(X3) DATE SURVEY (X2) MULTIPLE CONSTRUCTION (X1) PROVIDER/SUPPLIER/CLIA STATEMENT OF DEFICIENCIES COMPLETED IDENTIFICATION NUMBER: AND PLAN OF CORRECTION A. BUILDING: B, WING 07/26/2019 60429197 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 12844 MILITARY ROAD SOUTH CASCADE BEHAVIORAL HOSPITAL TUKWILA, WA 98168 PROVIDER'S PLAN OF CORRECTION (X5) COMPLETE SUMMARY STATEMENT OF DEFICIENCIES (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX PREFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) L 000 L 000 INITIAL COMMENTS 1. A written PLAN OF CORRECTION is STATE LICENSING SURVEY required for each deficiency listed on the Statement of Deficiencies. The Washington State Department of Health (DOH) in accordance with Washington 2. EACH plan of correction statement Administrative Code (WAC), Chapter 246-322 must include the following: Private Psychiatric and Alcoholism Hospitals, conducted this health and safety survey. The regulation number and/or the tag Onsite dates: 07/23/19 - 07/26/19. number; HOW the deficiency will be corrected; Examination number: 2019-691 WHO is responsible for making the The survey was conducted by: correction: Surveyor #6 WHAT will be done to prevent Surveyor #10 reoccurrence and how you will monitor for continued compliance; and The Washington Fire Protection Bureau conducted the fire life safety inspection. WHEN the correction will be completed. During the course of the survey, surveyors 3. Your PLANS OF CORRECTION must assessed issues related to complaint 2019-2838 be returned within 10 calendar days from HPSY. the date you receive the Statement of Deficiencies. Your Plans of Correction must be postmarked by August 16, 2019. 4. Return the ORIGINAL REPORT with the required signatures. L 070 L 070 322-025.1A RESP & RIGHTS-COMPLIANCE WAC 246-322-025 Responsibilities and Rights - Licensee and Department. (1) The licensee shall: (a) Comply with the provisions of chapter 71.12 RCW and this chapter; This Washington Administrative Code is not met State Form 2567

State of Washington

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

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(X6) DATE

If continuation sheet 1 of 20

State of	Washington					1101/51/
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NAME OF I	PROVIDER OR SUPPLIER	STREET AL	DRESS, CITY, S	TATE, ZIP CODE		
CASCAD	E BEHAVIORAL HOS	DITAL	LITARY ROAL	SOUTH		
		TOWANT	A, WA 98168	DROWING BLANCE CORRECTION	ON T	(VE)
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L 070	Continued From pa	age 1	L 070		1	
	as evidenced by:					
	hospital failed to su within 30 days of ac Department of Hea	ion and record review, the abmit its policy for charity care doption to the Washington alth (Item #1); and failed to ailable on the hospital's public			·	
	Failure to provide p public risks patients decisions regarding	patient rights policies to the s' ability to make informed g access to care.				
	of the hospital's changuage summary policy, and the hos	70.170.060 - Current versions arity care policy, a plain y of the hospital's charity care pital's charity care application ble on the hospital's web site.				
	develop, and submore care policies, processchedules consiste included in WAC 246-452-040, and 2 modifications to the sliding fee schedules.	(1) Each hospital shall nit to the department, charity edures, and sliding fee ent with the requirements 46-453-020, 246-453-030, 246-453-050. Any subsequent ose policies, procedures, and les must be submitted to the er than thirty days prior to their spital.				
	Findings included:					
	Item #1 Policy upd	ate				
	Washington State internet website shun-dated, un-numb	ospital policies posted on the Department of Health (DOH) nowed that the hospital's pered policy titled "Financial narity Care," was most recently in January 2014.				

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State of Washington (X3) DATE SURVEY (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES COMPLETED IDENTIFICATION NUMBER: AND PLAN OF CORRECTION A. BUILDING: _ B, WING 07/26/2019 60429197 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 12844 MILITARY ROAD SOUTH CASCADE BEHAVIORAL HOSPITAL TUKWILA, WA 98168 (X5) COMPLETE PROVIDER'S PLAN OF CORRECTION SUMMARY STATEMENT OF DEFICIENCIES (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX** PREFIX CROSS-REFERENCED TO THE APPROPRIATE DATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) L 070 L 070 Continued From page 2 2. On 07/25/19 at 3:15 PM, the Director of Risk & Quality (Staff #601) provided Surveyor #6 with the hospital's policy number ADM.C.300, titled "Charity Care," approved 02/19. Staff #601 stated it was the current policy for charity care. Item #2 Charity care access 1. Review of the hospital's internet website showed that neither a policy for charity care, nor an application for charity care was available or referenced. 2. On 05/26/19 at 2:00 PM, during the surveyors' exit conference, the Director of Risk & Quality (Staff #601) confirmed the hospital's internet website had not been updated to include the current policy for charity care. L 335 L 335 322-035.1G POLICIES-EMERGENCY CARE WAC 246-322-035 Policies and Procedures. (1) The licensee shall develop and implement the following written policies and procedures consistent with this chapter and services provided: (g) Emergency medical care, including: (i) Physician orders; (ii) Staff actions in the absence of a physician; (iii) Storing and accessing emergency supplies and equipment: This Washington Administrative Code is not met as evidenced by: Based on observation, interview, and review of hospital policies and procedures, the hospital failed to ensure staff checked and verified the

