



One Vision: Moving Forward

**Potlucks, Homemade Food and
Garden-Raised Foods Served to Residents**



**Joint Provider Surveyor Training
September 23, 2014**

**Presented by:
Cean Eppelheimer, Organizational Change Consultant**

One Vision: Moving Forward

**“They all wanted to move
the field forward
but no one wanted to take
the risks of doing it.”**

University of Pennsylvania Alzheimer’s researcher

One Vision: Moving Forward

To seek to resolve questions and obstacles to the implementation of person centered practices and other culture change initiatives in Michigan's nursing home and address aspects of the wide array of culture change initiatives that pose challenges to the Departments' regulatory roles and responsibilities.

Person-Centered Planning Defined

"Person-Centered Planning" means a process for planning and supporting the consumer receiving services that builds on the individual's capacity to engage in activities that promote community life and that honors the consumer's preferences, choices, and abilities. The person-centered planning process involves families, friends, and professionals as the consumer desires or requires.

MCLA 330.1700(g)

Elements of Person-Centered Planning

Person Directed

Facilitation

Capacity-Building

Information

Person-Centered

Participation of Allies

Outcome-Based

Health and Welfare

Presumed Competence

Documentation

Stakeholder Group Development

- ❖ Key Stakeholder Organizations (resident advocates, provider organizations, worker organizations, governmental agencies, culture change champions) identified
- ❖ Key Stakeholders invited to participate
- ❖ Working Agreements defined
- ❖ Consensus Decision Process outlined

Special attention was paid to create a collaborative and safe working environment for these organizations and individuals.

Barrier Identification

- ❖ **Barrier identification process**
 - **Focus groups held across the state**
 - **150 people involved**
 - **All stakeholder organizations represented**
- ❖ **8 pages of topics/barriers identified**
- ❖ **Regulatory barriers were prioritized for consensus work**

Clarification Process

- ❖ Group agrees upon a topic to address
- ❖ Initial draft of first clarifications developed by PHI and then development moved to a stakeholder volunteer
- ❖ Draft circulated to stakeholder group for comments
- ❖ Feedback collected, incorporated, and reviewed
- ❖ Final review by Survey Agency to ensure alignment with regulations
- ❖ Consensus vote taken—support, stand aside, block
- ❖ Final clarification published when consensus reached

www.PHInational.org/OneVision

Potlucks, Homemade Foods and Garden-Raised Foods Served to Residents

- ❖ Food is central to community and family life and is often an expression of friendship & love
- ❖ Residents want to:
 - participate in Potluck events
 - enjoy homemade foods brought into the nursing home community
 - share foods brought in by family members with other residents
 - grow garden-raised vegetables and share the harvest proudly within the nursing home community

More One Vision Resources...

www.PHInational.org/onevision

- ❖ All clarifications
- ❖ Best Practices Guide for Person-Centered Admissions
- ❖ Revised resident, family and staff satisfaction survey tools for MyInnerview
- ❖ Recommendations for Medicaid financial incentives for person-centered services

Will Residents Get More PCC?

- ❖ Will resident's preferences or voices be heard
- ❖ Whatever your role, when you see an opportunity to personalize, individualize a resident's experience, will you act?
- ❖ Using 1V tools, can you collaborate with the all the 1V stakeholders to actualize resident preference?
- ❖ Will the groups hold each other accountable?

It depends on you....

One Vision: Moving Forward

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Go Fish!

Antrim County Meadow Brook Medical Care Facility

Presented By:

- Marna Robertson, RN, C, BSN, NHA
– Administrator
- Cheryl Patton, RN, C, BS
– Director of Nursing
- Anne Walsh, CDM, CFPP
– Director of Food Services



History of Meadow Brook



History of Meadow Brook

- Meadow Brook Medical Care Facility's history started in 1868 when the Antrim County Board of Supervisors appointed a committee to look for land to use as a Poor Farm.
- In 1902 a barn was placed on the property for livestock.
- In 1939 the State of Michigan passed Public Act 280 that changed the direction from a Poor Farm to an infirmary to provide medical and nursing care to the needy. It operated until 1948. Then the County moved into acute care, and the Poor Farm was renamed Meadow Brook Hospital. The hospital had one floor for emergency services; obstetrics and general care for an adult population with chronic illnesses. The second floor of the hospital housed the caregivers. The nursing staff consisted of one nurse and one nursing assistant on each shift for a 24-hour period.

- The hospital continued to raise poultry and livestock on the property until 1957. In 1958, the second floor was expanded for more patient services. The third floor was added in 1962 to increase the resident population total to 69.
- In 1964 the Obstetric Department of Meadow Brook Hospital was closed. During the time the hospital was open, a total of 1,627 babies were born in the facility.
- The County Commissioners were approached regarding the provision of care for the elderly residents of Antrim County. The decision was made to close the hospital and build a long-term care nursing facility owned and operated by Antrim County.
- In 1969, the Mancelona Rotary donated funds for a trout pond adjacent to the Meadow Brook Hospital Structure.
- The long-standing history of care through the Antrim County Poor Farm, Meadow Brook Hospital and now Meadow Brook Medical Care Facility shows dedication to individuals in need of care. We are pleased to continue along the same direction as our predecessors in providing a high level of care and services to our residents and look forward to many years of future service.

Annual Kid's Fish Day!



- Opening Day of Trout Season
- Significant part of the Community
- Intergenerational / Culture Change
- Quality of Life / Enhancement



Meadow Brook Pond



Stocked by Bellaire Conservation Club



Fishing Rules:

The fish in this pond are donated for special events and resident fishing only! Residents may fish with family and friends but may not harvest more than 3 fish per day per resident regardless of family group size.

- Catch and release is not permitted.
- Corn, Minnows and artificial lures are not to be used as bait.
- Children must be accompanied by an adult at all times.
- No climbing on rails and fence.
- NO Smoking!
- Catch must be recorded in the log sheet in the facility for resident fishing.
- No littering.
- No fires (grills) without prior approval.

Failure to follow these rules may result in loss of pond access for future events.



Residents and their Fish



Residents and their Fish



Donated by the Fish Hatchery



U.S. Fish & Wildlife Service

Jordan River National Fish Hatchery



Station Facts

- Established in 1963
- Eight permanent staff
- Serve the Upper Great Lakes Region

Fish Species Produced

- Lake trout as part of Great Lakes Restoration Program
- Brook trout for youth education and fishing opportunity programs
- Supports various native species restoration programs across Great Lakes

Provides Fishery Education Programs

- to:
- General Public
 - School Systems
 - Partner Groups

Who We Are

The National Fish Hatchery System (NFHS) is comprised of a network of 71 National Fish Hatcheries which propagate imperiled species for restoration and recovery programs. We also provide emergency refugia for species whose habitat is threatened, provide fish to benefit Tribal governments, and mitigate for federal water projects.

