

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155728	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/21/2025
NAME OF PROVIDER OR SUPPLIER Manderley Health Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 806 S Buckeye St Osgood, IN 47037	

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)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation and interview, the facility failed to follow appropriate food handling guidelines related to food storage, open dating, and protecting food and drinks from gnats. This deficient practice had the potential to affect 47 of 48 residents receiving food and drink items from the kitchen. Findings include: 1.a. During an observation, on 07/21/25 at 8:07 A.M., of the facilities kitchen refrigerators, freezers, and dry food storage the following was observed: - a raw premade frozen hamburger patty was lying on the floor of the freezer in the back left corner of the kitchens walk in freezer, - Two popsicles were lying on the floor under the shelves in the walk-in freezer, - An undated, half full, opened half gallon of nectar thick orange juice was in the refrigerator, - An undated, three fourths full, opened half gallon of nectar thick cranberry juice was in the refrigerator, and - Three unopened salt packets, lying on the floor, in the center walkway of the floor into the dry food storage area. During an interview and observation, on 07/21/25 at 8:25 A.M., Kitchen Staff 2 indicated that all foods and drinks should be dated; and if something was undated and opened it needed to be disposed of. Kitchen Staff 2 then disposed of the undated items. During an interview, on 07/21/25 at 9:37 A.M., the Dietary Manager indicated that there should never be food on the floor in the walk-in freezer. 1.b. During an observation and interview, on 07/21/25 at 8:07 A.M., in the kitchen multiple gnats were observed flying in the air near the dry food storage area. Upon entering the dry storage room, the number of gnats increased. Five gnats landed on an unopened bag of cereal on a shelf at eye level. Three gnats landed on an unopened can of cheese approximately four feet off the ground on a metal shelf. 2. During an observation, on 07/21/25 at 11:22 A.M., while in the kitchen three gnats were visualized on the outside plastic of a hotdog bun package partially used and resealed. Multiple other gnats were flying in the air around the kitchen area. The hotdog bun package was sitting at the end of the food preparation table behind the steam tables used for serving residents. Approximately more than 50 gnats were surrounding a commercial sized coffee machine actively brewing a pot of coffee on the left side of the kitchen's refrigerator. Approximately 15 gnats landed on the buttons of the coffee machine directly above the pot being brewed. Multiple gnats were flying around the trash can at the end of the food prep table with seven gnats visualized on the trash can lid close to the open hole on the can. Staff were observed picking up the pieces of raw chicken and placing them in milk and egg mixture then breading them with corn flakes for the residents' noon meal. During this process multiple gnats were visualized flying around the staff and the chicken pieces, as they were preparing. During an observation, on 07/21/25 at 4:32 P.M., in the kitchen there was a pan with precooked sliced meat. The pan was sitting on the left of the stove and the meat was stacked around one foot tall. The pan was uncovered and multiple gnats were visualized flying around the uncovered meat. During an interview, on 07/21/25 at 4:35 P.M., the Dietary Manager indicated the uncovered meat should have been covered and the Dietary Manager proceeded to cover the meat. A current facility policy titled Care of Storage</p> <p>(continued on next page)</p>

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

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 155728
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Room, was provided by the Administrator on 7/21/25 at 2:39 P.M., with a revision date of 11/2024 , stated .The floors, walls, shelves, and equipment in the storeroom are clean. A current facility policy titled Storage Areas, was provided by the Administrator on 7/21/25 at 2:39 P.M., with a revision date of 07/2023 , stated .Food items will be stored on shelves.all containers must be legible and accurately labeled and dated. This citation relates to Complaint 1814346. 3.1-21(i)(1)3.1-21(i)(3)		

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<p>F 0925</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Make sure there is a pest control program to prevent/deal with mice, insects, or other pests.</p> <p>Based on observation, interview, and record review, the facility failed to ensure an effective pest control program was maintained and the facility was free of gnats. This deficient practice had the potential to affect 47 of 48 residents residing in the facility. Findings include: During an observation and interview, on 07/21/25 at 8:07 A.M., in the kitchen there were multiple gnats observed flying in the air near the dry food storage area. Upon entering the dry storage room, the number of gnats increased. Five gnats landed on an unopened bag of cereal on a shelf at eye level. Three gnats landed on an unopened can of cheese approximately four feet off the ground on a metal shelf. A blue light was in the dry food storage area, plugged into the wall inside the doorway. The device was approximately two inches wide by five inches long. It had a plastic cover housing the blue light and a tacky substance strip on the inside covered in an abundance of dead gnats. Kitchen Staff 3 indicated the gnats had been an ongoing problem for months within the kitchen. A company came in to clean the drains and spray three days prior, and the number of gnats currently was mild compared to what it was. During an interview, on 07/21/25 at 9:37 A.M., the Dietary Manager indicated the gnat problem wasn't as bad when he started in February but had increased since the weather had warmed up. There was an issue with the drain in the kitchen clogging up from food. A plumber came in and cleaned it out approximately two months ago. Approximately one and a half weeks ago a chemical supplier came in and hooked up a line to keep chemicals in the drain constantly to prevent food from clogging it. It had been an ongoing problem in the kitchen. During an observation, on 07/21/25 at 11:22 A.M., while in the kitchen three gnats were visualized on the outside plastic of a hotdog bun package partially used and resealed. Multiple other gnats were observed flying in the air. The hotdog bun package was sitting at the end of the food preparation table behind the steam tables used for serving residents. Approximately more than 50 gnats were surrounding a commercial sized coffee machine actively brewing a pot of coffee on the left side of the kitchen's refrigerator. Approximately 15 gnats landed on the buttons of the coffee machine directly above the pot being brewed. Multiple gnats were flying around the trash can at the end of the food prep table with seven gnats visualized on the trash can lid by the opening in the lid. Staff were preparing breaded chicken approximately 3 feet away from trash can. During an interview, on 07/21/25 at 3:33 P.M., the Administrator indicated that the gnats had been a problem since June 24, 2025. When the gnats were discovered they deep cleaned the kitchen, and had a pest control company come in monthly to spray. The Pest Control Visit Records for the last three months were provided by the Administrator on 07/21/25 at 10:55 A.M. A Summary of Service Note, dated 05/16/2025, indicated the pest control targeted pests were ants and spiders. The pest Summary indicated the kitchen drain under the ice machine needed scraped clean and hot spot treatments have helped some but not removed the entire buildup. Large trash cans only emptied a few times a day and that might have allowed additional pest concerns and feeding. A Summary of Service Note, dated 06/21/25, indicated the pest control targeted pests were flies and gnats. The pest Summary indicated 5 to 10 gnats were found in the kitchen. A Summary of Service Note, dated 07/18/25, indicated the pest control targeted pests were skink bug, boxelder bug, spider, ants, and multicolored lady beetles. The pest Summary indicated the cafeteria area of the kitchen only and lacked any indication of the kitchen area specific. The current facility policy titled, Pest Control, with a revision date of 7-23 and was provided by the Administrator on 07/21/25 at 11:53 A.M. The policy indicated, .If pests are seen in the kitchen. Appropriate action will be taken to eliminate any reported pest situation in the department. This citation relates to Complaint 1814346. 3.1-19(f)(4)</p>		