State Form 2567 STATE FORM

State of Washington (X3) DATE SURVEY (X2) MULTIPLE CONSTRUCTION (X1) PROVIDER/SUPPLIER/CLIA STATEMENT OF DEFICIENCIES COMPLETED AND PLAN OF CORRECTION **IDENTIFICATION NUMBER:** A. BUILDING: _ B. WING 07/26/2019 60429197 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 12844 MILITARY ROAD SOUTH CASCADE BEHAVIORAL HOSPITAL TUKWILA, WA 98168 PROVIDER'S PLAN OF CORRECTION (X5) COMPLETE SUMMARY STATEMENT OF DEFICIENCIES (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX PRÉFIX CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) L 335 L 335 Continued From page 3 correct serial-numbered lock when performing a daily Emergency Crash Cart Equipment Checklist. Failure to verify the correct serial-numbered lock on the emergency cart could result in a cart without the supplies listed within that could risk potential delays in providing emergency care. Findings included: 1. Review of the hospital's policy and procedure titled, "Emergency Cart" policy number PC.C.110, reviewed 01/19, showed that there are seven (7) emergency carts in the hospital and checked nightly by the Charge Nurse. A log for documenting daily checks is located on the cart includes: date, lock serial number, locked Y/N, suction checked Y/N, back board, and signature of the staff member checking the cart. 2. On 07/24/19 at 2:00 PM, Surveyor #10 inspected the emergency cart located on the 3rd floor North Unit. A review of the emergency cart checklist for July 2019 showed a lock serial number #154254 entered for the last 24 days, on the list. A closer look at the actual red serial lock showed a lock number #326884. 3. During an interview on 07/24/19 at 3:50 PM, the North Unit Nurse Manager (Staff #1001) confirmed the incorrect checklist entry. L 410 322-035.1V POLICIES-FOOD SERVICE L 410 WAC 246-322-035 Policies and Procedures. (1) The licensee shall develop and implement the following written policies and procedures

State Form 2567 STATE FORM

	Washington		0/0\ EN II TIDI E	CONSTRUCTION	(X3) DATE S	SURVEY
	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION	COMPL	
		60429197	B. WING		07/20	3/2019
NAME OF F	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, S	TATE, ZIP CODE		
CASCAD	E BEHAVIORAL HOS	DITAL	LITARY ROAL A, WA 98168	SOUTH		
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L 410	Continued From pa	age 4	L 410		,	
	consistent with this services provided: consistent with chat WAC and WAC 24 This Washington A as evidenced by: Based on documer hospital failed to de and procedure to e Washington State 246-215 WAC). Failure to develop food preparation at food safety standarisk from food born. Findings included: 1. On 07/24/19 bet Surveyor #6 toured with the Dietary Se During the tour, the hospital's polic hazardous foods (I information sheet of Department of Heat with the Director of Surveyor #6 reque policies. At 3:15 Pl temperature logs, logs, and food safe #601 stated that sl	chapter and (v) Food service upter 246-215 6-322-230. dministrative Code is not met at review and interview, the evelop and implement policies ensure compliance with the Retail Food Code (Chapter food service policies that direct and service in compliance with rds places patients and staff at				

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	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLI IDENTIFICATION N		• •	CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
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NAME OF F	PROVIDER OR SUPPLIER				TATE, ZIP CODE		
CASCAD	E BEHAVIORAL HOS	PITAL		ITARY ROAD , WA 98168	SOUTH		
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L 420	Continued From page 5		L 420				
L 420	322-040.1 ADMIN-ADOPT POLICIES		L 420				
	Administration. The shall: (1) Adopt we concerning the purmaintenance of the safety, care and trepatients; This Washington A as evidenced by: Based on interview review of the hospital failed to procedures were recurrent clinical practice. Failure to review as current practice proceduring out all of the shall in the same current practice.	itten policies poses, operation and hospital, and the eatment of dministrative Code why, medical record revital's policies and pro- to assure that policies	is not met view, and ocedures, es and I to reflect reflect staff from organization				
	Findings included:						
	procedure titled, "F #ADM.P.500 reviethospital will have p that will reflect evic quide staff to carry	of the hospital's police of the hospital's policies and Proceduced 05/19, showed policies and procedudence-based practice out all of the function safe, consistent, here	ures," policy that the ires in place e and ons of the				
	procedure titled, "[#PC.D.200 review treat a blood sugal hypoglycemia prot	of the hospital's polic Diabetes: Patient Ca ed 02/19, showed th r level below 70 by f ocol and staff will no doses. For treatmen	are," policy nat staff will following the ot withhold				

State of	Washington				(V2) DATE C	LIBVEY
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		60429197	B. WING		07/26	6/2019
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NAME OF F	PROVIDER OR SUPPLIER		LITARY ROAD			
CASCAD	E BEHAVIORAL HOS	PHTAI	, WA 98168			
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L 420	Continued From pa	age 6	L 420			
	low blood sugar levels, staff will follow physician orders and/or Cascade Behavioral Hospital nursing procedure. b. Record review of the hospital's pharmacy policy and procedure titled, "Intravenous Therapy," policy #MM.05.01.07 reviewed 05/18,					
	showed that the ho	spital offers no intravenous				
	therapy services (r	no IV solutions or supplies) and ncy will administer all				
	intravenous medica					
	2. Review of Patient #1001's medical record on 07/24/19 at 1:25 PM, showed a pre-printed order sheet to guide staff on the treatment of the patient's blood glucose levels. Review of the order form showed it was labeled with the patient's ID stamp and a hand written note showing orders were faxed to pharmacy. The top of the form showed orders for monitoring the patient's blood glucose (before meals & at bedtime), showed Regimen #1 and #2 guidelines for supplemental insulin according to the current patient's blood glucose level, and the bottom of the form showed the hypoglycemia protocol.					
	staff will follow to the blood glucose level treatment for a part treatment for a part treatment of an ununglucose of 50-69m of D50W intravence level in 15 minutes. Review of the Patilevels showed an	ient #1001's blood glucose average level of 170-200 and red Humalog insulin according				

State of	Washington				(Va) DATE O	IDVEV
STATEMEN	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		60429197	B. WING		07/26	/2019
NAME OF F	ROVIDER OR SUPPLIER			TATE, ZIP CODE		
CASCAD	E BEHAVIORAL HOS	DITAI	ITARY ROAD , WA 98168			
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L 420	Continued From pa	age 7	L 420			
L 715	the Chief Nursing Confirmed that the supplies or medica intravenously. The could follow the hyl #1001 if the hospits services. The CNC blood glucose leve becomes unconscit. 4. During an intervithe hospital's Phar Patient #1001's blorevealed that the fother footer) was 05/stated that the hospital stated that the preform will need to be P & T committee.	ew on 07/24/19 at 2:00 PM, Officer [CNO] (Staff #1002) hospital does not provide staff tions to administer medication CNO was asked how staff poglycemia protocol for Patient al does not provide intravenous 0 stated that if the patient's I reaches a critical point and rous, then staff are to call 911. Itew on 07/25/19 at 1:00 PM, macist (Staff #1003) reviewed form's approval date (showed in 18. The Pharmacist also pital does not stock D50W ons and it is not available. Heprinted blood glucose order e reviewed and revised by the	L 715			
	for: (i) Providing co regarding patient of equipment and superinfluence the risk of (ii) Providing const	: (1) Establish and ctive hospital-wide rogram, which num: (f) Provisions consultation care practices, pplies which may of infection; ultation regarding dures and products fecting and				