How We Help

Jordan River NFH produces over 3.0 million lake and brook trout for rehabilitation and recreational programs in the Great Lakes region annually. In addition to providing healthy high quality fish for fishery goals and targets, the staff assists a wide array of state, federal, tribal, and public partners with natural resource related projects and enhancements across the Midwest region

Become a Friend!

The hatcheries Friends Group provides a mechanism for members of the public to directly effect on the ground operations of the U.S. Fish and Wildlife Service through volunteer activities at this station and across the Midwest Region.

Connecting People with Nature and Youth in the Great Outdoors

Baby Brookies Program:

- *Community supported youth education and recreation program that provides fishing opportunities through a diverse array of partnerships.
- *Funded primarily through the station Friends organization and federal grant programs.
- *Provides educational opportunities for area students.
- *Provides fishing opportunities for youth across the state of Michigan.
- *Promote USFWS fishery restoration and recovery programs to a wide audience.



Contact Information:

Station Manager: Roger Gordon
Phone: 231/584 2461
Email: roger_gordon@fws.gov
Web: <http://www.fws.gov/midwest/jordanriver>



Jordan River National Fish Hatchery

Welcome to the Jordan River National Fish Hatchery



Jordan River National Fish Hatchery is one of over 80 Federal fishery stations located across the United States.



The Mission of this station is (in cooperation with others) to carry out activities to conserve, protect and enhance fish, wildlife and plants and their habitats for the continued benefit of the American People.



Jordan River National Fish Hatchery is a cold-water fish production hatchery dedicated to producing **Lake Trout** for restoration programs in the Great Lakes. In addition to Lake Trout, the hatchery produces catch able size **Brook Trout** for youth fishing events.



Lake Trout

Jordan River National Fish Hatchery



Lake Trout

Lake trout are members of the freshwater Char family. They are the only species of trout native to Lakes Huron and Michigan. This fish species grows slowly, is long lived and reaches large sizes. They inhabit cold, deep water habitats.



Established in 1963 and located in Elmira, Michigan, *Jordan River National Fish Hatchery* is dedicated to stocking lake trout in the Great Lakes. The hatchery annually produces 2 million yearling lake trout which are released in lakes Huron and Michigan between mid-April and the end of June. This equates to more than half of the Lake trout yearlings released into the Great Lakes. Each year, Jordan River NFH welcomes more than 16,000 visitors who enjoy hatchery tours, interpretive programs and access the state-owned Jordan River Pathway.





One Stop Fishing Station



POLICY AND PROCEDURE
PINECREST MEDICAL CARE FACILITY

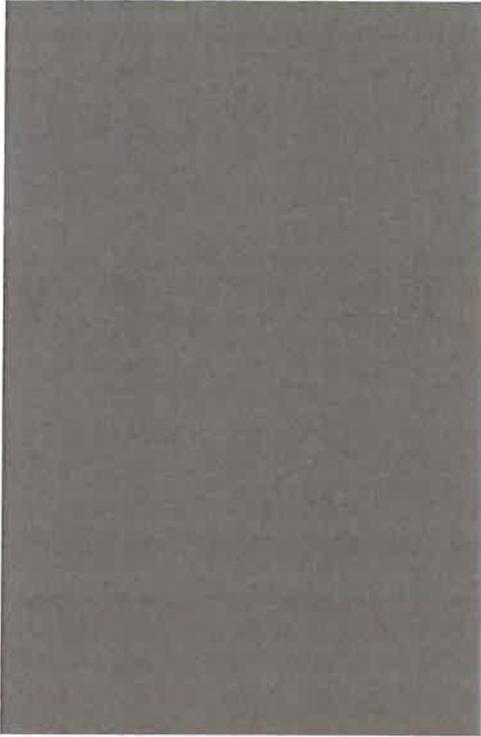
SUBJECT: Preparation of fresh produce

POLICY: Fresh produce will be purchased from an approved supplier or from Facility Garden and prepared and stored in sanitary manner.

PROCEDURE:

1. Wash produce thoroughly under cool running water before cutting, cooking or combining with other ingredients.
2. Pay special attention to leafy greens such as lettuce, pulling greens completely apart and rinse thoroughly.
3. Wash, rinse and sanitize all work surfaces per facility policy prior to cutting or preparation of fresh produce, and carefully avoid any potential for cross contamination with raw meat, seafood or poultry.
4. Promptly refrigerate all prepared/cut produce at 41 degrees or lower.

