

INSPECTIONS & APPEALS

CHESTER J. CULVER
GOVERNOR

DEAN A. LERNER, DIRECTOR

PATTY JUDGE
LT. GOVERNOR

July 1, 2010

Complaint #28622-C

Sean Stewart, Administrator
Sunnybrook of Muscatine
3515 Diana Queens Dr
Muscatine, IA 52761-7602

RE: Complaint Investigation Report, Sunnybrook of Muscatine, Muscatine, IA

Dear Mr. Stewart:

The Department of Inspections and Appeals (DIA) has reviewed the Plan of Correction (POC) and the Request for Reconsideration in response to the Complaint Investigation Report dated May 21, 2010. Based on the information provided, DIA accepts the Request for Reconsideration regarding Life Safety. The amended Complaint Investigation Report is enclosed.

We appreciate your prompt action in correcting the Regulatory Insufficiencies. If you have questions, please contact me at 515-281-5721.

Sincerely,



Tamara Halvorson
Lead Certification Coordinator
Adult Services Bureau

Enclosure

**Iowa Department of Inspections and Appeals
Assisted Living Program
Final Complaint Investigation Report - AMENDED**

Assisted Living Program:

Complaint Intake #:28622-C

Sean Stewart, Administrator
Sunnybrook of Muscatine
3515 Diana Queens Dr
Muscatine, IA 52761-7602

Date of Investigation:

May 17, 2010

Monitor(s):

Shyann Warrick, Deputy Fire Marshall

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 Complaint Investigation 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:

A complaint investigation on-site visit was conducted at Sunnybrook of Muscatine on May 17, 2010. In preparing this report, the following information was considered:

Current Program Census:

General Population Program (GPP)* – A program that is not a Dementia Specific program but may have tenants with a cognitive disorder.

Current number of tenants without cognitive disorder: 26

Current number of tenants with cognitive disorder: 0

Total Population of GPP: 26

Dementia Specific Program (DSP)* – A program that is dementia specific and provides specialized care in a dedicated setting.

Total Population of DSP: 06

Total Census of ALP: 32

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

Program History – There have been no substantiated Regulatory Insufficiencies this certification period.

Complaint Investigation – The complaint investigator(s) made the observations detailed in the following areas.

A. Life Safety

Complaint Allegation: Complaint #28622-C alleges that the program was cooking animal fats, using a griddle on the counter top, and that this is a fire risk.

Monitoring Observation: See the attached State Fire Marshal report.

- Regulatory Insufficiency: None Noted.

Dated this 1st day of July, 2010.

Chester J. Culver
Governor
Patty Judge
Lt. Governor



Eugene T. Meyer
Commissioner

To: Ron Humphrey
From: Shyann Warrick

RE: Complaint at Sunnybrook Assisted Living in Muscatine, Iowa
Date: 5/21/10

On 5/17/10, I visited the Sunnybrook Assisted Living Facility located at 3515 Diana Queen Drive in Muscatine, Iowa in reference to the complaint I received from Ron Humphrey. This complaint referenced the facility was cooking bacon, sausage, and other foods containing animal fats in the Alzheimer's Living Unit without the use of proper ventilation or fire suppression systems.

I made contact with the facility administrator. She was very cooperative with my investigation and she stated she had been expecting me to come. She was aware of the situation in the Alzheimer's Unit. She stated the reason that the Fire Marshal's Office was asked to come in was due to an employee that was fired from the facility had felt the need to call in a complaint.

The Administrator escorted me to the Alzheimer's Unit and the area that had been under concern. The area of concern was a counter that had a small skillet, a toaster oven, and a microwave. The Administrator stated they had been cooking bacon and sausage on the skillet in order to try and get the residents to be hungry from the smell and to eat more. The Administrator stated that they had discontinued cooking bacon and sausage on the skillet approximately 3-4 weeks prior to the inspection. The Administrator stated when they serve bacon and sausage, they use the pre-cooked bacon and sausage and they warm it up in the microwave.

The Administrator stated that she had 3 members of the Muscatine Fire Department (Mike Harpman, Tim Hammon, and Rob Davis) and the County Public Health Inspector (Joseph Hagerty) had been asked to come to the facility and further explain the fire safety concerns of the cooking of animal fats. These fire department members and the county health inspector told the Administrator to discontinue cooking foods containing animal fats and explained the hazards.

The Administrator stated they were continuing to cook pancakes, eggs, and French toast on the skillet. I told the Administrator that they were to continue to not cook any foods with animal fats. I restated the reasons for the need of a U.L. listed 300 ventilation hood or fire suppression system in place if they were to start cooking foods containing animal fats again. She stated the facility would get an approved range hood if they wanted to cook foods with animal fats. She also stated they had made this change from the unsafe cooking practices throughout the company.