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STATEMEN	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	, ,	E CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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NAME OF F	PROVIDER OR SUPPLIER			TATE, ZIP CODE	
CASCAD	E BEHAVIORAL HOS	POITAI	LITARY ROAI A, WA 98168	O SOUTH	
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L 715	Continued From pa	age 8	L 715		
	as evidenced by: . Based on observat review, the hospita effective procedure environment for sit	cation for staff tient care; (iv) dations, consistent and local methods of safe sal of: (A) and liquid wastes; wastes including			
	Failure to prevent t waterborne pathog visitors at risk for ir	the growth and spread of lens places patients, staff, and nfections.			
	Water Managemer Legionella Growth Practical Guide to Standards, update effective water man identification of are stagnate, apply and establish corrective controls are not me	egionella Toolkit, Developing a nt Program to Reduce & Spread in Buildings; A Implementing Industry d 05/15/17. Elements of an nagement program include eas where water could pool and d monitor control measures, e actions to intervene when et, evaluate the program's document the activities.			
	Findings included:				
		w of the hospital's policy titled,			

STATEMEN	Washington IT OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/S IDENTIFICAT	SUPPLIER/CLIA TON NUMBER:		CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		6042919	7	B. WING		07/2	6/2019
	PROVIDER OR SUPPLIER DE BEHAVIORAL HOS	SPITAL	12844 MIL	PRESS, CITY, S' ITARY ROAL WA 98168	TATE, ZIP CODE D SOUTH		
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L 715	Continued From parapproved 11/18, she drain lines are not could pool and stagincluding elimination monitoring disinfed corrective actions of drain lines; and the (evaluation) refers identifying testing parameters and Water Dispensional Service Manual shat least ¼-inch per runs. 2. During the survet following observational Symphony of dining room. The idea of the hospitally with pool. The drain lines slope. b. On 07/24/19 at the hospital's kitch Dietary Director (Sobserved a Hoshiz with a clear PVC (that rested horizon cabinet for a length drain hose showed accumulation indictions.)	rowed that ice/ridentified as argnate; control ron of stagnant variant levels are do not address everification protocols. Of Follett Symposers Installation owed that drain foot of slope of the foot of slope of sl	eas where water neasures/limits, water and not identified; equipment ocess testing without hony series Ice n, Operation and ns must maintain in horizontal are dispensers: eyor #6 toured officer (CNO) ed a Follett dispenser in the nser's drain line owed water to ain the required weyor #6 toured ia with the veyor #6 vater dispenser de) drain hose e flat surface of a tely 2-feet. The ack slime growth.				

STATEMEN	State of Washington STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA UND PLAN OF CORRECTION IDENTIFICATION NUMBER:			(X2) MULTIPLE CONSTRUCTION		
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NAME OF I	PROVIDER OR SUPPLIER			TATE, ZIP CODE		
CASCAD	E BEHAVIORAL HOS	DITAI	LITARY ROAI , WA 98168	D SOUTH		<u> </u>
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTI (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	.D BE	(X5) COMPLETE DATE
L 715	Continued From pa	age 10	L 715	·		
	series ice/water dis ice/water dispense with a dip that allow line did not maintai d. On 07/25/19 at 1 Unit 3-N with the N the Director of Faci observed a Follett ice/water dispense ice/water dispense opening in the cour Staff #606 stated the access the spac that the drain line in other countertop ice	ved a Follett brand Symphony spenser in the Day Room. The r's drain line ran horizontally ved water to pool. The drain in the required slope. 10:50 AM, Surveyor #6 toured turse Manager (Staff #610) and illities (Staff #606). Surveyor #6 brand Symphony series in the Clean Utility room. The r's drain line ran through an intertop and was not visible, that special tools were required the below the countertop and installation was the same as the line wired slope.				
	Unit 3-W with the Nand the Director of Surveyor #6 observeries ice/water disdining room. The idea of the same as other dispensers. Staff #6 whether the drain I slope. f. On 07/25/19 at 1 Unit 4-W with the Nand the Director of Surveyor #6 observeries ice/water of surveyor #6 observeries ice/water dispensers.	11:30 AM, Surveyor #6 toured Nurse Manager (Staff #611) Facilities (Staff #606). Ved a Follett brand Symphony spenser in the pantry for the ce/water dispenser's drain line ening in the countertop and was 606 stated that special tools coess the space below the at the drain line installation was countertop ice/water 4606 stated he did not know line maintained the required 1:45 AM, Surveyor #6 toured Nurse Manager (Staff #611) Facilities (Staff #606). Ved a Follett brand Symphony spenser in the Clean Utility				

State of Washington (X3) DATE SURVEY (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA COMPLETED IDENTIFICATION NUMBER: AND PLAN OF CORRECTION A. BUILDING: 07/26/2019 B. WING 60429197 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 12844 MILITARY ROAD SOUTH CASCADE BEHAVIORAL HOSPITAL **TUKWILA, WA 98168** PROVIDER'S PLAN OF CORRECTION (X5) COMPLETE SUMMARY STATEMENT OF DEFICIENCIES (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX PRÉFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) L715 L 715 Continued From page 11 room. The ice/water dispenser's drip tray was full of water (not draining). The drain line ran through an opening in the countertop and was not visible. Staff #606 stated that special tools were required to access the space below the countertop and that the drain line installation was the same as other ice/water dispensers. Staff #606 stated he did not know whether the drain line maintained the required slope. L 815 L 815 322-120.7 MAINTENANCE P&P WAC 246-322-120 Physical Environment. The licensee shall: (7) Implement current, written policies, procedures, and schedules for maintenance and housekeeping functions; This Washington Administrative Code is not met as evidenced by: Based on observation, document review, and interview, the hospital failed to ensure that staff members properly performed housekeeping functions, including failure to maintain a clean environment (1), failure to maintain environmental surfaces in smooth, non-absorbent, and easily cleanable condition (2), and failure to adequately and effectively disinfect environmental surfaces in patient rooms (3). Failure to properly perform housekeeping functions places patients, staff, and visitors at risk of increased exposure to allergens and harmful microorganisms. Findings included: Item #1 - Clean environment