Written July 2014



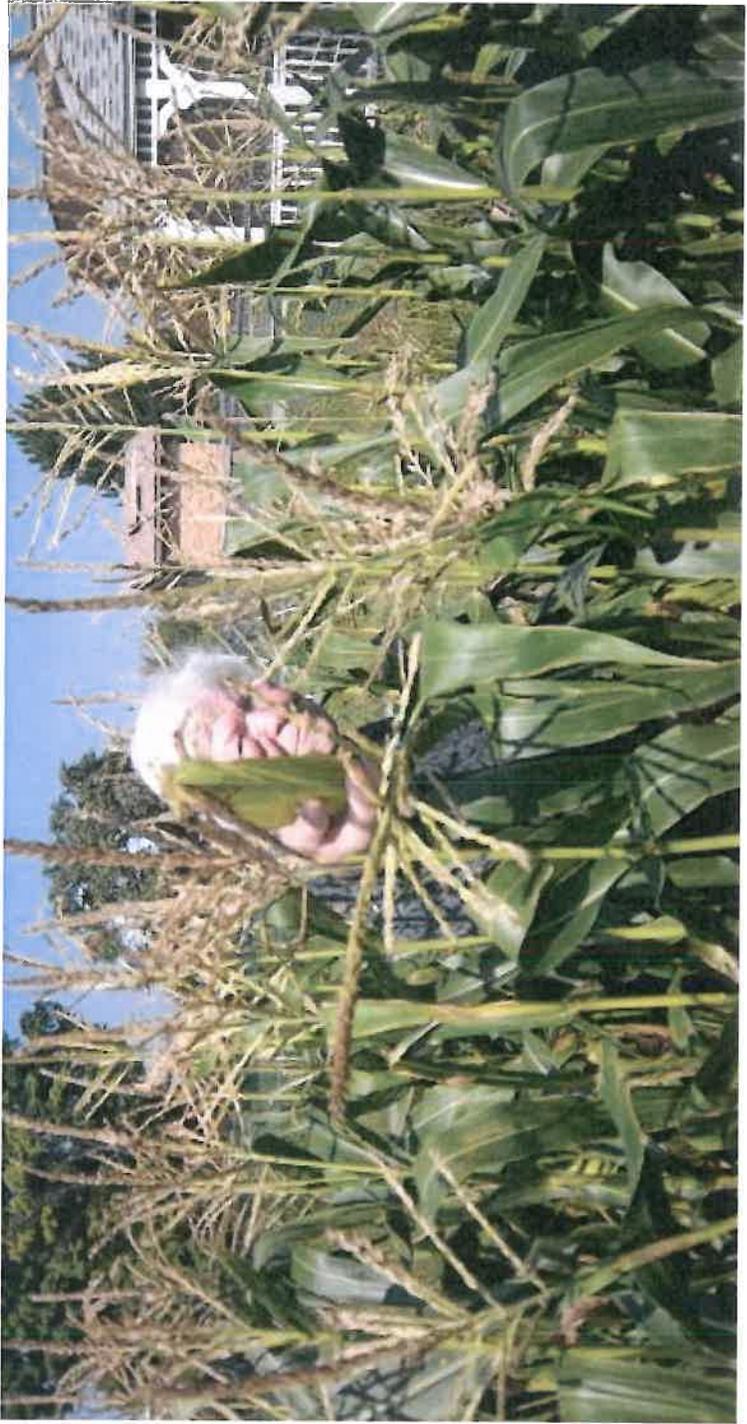
Pinecrest Medical Care Facility

Gardening with the
Residents and the Girl
Scouts



Gardening 2013

