IOWA DEPARTMENT OF
INSPECTIONS & APPEALS

CHESTER J. CULVER
GOVERNOR

PATTY JUDGE
LT. GOVERNOR

DEAN A. LERNER, DIRECTOR

April 22, 2010

Mr. Jim Lambert, Administrator
Silvercrest Garner Farms
1575 W 53rd St
Davenport, IA 52806-2448

RE: Final Recertification Monitoring Evaluation Report, Silvercrest Garner Farms, Davenport, IA

Dear Mr. Lambert:

The Department of Inspections and Appeals (DIA) has completed the review of your Plan of Correction (POC) in response to the **Recertification Monitoring Evaluation Report**. Based upon a complete review of the Report and your actions to correct the identified Regulatory Insufficiency, DIA accepts your POC. The Final report is enclosed.

The review of the recertification documents you submitted has been completed and the documents are accepted. **I will need a copy of the salon license, upon receipt, and you will need to keep the salon closed until it is licensed.** In addition, the State Fire Marshal's (SFM) inspection report has been received, as well as the Facility Engineer's approval of the Evacuation Plans for your program.

Enclosed you will find the Assisted Living Program Certificate with effective dates of **March 8, 2010 through March 7, 2012**. If you have any questions in regard to this certification, please contact me at 515/281-4116.

Sincerely,

Chris Nothaft
Certification Coordinator – Eastern Iowa
Adult Services Bureau

Enclosure

Iowa Department of Inspections and Appeals
Assisted Living Program
Final Recertification Monitoring Evaluation Report

Assisted Living Program:

Jim Lambert, Executive Director
Silvercrest Garner Farms
1575 W 53rd St
Davenport, IA 52806-2448

Date of Monitoring Visit:

March 8, 2010

Monitor(s):

Stephanie Cummins, MA
Joyce Kix, RN

Definitions:

The following definitions are relevant:

Regulatory Insufficiency - A violation of a statutory or rule provision within the Iowa Code or Iowa Administrative Code (IAC) governing assisted living programs. A regulatory insufficiency requires a plan of correction to be presented to, and approved by, the Department of Inspections and Appeals (DIA).

Plan of Correction - A written response to one or more regulatory insufficiencies that are rule violations. IAC r. 481-67.10(5). The plan should identify how, and by a specific date, an insufficiency will be corrected. The plan is due to DIA within ten (10) working days of the program's receipt of a Recertification Monitoring Evaluation Report. Depending on the circumstances, DIA may revisit the assisted living program to confirm progress in fulfilling a plan's corrective measures.

Dementia-specific assisted living program - An assisted living program certified under 481 IAC chapter 69 that: serves fewer than fifty-five (55) tenants and has five (5) or more tenants who have dementia between Stages 4 and 7 on the Global Deterioration Scale or serves 55 or more tenants and 10 percent or more of the tenants have dementia between Stages 4 and 7 on the Global Deterioration Scale or holds itself out as providing specialized care for persons with dementia, such as Alzheimer's disease, in a dedicated setting.

Overview:

An on-site monitoring evaluation was conducted at Silvercrest Garner Farms on March 8, 2010. In preparing this report, the following information was considered:

Current Program Census:

General Population Program (GPP)* – Not applicable.

Dementia Specific Program (DSP)* – A program that is a Dementia Specific Program by definition but may have tenants without cognitive disorder.

Current number of tenants in a DSP that serves fewer than 55 tenants and has 5 or more tenants who have dementia between Stages 4 and 7 on the Global Deterioration Scale (GDS):	42
Current number of tenants without cognitive disorder:	5
Total Population:	47

***These are the census numbers represented by the program to be applicable at the time of the on-site.**

Tenant/Family Satisfaction Results – A community meeting with 16 tenants was held. Tenants reported they liked living at Silvercrest. Staff were friendly and helpful; however, they would like staff to wait for them to answer before entering their apartments. Tenants stated the nurse was available when needed and staff responded to call lights in five to ten minutes. They felt the food was not geared towards the elderly and could be improved, less pasta could be served and the milk could be colder. Tenants reported the program held a tenant meeting once a month and the program usually told them they were working on the particular situations that have been brought up. Tenants stated they felt safe but felt uninformed regarding fire drills and procedures. Tenants were aware the program was not a nursing home and had been asked to give preferences for nursing home placement should that become necessary. They had received a Bill of Rights at admission. . They were satisfied with the program and would recommend it to others. One tenant said they were well taken care of and were fortunate to have the care provided.

Program History – There were substantiated Regulatory Insufficiencies this certification period in the areas of: Evaluation of Tenants, Service Plans, Criteria for Exclusion of Tenants, Medications, Nurse Review and Staffing.

The October 22, 2009 Incident Investigation resulted in substantiation of Regulatory Insufficiencies in the areas of: Evaluation of Tenants and Service Plans.

The March 18, 19 and 20, 2008 Recertification Monitoring Evaluation resulted in substantiated Regulatory Insufficiencies in the areas of: Evaluation of Tenants, Service Plans, Criteria for Exclusion of Tenants, Medications, Nurse Review and Staffing.

On-Site Monitoring Evaluation – The monitors made the observations detailed in the following areas.

A. Food Service

Monitoring Observation: Five staff files were reviewed. Staff #1 did not have documentation of an annual in-service on food protection and Staff #2 and #3 did not have orientation on food sanitation and safety training, prior to handling food.

- Regulatory Insufficiency: Personnel who are employed by or contract with the program and who are responsible for food preparation or service, or both food preparation and service, shall have an orientation on sanitation and safe food handling prior to handling food and shall have an annual in-service training on food protection. (IAC 481r. 69.28(5))

Dated this 22nd day of April, 2010.