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State of Washington					
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE A. BUILDING: _	CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
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CASCADE BEHAVIORAL HOS	POITAL	ITARY ROAD , WA 98168	SOUTH		
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L 815 Continued From pa	age 12	L 815			
Reference: Guidelin Infection Control in Recommendations Infection Control Properties (HICPAC), 2003; up Recommendations subsection E. Keep floors, walls, and the regular basis and control of the reviewed of the reviewed 02/19, should be provide for safe and patients' personal but the personal but the reviewed of the	nes for Environmental Health-Care Facilities. from CDC and the Healthcare ractices Advisory Committee pdated July 2019. Pg. 147. E s - Environmental Services; o housekeeping surfaces (e.g., abletops) visibly clean on a clean up spills promptly. w of the hospital's policy titled, nt)," policy #PC.B.100 lowed that the hospital should d appropriate management of				

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State of	Washington				(VO) DATE 6	NUDVEV
	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	` '	E CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
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NAME OF F	PROVIDER OR SUPPLIER			TATE, ZIP CODE		
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L 815	Continued From pa	age 13	L 815			
	signs assessment) available for sanitizuse. There was no whether the room voc. Assessment Rooclothing and discarwas no indicator throom was ready for d. Patient Belongin surgical suite") - ovon the floor through storage of patient k shelves intermingle e. Soiled Utility on under the sink, dirt f. An Office/Visitatidebris on the floor. 3. On 07/23/19 at interviewed Staff #	- no sanitizer/disinfectant was zing patient care items after indicator that informed staff was ready for use. om #2 - contained soiled reded paper products. There at informed staff whether the ruse. Igs Storage (Room 4 in the "old ver-flowing garbage bin, trash hout the room, disorganized belongings on the floor and red with debris. Unit 2-W - stained surface & debris along floor coving. In Room on Unit 2-W - dirt & 11:15 AM, Surveyor #6 1603 and a Milieu Specialist				
-	(Staff #605) about Room #103. Staff # should have been but that she did no done. Staff #605 si policy or procedure and that they might in the past year with after patient use. Staff #605.	the patient care items listed in #605 stated that the wheelchair disinfected after patient use, of know whether that had been tated she did not know of a e to launder cloth restraints, of have been used up to 5 times thout being cleaned or sanitized staff #603 stated that the e probably left over from a				
	previous hospital fa 4. On 07/24/19 from Surveyor #6 toured Director of Risk &					

STATEMEN	Washington IT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	1 ' '	CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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CASCAD	E BEHAVIORAL HOS	NOTE A 1	LITARY ROAD A, WA 98168		
(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 CORRECT (EACH CORRECTIVE ACTION SHOU CROSS-REFERENCED TO THE APPRO DEFICIENCY)	LD BE COMPLETE
L 815	Continued From pa	rt, dust, and debris:	L 815		
	blade guard was co emergency cart ha surface, 2 bladder signs monitor had surfaces: 3 rolling:	Unit 2-N - an electric razor overed with whisker debris, the old a layer of dust on the top scanners and a patient vital dried debris on the housing stands for patient care st and debris on their surfaces.			
·	dust in the corners	on Unit 2-N - accumulation of & along the bed pedestal.			
	c. Shower/toilet Ro -significant dust ac cover.	oom #386 on Unit 3-S ccumulation on exhaust fan			
	Item #2 - Cleanabl	le surfaces			
	patient intake area Surveyor #6 obser Room 2 with a tea that the cloth padd	12:00 PM, during a tour of as with the CNO (Staff #603), wed a couch in Assessment r in the vinyl upholstery such ling was exposed. Cloth is a cleanable surface.			
	asked Staff #603 a	e observation, the surveyor about the torn vinyl. Staff #603 r request would be made			
	patient care areas Quality (Staff #601	10:55 AM, during a tour of with the Director of Risk & I), Surveyor #6 observed ces in the Unit 2-N Dayroom:			
	the structural mes	worn vinyl upholstery such tha h fabric was exposed. The sorbent and not a cleanable	t		

State of	Washington				CONCERNATION	(X3) DATE S	SUBVEY
	T OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/ IDENTIFICATION NUME			CONSTRUCTION	COMPL	
		60429197		B. WING		07/26	6/2019
NAME OF F	PROVIDER OR SUPPLIER		STREET ADD	RESS, CITY, S	TATE, ZIP CODE		
		1	12844 MILI	TARY ROAD	SOUTH		
CASCAD	E BEHAVIORAL HOS	SPITAL	TUKWILA,	WA 98168			
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L 815	Continued From pa	age 15		L 815			
	support column ha sheetrock was exp and not a cleanable 4. At the time of the	e observations, the sur	at sorbent veyor				
	asked Staff #601 a	about the worn vinyl and Staff #601 stated that	d				
	patient care areas (Staff #606), Surve	11:45 AM, during a tour with the Director of Fac eyor #6 observed uncle it 4-W Clean Utility:	cilities				
	broken and missin	and cabinet doors had g laminate such that pa d. Particle board is abs le surface.	article				
	b. Drawers and ca swollen particle bo	binet surfaces had are pard.	as of				
	asked the Unit 4-V	ie observations, the suity Nurse Manager (Staf d and swollen particle be that the surfaces were t	ff #611) oard.				
	Item #3 - Disinfect	tion of environmental s	urfaces				
	1. Reference Shee 70627-24 states the wet for 10 minutes	et Virex II 256 - EPA Re hat all surfaces must re s.	eg. No. emain				
	"Daily Cleaning of dated 06/19, show	of the hospital's policy Toilet - Tub," Policy #E ved that facility staff are tant solution to clean to	S.D.300 to use				