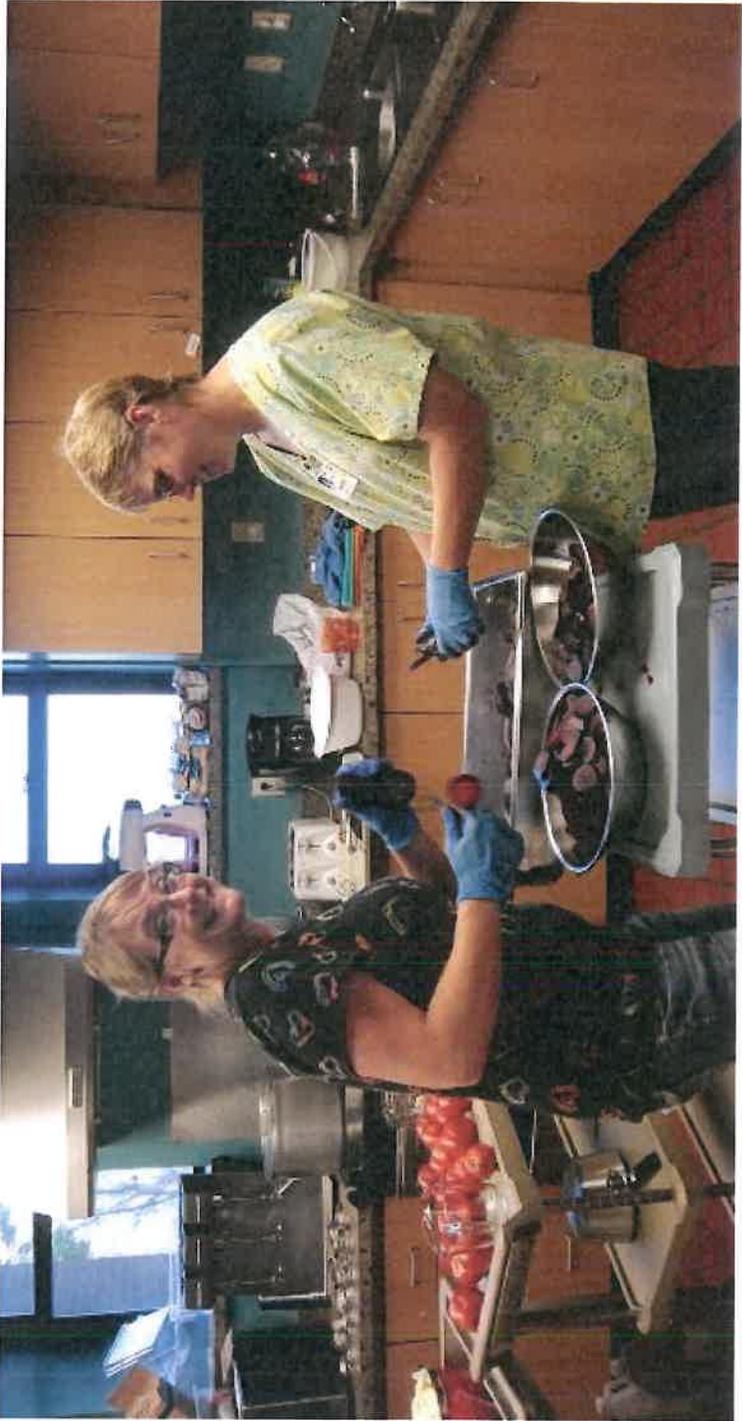


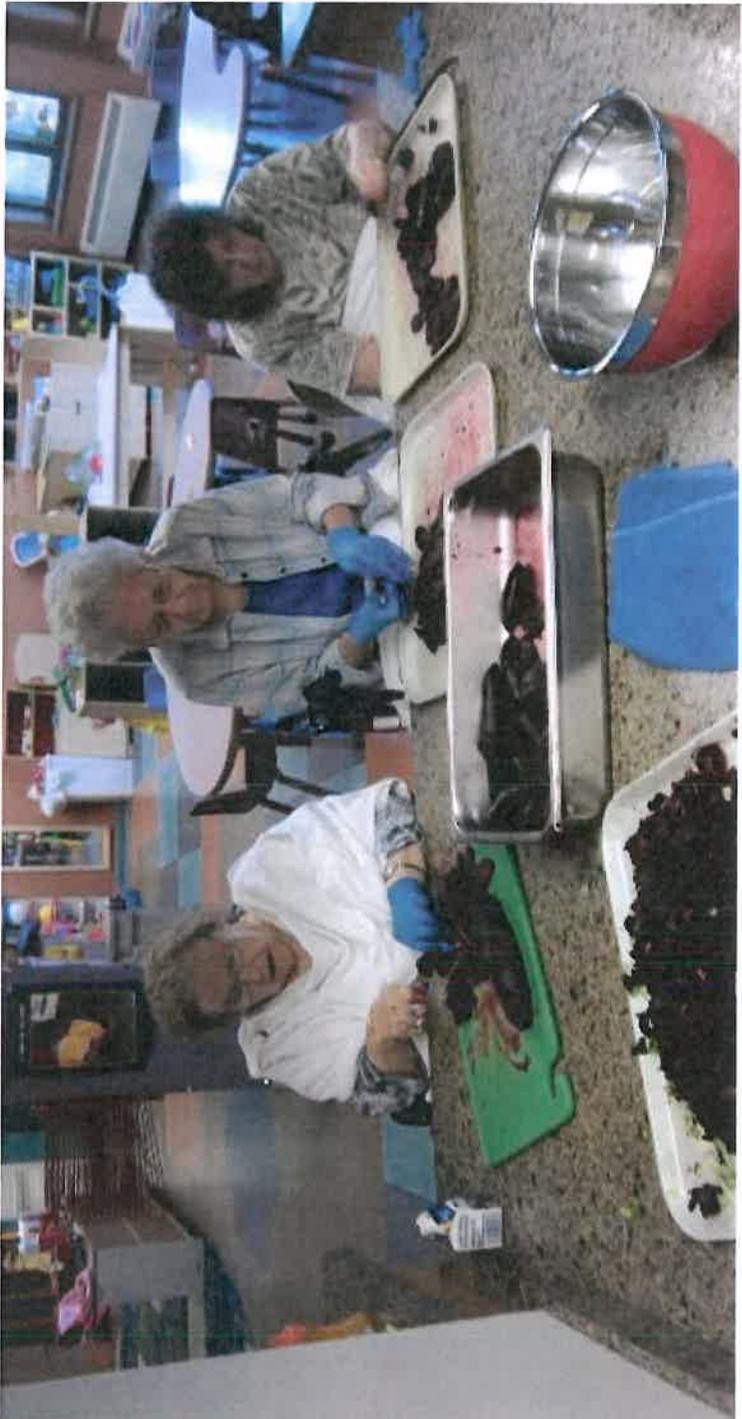




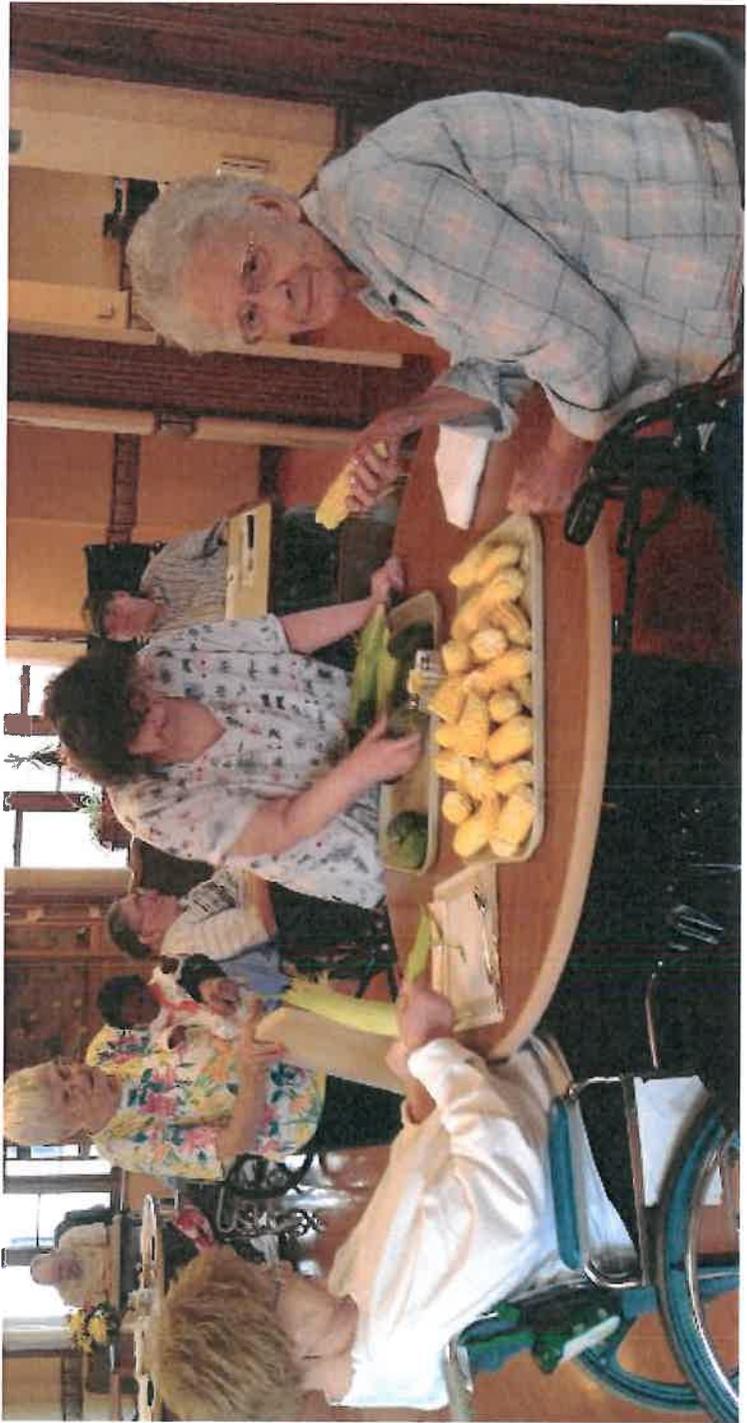












Gardening 2014



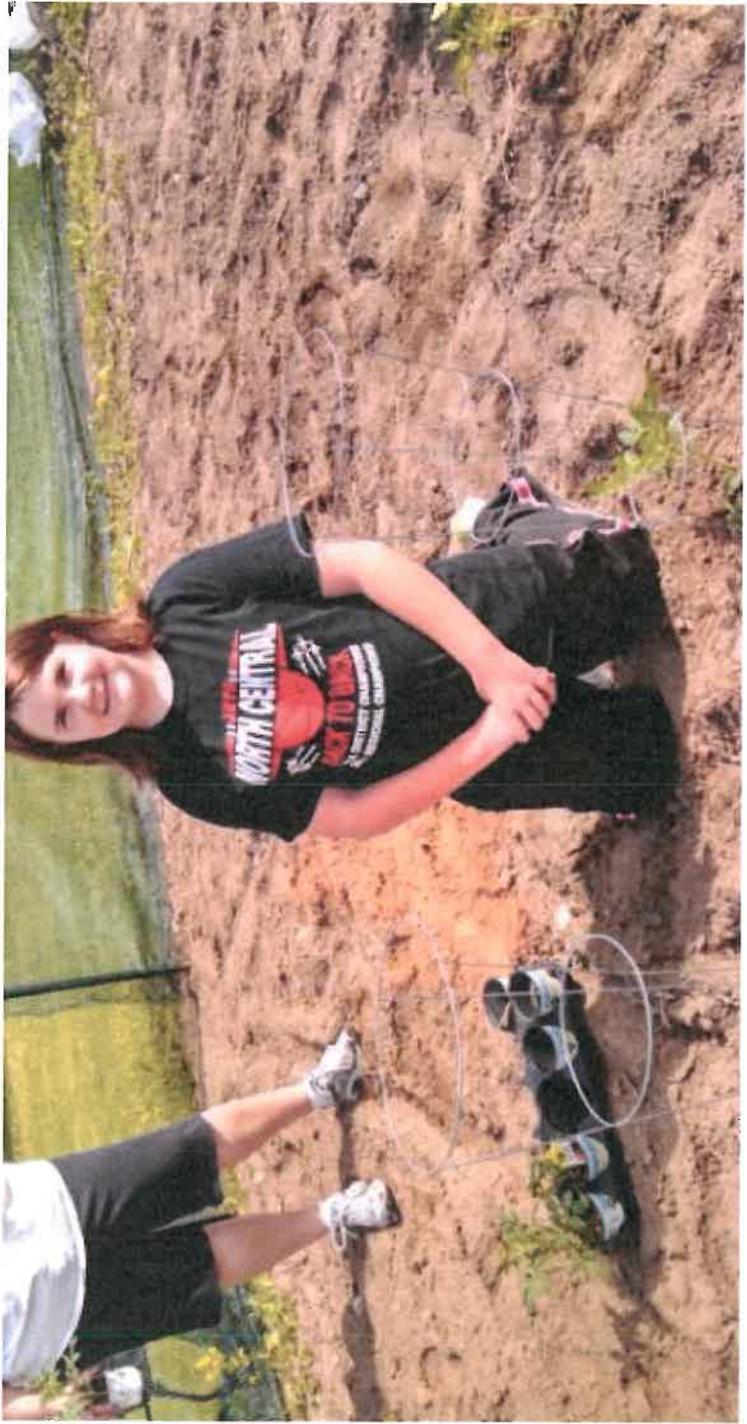
































