:</b> All grievances/negative findings, including</p>	

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F 364	Continued From page 3 the Carrots, and the Carrots were mushy, soft, over cooked and without flavor.  Interview with the Dietary Manager, on 03/23/12 at 1:30 PM, revealed the Ombudsmen had come to her with complaints about the food in the past. She further stated the residents had come to her with complaints about the food but it had been a while since she had received complaints about the food.	F 364	the audits performed by the Registered Dietitian concerning food appearance, non palatable food, and temperature concerns will be brought to the Monthly Quality Assurance Committee for 3 months for monitoring and additional recommendations will be made as needed.	04/12/12