State of Washington (X3) DATE SURVEY (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA COMPLETED IDENTIFICATION NUMBER: AND PLAN OF CORRECTION A. BUILDING: B. WING_ 07/26/2019 60429197 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 12844 MILITARY ROAD SOUTH CASCADE BEHAVIORAL HOSPITAL TUKWILA, WA 98168 PROVIDER'S PLAN OF CORRECTION (X5) COMPLETE SUMMARY STATEMENT OF DEFICIENCIES (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX** PREFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) L 815 L 815 Continued From page 16 top, and underneath and around hinge. 2. On 07/25/19 at 10:30 PM, Surveyor #6 observed a housekeeper (Staff #607) perform a terminal cleaning of Patient Room #392 on Unit 3-N. During the process, the surveyor observed ineffective disinfectant use: a. Staff #607 used a wiping cloth that had been soaked in Virex II 256 (a quaternary disinfectant solution) to wipe surfaces around the room. When disinfecting the door handles and mirror, Staff #607 wiped the surfaces with the disinfectant cloth and then immediately wiped the surfaces with a dry cloth. b. Staff #607 used a disinfectant soaked cloth to wipe the toilet bowl but used a dry cloth to wipe the toilet seat, top, and underneath. 3. At the time of the observations, Surveyor #6 asked Staff #607 about the disinfectant solution. Staff #607 stated that the solution was Virex and that surfaces must remain wet 10 minute for the disinfectant to be effective. L1485 L1485 322-230.1 FOOD SERVICE REGS WAC 246-322-230 Food and Dietary Services. The licensee shall: (1) Comply with chapters 246-215 and 246-217 WAC, food service: This Washington Administrative Code is not met as evidenced by: Based on observation, interview, and document review, the hospital failed to implement policies and procedures consistent with the Washington State Retail Food Code (Chapter 246-215 WAC).

State Form 2567 STATE FORM State of Washington (X3) DATE SURVEY (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA COMPLETED IDENTIFICATION NUMBER: AND PLAN OF CORRECTION A. BUILDING: 07/26/2019 B. WING 60429197 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 12844 MILITARY ROAD SOUTH CASCADE BEHAVIORAL HOSPITAL TUKWILA, WA 98168 PROVIDER'S PLAN OF CORRECTION (X5) COMPLETE SUMMARY STATEMENT OF DEFICIENCIES (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX** PRÉFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) L1485 Continued From page 17 L1485 Failure to follow food safety standards places patients at risk from food borne illness. Findings included: Item #1 Potentially Hazardous Foods (PHF) temperature control 1. On 07/24/19 between 9:10 AM and 10:30 AM. Surveyor #6 toured the hospital's kitchen and cafeteria with the Dietary Director (Staff #609). Surveyor #6 requested a copy of the hospital's policy for cooling potentially hazardous foods (PHF). Staff #609 provided an information sheet titled, "Cooling and Reheating of Potentially Hazardous Foods." Review of the information sheet showed that it is a page from the New York State Department of Health's public website. The document directs that PHFs must be cooled to 45 degrees Fahrenheit, Washington State Retail Food Code requires PHFs to be cooled to 41 degrees Fahrenheit. Reference: Washington State Retail Food Code (WAC) 246-215-03515; WAC 246-215-03520 2. During the survey, Surveyor #6 made the following observations of phf cold holding temperatures that exceeded the required maximum of 41 degrees Fahrenheit: a. Unit 2-W pantry: 1/2 pint milk - 45.4 degrees Fahrenheit; 6-oz container of yogurt - 49.1 degrees Fahrenheit; b. Unit 3-W pantry: 1/2 pint milk - 45 degrees Fahrenheit, cheese stick - 51 degrees Fahrenheit.

STATEMENT OF DEFIDENCIES AND PLAN OF CORRECTION ADMINING	State of \	Washington					11171 1571 6
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State Form 2567 STATE FORM

NGVJ11

State of	Washington					1
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NAME OF F	PROVIDER OR SUPPLIER	STREET AL	DRESS, CITY, S	TATE, ZIP CODE		
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	thermometer to asswater at the service on Unit 2-N. The te	eyor #6 used an instant read sess the temperature of hot e sink in the Soiled Utility room emperature was assessed at prenheit after 3 minutes.				
	interviewed the Far and the CNO (Staft temperature availal machines for patient that each patient u machine and that to machine was the serest of the hospital the washing machine the water temperate	10:00 AM, Surveyor #6 cilities Director (Staff #606) if #603) about hot water able to the on-site washing ant laundry. Staff #606 stated anit had a domestic washing the hot water source for each same system that serves the . Staff #606 stated that none of tines had heat boosters to raise ture to the required minimum of degrees Fahrenheit.		·		

CASCADE BEHAVIORAL HEALTH Plan of Correction for State Licensing Survey July 23 – 26, 2019