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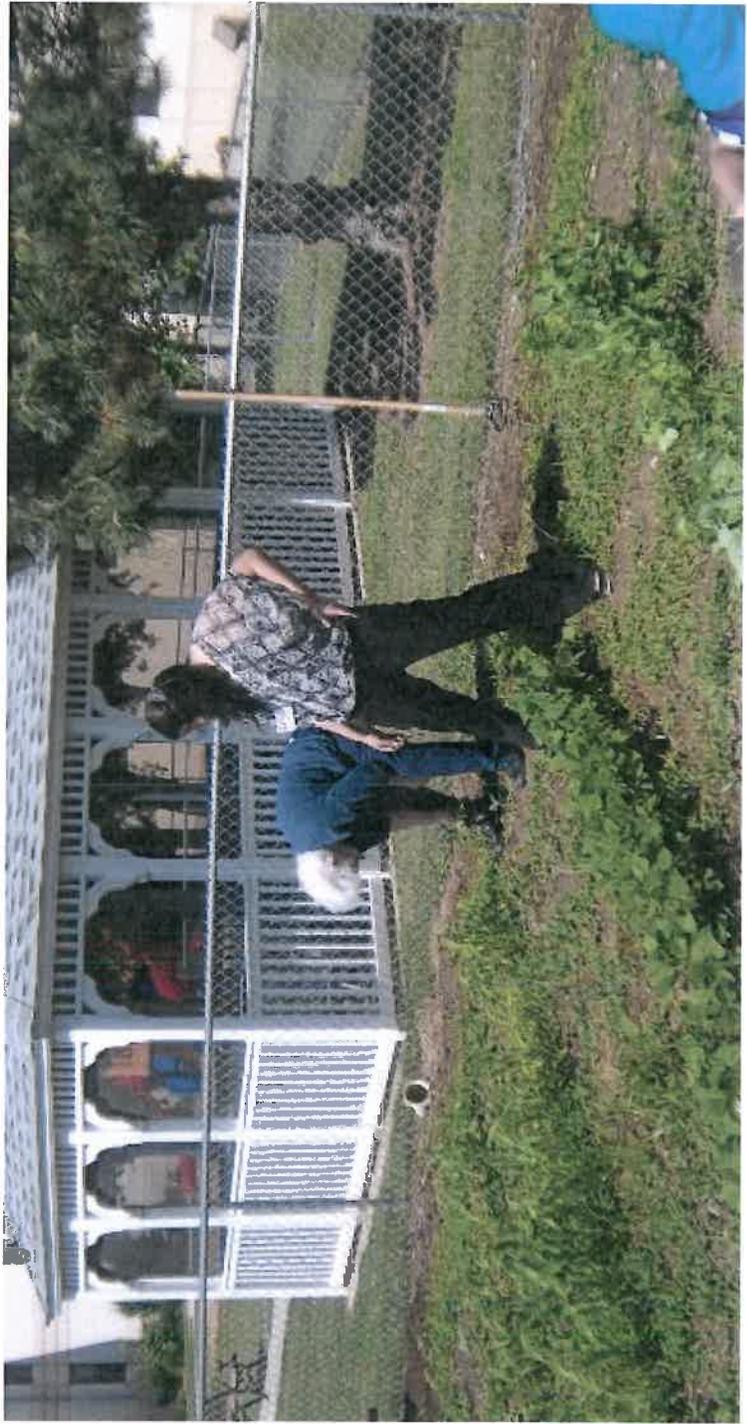


































