Thank you to WY State Survey Agency and CMS Region VIII for funding this CMP Grant

Implementing Culture Change throughout
Wyoming;
Affecting Resident-Directed Living and
Team Member Retention

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Dining Practice Standards: Diet Liberalization

Carmen Bowman, MHS Regulator turned Educator

Blending Innovation & Regulation

EDU-CATERING

Catering Education for Compliance and Culture Change in LTC 303-981-7228 carmen@edu-catering.com



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Carmen Bowman, Regulator turned Educator carmen@edu-catering.com 303-981-7228

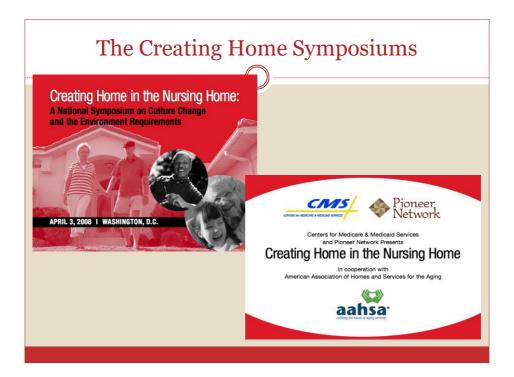
105-Year-Old Woman Says Bacon Is Key To Longevity

A <u>105-year-old Texas woman</u> who worked a life of physical labor and mothered seven children revealed the secret to her longevity: bacon.

"I love bacon, I eat it everyday," <u>Pearl Cantrell told NBC affiliate</u> <u>KRBC</u> when asked the secret to living so long. "I don't feel as old as I am, that's all I can say," Cantrell added.

Cantrell, who lives in central Texas and still dances, also told KRBC that her 105th birthday party was a three-day affair with more than 200 quests.

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Creating Home I

- "The federal government is listening"
- Background paper, transcripts and all papers and presentations available at

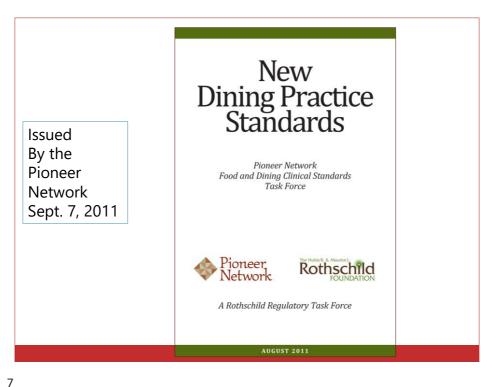
www.pioneernetwork.net

- Results:
 - National Life Safety Task Force: proposals re: LSC to NFPA
 - o2009 Quality of Life Interpretive Guidance
 - OPN/CMS Dining Symposium in 2010

Action Pact www.culturechangenow.com

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- American Association for Long Term Care Nursing (AALTCN)
- American Association of Nurse Assessment Coordination (AANAC) 2.
- American Dietetic Association (ADA) 3.
- American Medical Directors Association (AMDA) 4.
- American Occupational Therapy Association (AOTA) 5.
- American Society of Consultant Pharmacists (ASCP) 6.
- American Speech-Language-Hearing Association (ASHA) 7.
- Dietary Managers Association (DMA) 8.
- Gerontological Advanced Practice Nurses Association (GAPNA) 9.
- Hartford Institute for Geriatric Nursing (HIGN)
- National Association of Directors of Nursing Administration in Long Term Care (NADONA/LTC)
- National Gerontological Nursing Association (NGNA)

Agreement from 12 National Standard **Setting Organizations**

Sections

- Diet Liberalization: Diabetic, Low Sodium, Cardiac
- Altered Consistency Diet
- Tube Feeding
- Real Food First
- Honoring Choice
- Shifting Traditional Professional Control to Support Self Directed Living
- New Negative Outcome



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Each Section includes:

- AMDA
- The Academy of Nutrition and Dietetics
- CMS
- Research Trends
- Current Thinking
- Recommended Course of Practice
- Last 6 Mayo Clinic
 Proceedings-Ethical Dilemmas
- 60 pages trying to bring to life