Tag Number	How the Deficiency Will Be Corrected	Responsible Individual(s)	Estimated Date of Correction	Monitoring procedure; Target for Compliance
L 070	Charity Care policy: The Chief Financial Officer revised the current Charity Care policy ADM.C.300 and submitted it to the Department of Health. It will be uploaded to Cascades website by 8/30/19.	Chief Financial Officer	8/14/19 submitted to Department of Health 8/30/19 upload to Cascade's website.	The Chief Financial Officer will be responsible for ensuring the Department of Health has the most current copy of the hospital's Charity Care policy annually. Cascade's website will reflect the same policy as well as an application for charity care. Target for compliance is 8/30/19
L 335	Crash Cart: A new log will be implemented by 8/23/19 on all crash carts. All crash carts will be opened, expiration dates noted on all supplies in the carts and carts will be re-locked on 8/23/19. All nursing staff will be educated on the new logs and how to complete them properly on 8/29/19. Follow up education will be provided to those who do not attend the 8/29/19 nursing staff meeting.	Chief Nursing Officer	New logs and audits will begin on 8/23/19 and continue for a minimum of 3 months to ensure sustained compliance.	Nursing Supervisors will audit the crash carts and the logs on a daily basis to ensure sustained compliance. Any deficiencies will be corrected immediately and staff will be reeducated if necessary. Target for compliance is 8/23/19
L 410	Foodborne Illness policy: The hospital's policies on foodborne illness were not located at the time of survey. Policies were subsequently located and placed in the proper location on our public drive.	Dietary Manager	8/16/19	Dietary Manager re-educated regarding policy location and content.
-	Cooling foods policy: A policy for cooling potentially hazardous foods will be developed. All dietary staff will be educated on this policy. This policy will be submitted for approval by Quality Council and the Medical Executive	Dietary Manager	9/13/19	Kitchen staff will be educated on the Cooling Foods policy. New staff will receive education upon hire. Dietary Manager will continue to monitor the temperatures and timeframes while cooling foods.

	Committee during their August monthly meetings.			
L 420	Intravenous Fluids: Both the pharmacy and hospital policies will be revised to remove instructions on treatment with intravenous fluids. The policy changes will go through The Pharmacy and Therapeutics Committee, Quality Council and Medical Executive Committee at their regularly scheduled August meetings. All clinical staff will be educated regarding the changes in the policies after final approval by the above committees.	Chief Medical Officer, Lead Pharmacist & Chief Nursing Officer	8/30/19	New polices will be approved and clinical staff will be educated by August 30 th , 2019. The Chief Nursing Officer, Chief Medical Officer and Lead Pharmacist reviewed all other policies to ensure no others mentioned intravenous therapy.
L 715	Water Management plan: The Water Management policy will be revised to include the identification of ice/water drain lines as a place where water could stagnate; control measures/limits including the elimination of stagnant water and the monitoring of disinfectant levels. Verification process during semiannual testing identifies testing protocols and parameters.	Director of Facilities	9/27/19	The Water Management monitoring procedure will be developed and implemented by 9/27/19. Director of Facilities will report water management activities monthly to CEO moving forward.
	Ice Machines: All ice machines drain lines were inspected and adjusted to meet the standard slope requirement on 8/5/19. 2W drain line was reinstalled, kitchen line was replaced and reinstalled, 2N reinstalled, 3N checked and was at the appropriate slope, 3W checked and was at the appropriate slope, 4W checked and was at the appropriate slope. Additionally, all the ice machines have a built in drain separation inside the units themselves to prevent backfill of any kind.	Director of Facilities	8/5/19	Inspected/corrected 8/5/19. Monthly inspections of ice machine drain lines for any buildup, blockage and for correct slope by the Director of Facilities will begin 9/2/19.

L 815	Clean Environment: Belongings room Housekeeping staff completed a deep clean of the belongings room on 8/5/19. Housekeeping staff will clean this area daily moving forward.	Director of Facilities	8/5/19	Deep cleaning occurred on 8/5/19. Daily cleaning began 8/6/19. Director of Facilities will monitor this area weekly for cleanliness.
	Clean Environment: Court Wheel chair for court was cleaned. Cleaning/disinfecting wipes were stocked in the court area. Ambu bags were disposed of. Cloth Restraints were laundered. Nursing and court staff were educated on the mandatory cleaning of these items after each patient use: wheelchair, restraints and any other items that are used on a patient. A clipboard with a log was implemented to demonstrate that these items are cleaned after every patient use.	Director of Facilities	8/5/19	Director of Facilities will include the monitoring of the cleaning and completion of the log on his monthly rounds beginning 9/2/19.
-	Clean environment: Assessment rooms Staff have been provided with wipes for cleaning equipment and other surfaces between patients. A clipboard is posted to demonstrate when each room was last cleaned. The Dynamap (vital sign machine) was relocated to the admissions area and staff were trained regarding the new location for its storage and cleaning. All staff who discharge or admit patients in these rooms have been instructed to clean the room after the patient has discharged and document the cleaning on the clipboard. The Director of Facilities is researching options for indicators to be placed outside the doors of these rooms to indicate if the room is in use/dirty or	Chief Nursing Officer, Director of Intake, Director of Facilities & Infection Control Nurse	8/30/19	Intake staff and Nurse Supervisors will assess all of the rooms daily at random intervals for maintained compliance starting 8/30/19. Any rooms found out of compliance will be immediately cleaned and staff responsible will receive 1:1 on the spot re-education. Infection Control nurse will add these rooms to their monthly rounding and report any findings to CNO, Director of Intake and Director of Facilities starting 8/30/19.

available/clean to install by 9/30/19. Housekeeping staff thoroughly clean all assessment rooms in the Intake areas once daily.			
Clean environment: 2N Clean utility room. Electric trimmer was removed and discarded. Disposable trimmers were purchased last year, staff reminded to use only those trimmers with the disposable heads and to clean the base between each patient use. No other reusable trimmers remain at Cascade. Housekeeping staff were re-educated on cleaning all surfaces to include the crash cart tops. Nursing staff educated to clean all patient care equipment after each patients use and if the item needs a more thorough clean on the bases or stands, they are to inform the Director of Facilities.	Director of Nursing Director of Facilities Infection Control Nurse	8/6/19	Infection Control has added patient care equipment to their monthly rounds and will notify Director of Nursing and the Director of Facilities if any items are in need of cleaning. Monthly rounding begins in August 2019.
Clean Environment; Cleanable Surfaces A complete hospital inspection was completed on furniture in patient care areas. Chairs were removed from the units, soiled or damaged coverings were replaced with replaced with new vinyl on 8/2/19. The couch in assessment room 2 was sent out for repair and replaced with additional chairs until its return. Wall surface damage has been repaired and repainted in 2N. 4 west utility room broken and missing laminate on counter edges, cabinet doors and drawers are scheduled to be	Director of Facilities Infection Control Nurse	9/25/19	Infection Control has added the inspection of all furniture to their monthly rounds and will report any findings or soiled or damaged furniture to the Director of Facilities monthly for immediate removal or repair. Monthly rounding begins in August 2019. Infection control will also monitor all cleanable surfaces to include cabinets, countertops, walls and floors on their monthly rounds for any damage and inform the Director of Facilities immediately, if discovered, to initiate a work order for repair.