The end

Potlucks, Gardens & Ponds

Regulations &
Working Together to
Make the Change



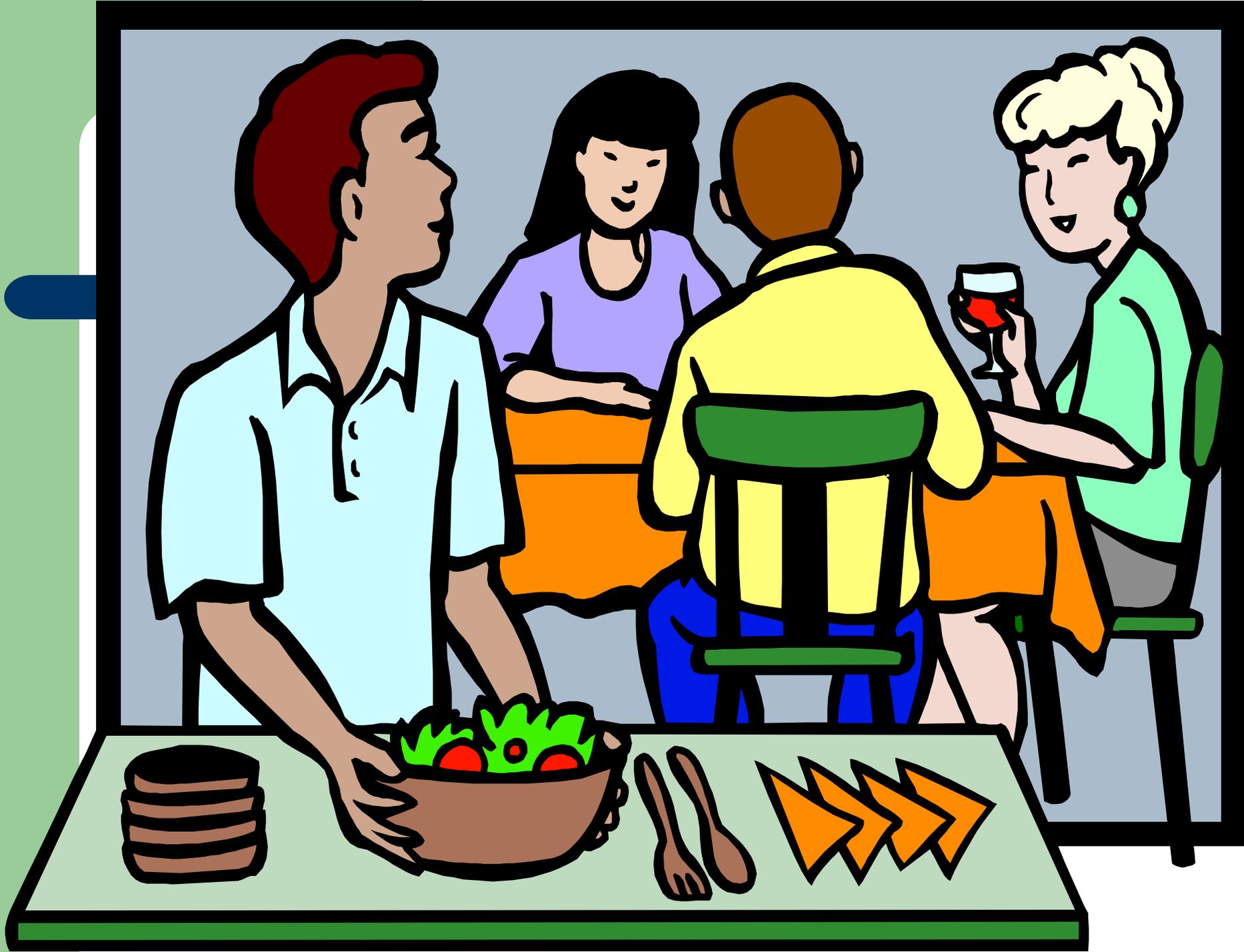
Barbara E. Phillips, MS, RD

Registered Dietitian

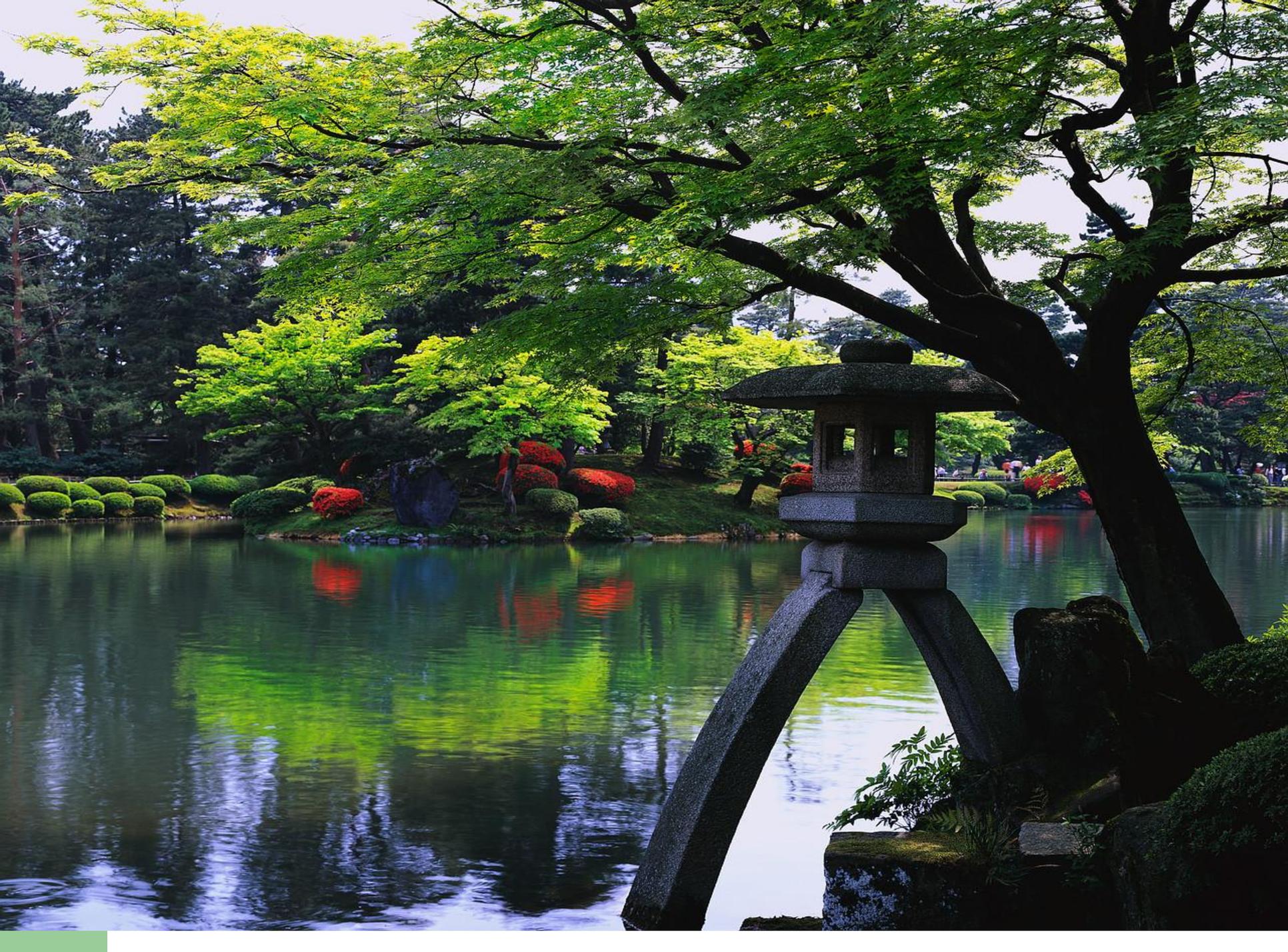
Survey Monitor

UpNorth Team

Gaylord







Overview

- 1. Introduction
- 2. Federal Regulations f371 & f242
- 3. CMS- Embracing the Change

Long Term Care Facilities

- Federal Regulations-Certification
- State Regulations-Licensure
- 2009 Food Code is the reference for citations.

CMS-S&C: 13-13-NH-March 1, 2013

- “Information Only: New Dining Standards of Practice Resources are Available Now.”
 - Interdisciplinary task force
 - Pioneer Network & Rothschild Foundation
 - Expanding Diet Options for Older Individuals