Diet Liberalization

DIABETIC/CALORIE CONTROLLED
LOW SODIUM
CARDIAC DIET

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Diet Liberalization AMDA

- One of the **frequent causes of weight loss** in the LTC setting is therapeutic diets. Therapeutic diets are often **unpalatable and poorly tolerated** by older persons and **may lead to weight loss**. The use of therapeutic diets, including low-salt, low-fat, and sugar-restricted diets, **should be minimized** in the LTC setting.
- Attending physicians are encouraged to consider liberalizing dietary restrictions that are not essential to well being, and that may impair quality of life or acceptance of diet.

The Academy of Nutrition and Dietetics

• It is the position of the Academy that quality of life and nutritional status of older residents may be enhanced by liberalization of the diet prescription. Medical nutrition therapy must balance medical needs and individual desires and maintain quality of life. The recent paradigm shift from restrictive institutions to vibrant communities requires dietetics professionals to be open-minded when assessing risks versus benefits of therapeutic diets, especially for frail older adults.

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The Academy of Nutrition and Dietetics

 Although therapeutic diets are designed to improve health, they can negatively affect the variety and flavor of the food offered. Individuals may find restrictive diets unpalatable, resulting in reducing the pleasure of eating, decreased food intake, unintended weight loss, and undernutrition – the very maladies health care practitioners are trying to prevent.

Diabetic/Calorie Controlled Diet

- AMDA: ...intensive treatment of diabetes may not be appropriate for all individuals in the LTC setting. To improve quality of life, diagnostic and therapeutic decisions should take into account the patient's cognitive and functional status, severity of disease, expressed preferences, & life expectancy.
- An individualized regular diet that is well balanced and contains a variety of foods and a consistent amount of carbohydrates has been shown to be more effective than the typical treatment of diabetes.

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Diabetic Diet Current Thinking

The only benefit to sliding scale insulin is with a new diagnosis where the clinician is attempting to estimate daily dosage of insulin. For this reason, insulin sliding scale should be used sparingly if at all, and glucose monitoring should be done no more than once daily in stable diabetics, more frequently, albeit temporary, if actively adjusting the regimen.
 (Drs. Leible and Wayne, Creating Home II)

Diabetic Diet Research Trends

 Recent studies have failed to show that tight glycemic control prevents heart attacks and strokes in diabetics and may in fact worsen outcome. Tighter glycemic control may prevent complications of retinopathy, neuropathy and nephropathy in newly diagnosed diabetics however these conditions take years to develop and few, if any, older adults would benefit from this approach.

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Diabetic Diet Research Trends

 Given the lack of clear evidence to guide treatment in the older adult population, AMDA recommends individualizing the treatment plan based on a resident's underlying medical condition and associated co-morbidities and has stated a target hemoglobin AIC between 7 and 8 is reasonable.

Diabetic Diet Recommended Course of Practice

• Diabetic diets are not shown to be effective in the long term care population of elders for reducing blood glucose levels and therefore **should only be used when benefit to the individual resident has been documented**.

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Low Sodium Diet

 AMDA: Such dietary restrictions may benefit some individuals, but more lenient blood pressure and blood sugar goals in the frail elderly may be desirable while a less palatable restricted diet may lead to weight loss and its associated complications.

Low Sodium Research Trends

• The typical two gram sodium diet that is often recommended for individuals with hypertension, has been shown to reduce systolic blood pressures, on average, by only 5 mmHg, and diastolic blood pressures by only 2.5 mmHg making this diet's effect on blood pressure modest at best and has not actually been shown to improve cardiovascular outcomes in the nursing home resident.

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Low Sodium Recommended Course of Practice

• Low sodium diets are not shown to be effective in the long term care population of elders for reducing blood pressure or exacerbations of CHF and therefore should only be used when benefit to the individual resident has been documented.