	repaired/replaced by an external vendor on 9/25/19			
	Clean Environment: 2W soiled utility room, 2N seclusion room & office/visitation room have been deep cleaned. Housekeeping was re-educated about getting floor corners cleaned in all areas of the hospital. The area below the sink on 2W has been cleaned and secured closed with screws.	Director of Facilities Infection Control Nurse	8/16/19	Director of Facilities and Infection Control will round monthly to assess the cleanliness of these areas. Any accumulation of dust, dirt or debris will be reported to Housekeeping to address immediately. Specialized training with cleaning vendor is scheduled on 8/22/19 for all housekeeping staff. Director of Facilities will follow up with individual staff regarding job performance.
	Clean Environment: Shower/toilet exhaust fans: All exhaust fans have been cleaned. They will be externally cleaned by housekeeping daily moving forward. Preventative maintenance is performed every 3 months where the exhaust fans are opened, assessed for proper functionality, oiled & deep cleaned.	Director of Facilities Infection Control Nurse	8/16/19	The Director of Facilities and Infection Control have added the inspection of shower/toilet exhaust fans to their monthly rounds for inspection. Any findings will be reported for immediate attention.
	Clean Environment: Ineffective disinfectant use. All Housekeeping staff attended mandatory training on Cleaning Procedures and proper disinfectant use on 8/9/19. They will also receive additional training from the cleaning vendor on 8/22/19 on disinfectant dwell times and cleaning procedures.	Director of Facilities Infection Control Nurse	8/22/19	The Director of Facilities will observe housekeeping staff during his monthly rounds and provide immediate 1:1 correction if needed. The Infection Control will observe a minimum of one housekeeper monthly during their surveillance rounds and report any deviation from proper process to the Director of Facilities.
L 14	85 Potentially Hazardous Foods: A policy for cooling potentially hazardous foods will be developed and implemented by 9/13/19. All dietary staff will be educated on this policy. This policy will be formally approved in Quality Council and the Medical Executive Committee during their August monthly meetings.	Dietary Manager Director of Facilities Infection Control Nurse	9/13/19	Dietary Manager will ensure all new staff are trained on this policy upon hire. Random spot checks of appropriate temperatures will occur monthly by the Dietary Manager and the Infection Control Nurse. All findings will be reported to the Director of Nursing as well as the Director of Risk & Quality with an expected compliance of 100%. This will be

	Patient refrigerators: All patient	Dietary Manager	8/16/19	followed for 3 months to ensure sustained compliance. Target date 9/13/19 to develop and implement policy as well as train staff. Moving forward only dietary staff will stock a
	refrigerators were inspected by the Director of Facilities by 8/16/19 and were found to be in good working order. It was determined that dietary staff were allowing nursing to stock the refrigerators and staff have been stocking the patient refrigerators excessively. Nursing staff have been instructed to call the kitchen if they run out of a particular item prior to the next delivery.	Director of Facilities	0, 10, 15	smaller par level of supplies in all of the patient refrigerators on the units. This will prevent overstocking and maintain temperature control inside the refrigerators. Refrigerator temperatures are monitored monthly by Infection Control, daily by Director of Dietary and monthly by the Director of Facilities. Any deviation outside the acceptable temperature range will immediately be reported to the Director of Facilities.
	Handwashing sink in Cafeteria: A new handwashing sink will be installed in the cafeteria. This will require coordination with the Department of Health Construction Review Service and installation of new plumbing.	Director of Facilities	1/26/20	Working with Department of Health Construction Review. Mitigation plan until construction is complete: a portable handwashing station will be purchased and placed in the cafeteria.
L1565	Laundry water temperature: New hot water boosters will be ordered to bring the temperature of the water in all patient washing machines to 140 F. This will require major work pertaining to the instillation of dedicated electrical and plumbing to all patient units as coordination with the Department of Health Construction Review Service.	Director of Facilities	5/26/20	Working with Department of Health Construction Review Service. Mitigation plan until construction is complete: Patient laundry will contain a chemical additive to decrease the risk of illness due to insufficient reduction of microbial contamination until hot water boosters are installed.

Robin Munroe

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Intake staff and Nursing supervisors will assess

all of the rooms daily at random intervals for

maintained compliance starting 8/30/19. Any

immediately cleaned and staff responsible will

rooms found out of compliance will be

receive 1:1 on the spot re-education.

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Tag Number	How the Deficiency Will Be Corrected	Responsible Individual(s)	Estimated Date of Correction	Monitoring procedure; Target for compliance
410	Food Service Policies: The hospital's food service policies were not located at the time of survey. Policies will be developed to address food preparation, cooling, cold & hot food holding, and storage to meet Washington State Retail Food Code standards. These policies will be submitted for approval by Quality Council and the Medical Executive Committee during their September monthly meetings.	Dietary Manager	9/30/19	Dietary Manager to re-educate staff regarding new policies and how to reference them. Kitchen staff will be educated on all policies. New staff will receive education upon hire. Dietary Manager will continue to monitor compliance. 100% compliance goal to be achieved by 10/1/2019. Monthly audit results reported to Quality Council.
L 815	Clean Environment Room #103 Video Court. Wheel chair for court was cleaned. Cleaning/disinfecting wipes were stocked in the court area. Ambu bags were disposed of. Cloth Restraints were laundered. Nursing and court staff were educated on the mandatory cleaning of these items after each patient use: wheelchair, restraints and any other items that are used on a patient. A clipboard with a log was implemented to demonstrate that these items are cleaned after every patient use.	Director of Facilities	9/3/19	Director of Facilities will include the monitoring of the cleaning and completion of the log on his monthly rounds beginning 9/3/19.

Chief Nursing Officer,

of Facilities & Infection

Control Nurse

Director of Intake, Director

Assessment rooms #2 and #4.