Highly Susceptible Populations- LTC-Special Requirements

3-801 Additional Safeguards

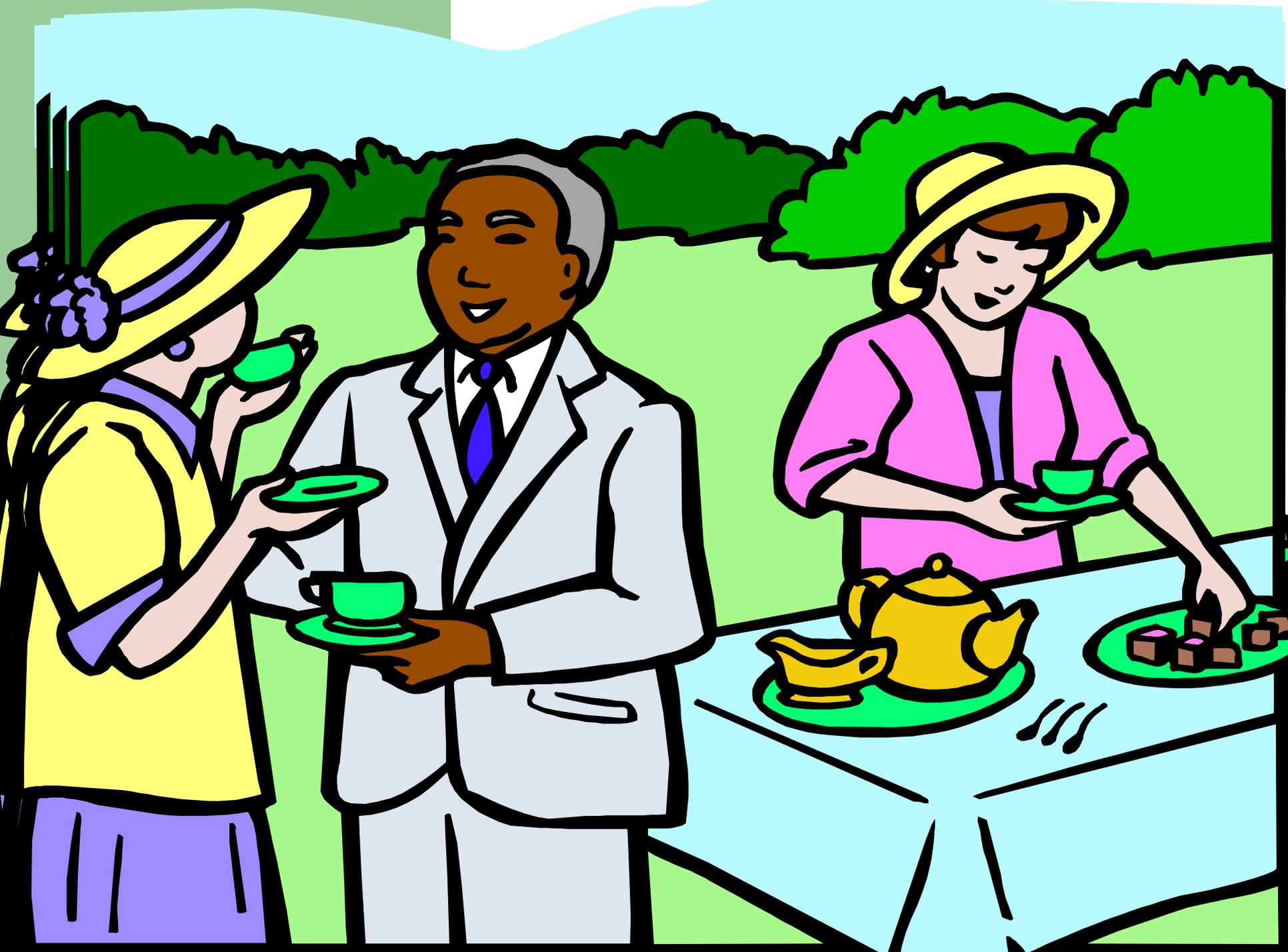
- No unpasteurized juices
- No raw or partially cooked animal foods including soft eggs
- No raw seed sprouts
- Substitute pasteurized eggs in-shell or liquid.



CMS- S&C:09-39 -May 29, 2009

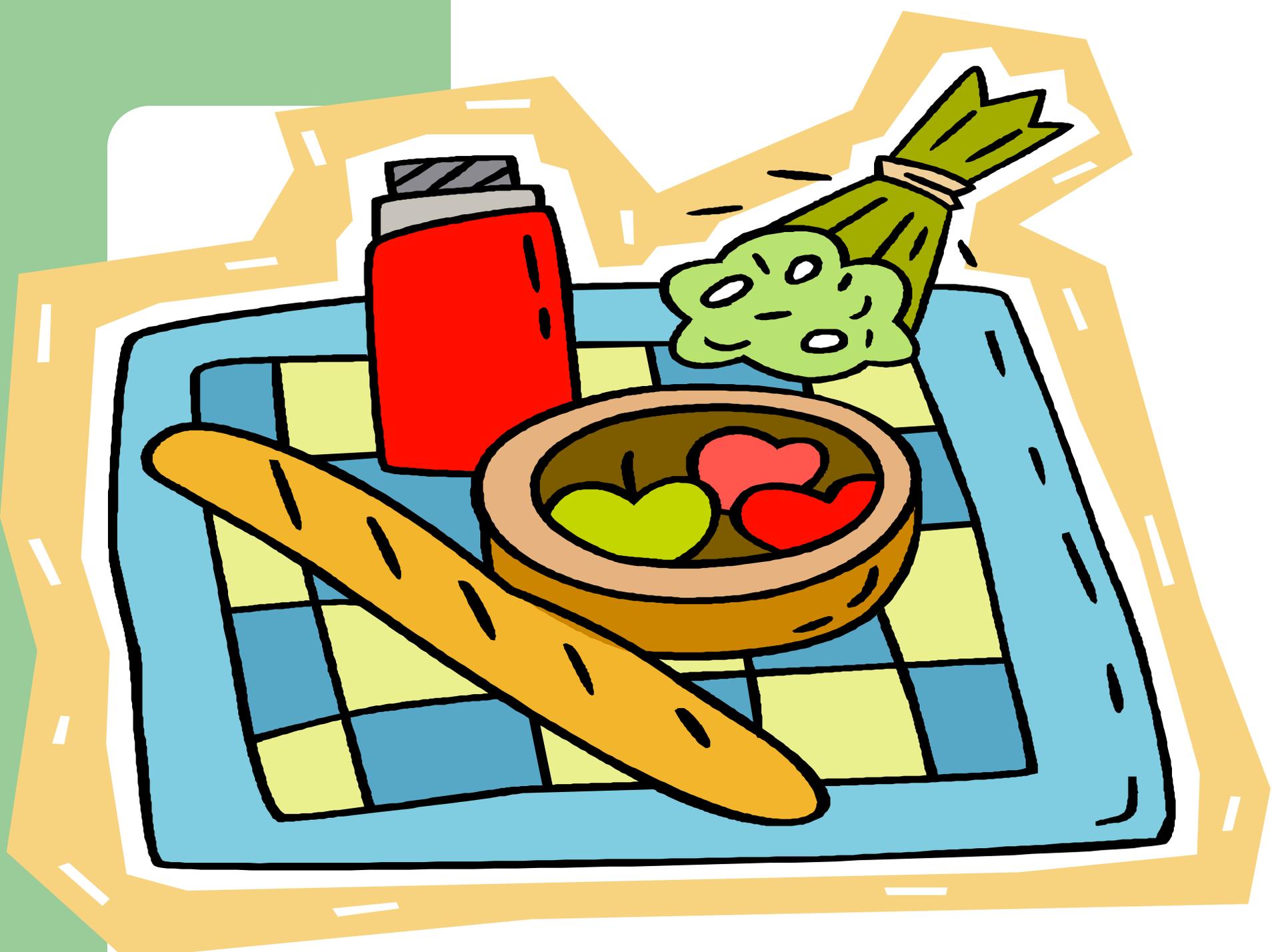
- Food Procurement
 - Foods accepted by residents from visitors, family, friends, or other guests are not subject to the regulatory requirements at F371 and
- Self Determination & Participation
 - Residents have the right to choose to accept food from visitors, family, friends, or other guests according to their rights to make choices at F242.





F242 Self-Determination & Participation

- All decisions default to the person
- Diet is to be determined with the person & in accordance with his/her informed choices, goals & preferences rather than exclusively by diagnosis.
- Unable to make medical decisions does not mean they cannot make choices in dining











Ref: S&C: 11-38-NH dated September 7, 2011

- Facilities with nursing home gardens are compliant with the food procurement requirements of 42 CFR 483.35(i), Sanitary Conditions, Tag F371 as long as the facilities have and follow policies and procedures for maintaining the gardens.
- Outbreaks of Food Borne Illness from any Cause: The facility should immediately report any outbreaks of food borne illnesses, from any cause, to their local health department. Surveyors should request the policy and procedures for maintaining nursing home gardens if there is an outbreak of food-borne illness and the facility's primary food service has been ruled out as the cause of the outbreak.









F371-483.35(i)(1)

Sanitary Conditions

The Facility must:

Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and



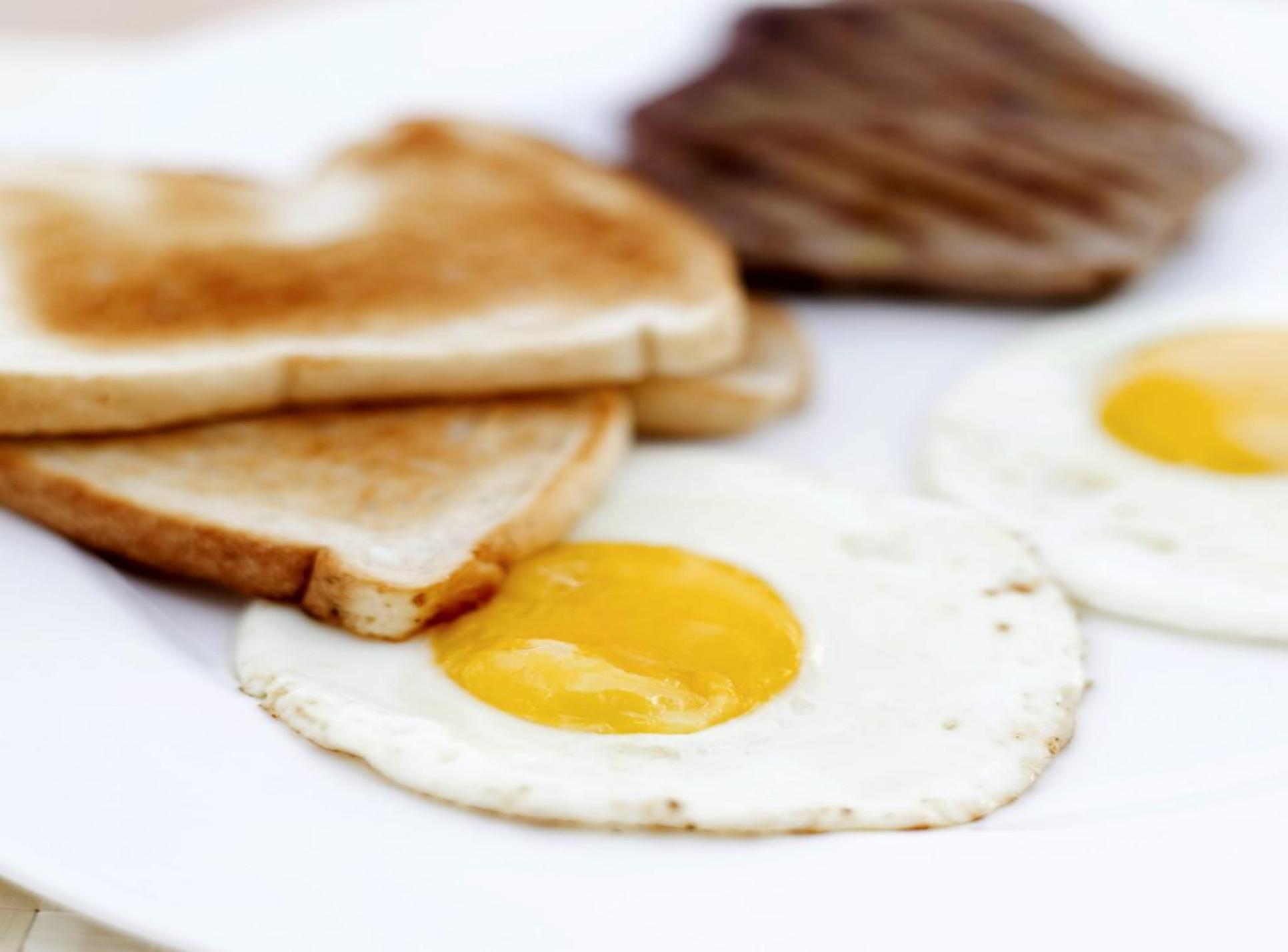
F371-483.35(i) (2)

Sanitary Conditions

The Facility must:

- Store, prepare, distribute and serve food under sanitary conditions





References

- State Operations Manual
Appendix P-Survey Protocol for Long Term Care Facilities-Part 1 (Rev. 42, 04-24-09) Web site:
<http://www.cms.gov/manuals/downloads/som107ap>
- The New Dining Practice Standards . Pioneer Network. August 2011. Web site:
<http://pioneernetwork.net/Providers/DiningPracticeStandards/>
- Survey and Certification Letter 13-13-NH March 1, 2013. Information only: New Dining Practice Standards of Practice resources are available now. Centers for Medicare & Medicaid Services
Web site:<http://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/SurveyCertificationGenInfo/Downloads/Survey-and-Cert-Letter-13-13.pdf>
- Survey and Certification Letter 09-39-NH May 29, 2009. Food Procurement, Tag F 371, and Self Determination and participation F 242. Centers for Medicare & Medicaid Services Web site: <http://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/SurveyCertificationGenInfo/Downloads/Survey-and-Cert-Letter-09-39.pdf>

References

- Survey and Certification Letter 14-34-NH Advance Copy of Revised F371; Interpretive guidance and procedures for Sanitary Conditions., Preparation of Eggs in Nursing Homes. Centers for Medicare & Medicaid Services Web site: <http://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/SurveyCertificationGenInfo/Downloads/Survey-and-Cert-Letter-14-34.pdf>
- Survey and Certification Letter 11-38-NH Compliance with Food Procurement Requirements for Nursing Homes with Gardens Producing Foods for Residents.. Centers for Medicare & Medicaid Services Web site: <http://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/SurveyCertificationGenInfo/Downloads/Survey-and-Cert-Letter-11-38.pdf>