Staff have been provided with wipes for

cleaning equipment and other surfaces

between patients. A clipboard is posted

to demonstrate when each room was

last cleaned. The Dynamap (vital sign

8/30/19

CASCADE BEHAVIORAL HEALTH Plan of Correction for **State Licensing Survey**

July 23 - 26, 2019

between each patient use. No other reusable trimmers remain at Cascade. Housekeeping staff were re-educated on cleaning all surfaces to include the crash cart tops (see cleanable surfaces below). Nursing staff educated to clean all patient care equipment after each patients use and if the item needs a more thorough clean on the bases or stands, they are to inform the Director of Facilities.			
Cleanable Surfaces A full hospital inspection was completed to ensure that furniture is in good repair with intact, cleanable surfaces. Damaged or soiled furniture was removed from the units, and soiled or damaged coverings were replaced with replaced with new vinyl on 8/2/19. The couch in assessment room 2 was sent out for repair and replaced with additional chairs until its return. Wall surface damage has been repaired and repainted in 2N. 4 west utility room broken and missing laminate on counter edges, cabinet doors and drawers are scheduled to be repaired/replaced by an external vendor on 9/25/19	Director of Facilities Infection Control Nurse		Infection Control has added the inspection of all furniture to their monthly rounds and will report any findings or soiled or damaged furniture to the Director of Facilities monthly for immediate removal or repair. Monthly rounding begins in August 2019. Infection control will also monitor all cleanable surfaces to include cabinets, countertops, walls and floors on their monthly rounds for any damage and inform the Director of Facilities immediately, if discovered, to initiate a work order for repair.
Shower/toilet exhaust fans. All exhaust fans have been cleaned. They will be externally cleaned by housekeeping daily moving forward. Preventative maintenance is performed every 3 months where the exhaust fans are opened, assessed for proper functionality, oiled & deep cleaned.	Director of Facilities Infection Control Nurse	8/22/19	The Director of Facilities and Infection Control have added the inspection of shower/toilet exhaust fans to their monthly rounds for inspection. Any findings will be reported for immediate attention.

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	Disinfection of Environmental Surfaces Ineffective disinfectant use. All Housekeeping staff attended mandatory training on Cleaning Procedures and proper disinfectant use on 8/9/19. They will also receive additional training from the cleaning vendor on 8/22/19 on disinfectant dwell times and cleaning procedures.	Director of Facilities Infection Control Nurse	8/22/19	The Director of Facilities will observe housekeeping staff during his monthly rounds and provide immediate 1:1 correction if needed. The Infection Control will observe a minimum of one housekeeper monthly during their surveillance rounds and report any deviation from proper process to the Director of Facilities.
L 1485	Policies will be developed to meet Washington State Retail Food Code standards. These policies will be submitted for approval by Quality Council and the Medical Executive Committee during their September monthly meetings.	Dietary Manager Director of Facilities Infection Control Nurse	9/30/19	Dietary Manager will ensure all new staff are trained on this policy upon hire. Random spot checks of appropriate temperatures will occur monthly by the Dietary Manager and the Infection Control Nurse. All findings will be reported to the Director of Nursing as well as the Director of Risk & Quality with an expected compliance of 100%. This will be
	Potentially Hazardous Foods: A policy for cooling potentially hazardous foods and implemented by 9/30/19. All dietary staff will be educated on this policy. This policy will be formally approved in Quality Council and the Medical Executive Committee during their August monthly meetings.	Dietary Manager Director of Facilities	9/30/19	followed for 3 months to ensure sustained compliance. After 3 months, monthly monitoring will continue and be reported to Quality Council. Target date 9/30/19 to develop and implement policies as well as train staff.
	Patient refrigerators: All patient refrigerators were inspected by the Director of Facilities by 8/16/19 and were found to be in good working order. It was determined that dietary staff were allowing nursing to stock the refrigerators and staff have been stocking the patient refrigerators excessively. Nursing staff have been instructed to call the kitchen if they run out of a particular item prior to the next delivery.	Director of Facilities, Dietary Manager	9/16/19	Moving forward only dietary staff will stock a smaller par level of supplies in all of the patient refrigerators on the units. This will prevent overstocking and maintain temperature control inside the refrigerators. Refrigerator temperatures are monitored monthly by Infection Control, daily by Director of Dietary and monthly by the Director of Facilities. Any deviation outside the acceptable temperature range will immediately be reported to the Director of Facilities.

	Handwashing sink in Cafeteria: A new handwashing sink will be installed in the cafeteria. This will require coordination with the Department of Health Construction Review Service and installation of new plumbing and a temporary hand-wash station that complies with WAC 246-215-09225 will be utilized as an interim solution.	Director of Facilities	1/26/20	Working with Department of Health Construction Review. Mitigation plan until construction is complete: a handwashing station in compliance with WAC 246-215- 09225 will be purchased and placed in the cafeteria.
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STATE OF WASHINGTON DEPARTMENT OF HEALTH

October 1, 2019

Janet Huff, Director of Risk & Quality Cascade Behavioral Health 12844 Military Road S Tukwila, WA 98168

Dear Ms. Huff:

Surveyors from the Washington State Department of Health and the Washington State Patrol Fire Protection Bureau conducted a state hospital licensing survey at Cascade Behavioral Health on July 23 – 26, 2019. Hospital staff members developed a plan of correction to correct deficiencies cited during this survey. This plan of correction, including extension requests, was approved on September 27, 2019.

A Progress Report is due on or before **October 24, 2019** when all deficiencies have been corrected and monitoring for correction effectiveness has been completed. The Progress Report must address all items listed in the plan of correction, including the WAC reference numbers and letters, the actual correction completion dates, and the results of the monitoring processes identified in the Plan of Correction to verify the corrections have been effective. A sample progress report has been enclosed for reference.

Please mail this progress report to me at the following address:

Robin Munroe, RS
Department of Health, Office of Health Systems Oversight
PO Box 47874
Olympia, Washington 98504-7874

Please contact me if you have any questions. I may be reached at 360-236-2914. I am also available by email at <u>robin.munroe@doh.wa.gov</u>.

Sincerely,

Robin Munroe, RS Survey Team Leader