Cardiac Diet Current Thinking

• Limiting salt intake in individuals with congestive heart failure is felt to be of benefit by limiting fluid retention, but the clinical experience of two medical directors of numerous nursing homes shows that this is necessary in only a minority of nursing home patients, usually those who are salt sensitive and often have advanced disease.

(Drs Leible and Wayne, The Role of the Physician Order, Creating Home II)



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Cardiac Diet Research Trends

- Effects of traditional low cholesterol/low fat diets typically ... decrease lipids by only 10-15%.
- If aggressive lipid reduction is appropriate for the nursing home resident it can be more effectively achieved through the use of medication that provides average reductions of between 30 and 40% while still allowing the individual to enjoy personal food choices.

Cardiac Diet - Recommended Course of Practice

 Low fat (low cholesterol) diets have only a modest effect on reducing blood cholesterol in the long term care elder population and therefore should only be used when benefit has been documented.

Patty Melt at Creekside, the Restaurant in a Nursing Home, Spring Creek, Ft. Collins, CO

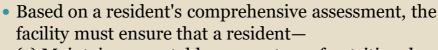


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Food and nutrition services §483.60

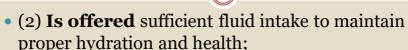
- "We proposed to re-designate existing §483.35
 "Dietary Services" as new §483.60 "Food and Nutrition Services" and revise introductory language to include taking resident preferences into consideration."
- The facility must provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the **preferences** of each resident.

F692 Assisted nutrition and hydration.



(1) Maintains acceptable parameters of nutritional status, such as usual body weight or desirable body weight range and electrolyte balance, unless the resident's clinical condition demonstrates that this is not possible **or resident preferences indicate otherwise**;

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(3) **Is offered** a therapeutic diet when there is a nutritional problem and the health care provider orders a therapeutic diet

F692 continued

Diet Liberalization:

 Based on the resident's assessment, it could be beneficial to minimize restrictions, such as therapeutic or mechanically altered diets, and provide preferred foods before using supplementation.

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F692 continued



However, it is the responsibility of the facility to:

- Talk with the resident, their family and representative (whenever possible) and provide information pertaining to the risks and benefits of a liberalized diet;
- Work with the resident's physician and other nursing home professionals (dietary manager, nurses, speech therapists, etc.), using the care planning process, to determine the best plan for the resident; and
- Accommodate the resident's needs, preferences, and goals.

New Negative Outcome



- CMS: Tag F692 Nutrition, Deficiency Categorization
- Severity Level 4 Immediate Jeopardy:
- Dietary restrictions or downgraded diet textures, such as mechanical soft or pureed textures, were provided by the facility against the resident's expressed preferences and resulted in substantial and ongoing decline in food intake resulting in significant or severe unplanned weight loss with accompanying irreversible functional decline to the point where the resident was placed on Hospice;

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Severity Level 3 - Actual Harm:

- The failure to assess the relative risks and benefits of restricting or downgrading diet and food consistency or to accommodate a resident's choice to accept the related risk resulted in declining food/fluid intake and significant weight loss;
- The failure to accommodate documented resident food dislikes and preferences resulted in poor food/fluid intake and a decline in function;

Ideas/Questions

"EVERYDAY PANCAKES."
(A 4-YEAR-OLD)

KNOWLEDGE BEFORE:

KNOWLEDGE AFTER:

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Consider a Word of the Month

Institutional words

- Facility
- Patient/resident
- Feeder, hoarder, wanderer, isolator, screamer, complainer, frequent faller
- Intervention
- Problem/s

Normal words to consider

- Home, community, name of the nursing home
- Person/NEIGHBOR
- No label. "Label jars not people." The only label one needs is the one their parents gave them."
- Approach, individualized approaches
- Preferences



Wyoming Culture Change Coalition BIG GOALS for WYOMING NURSING HOMES

BIG GOAL #1

Every person working in a WY nursing home receives culture change training. PLEASE PASS ON THE LINKS TO LIVE AND RECORDED WEBINARS TO YOUR TEAMMATES, AND ANY RESIDENTS AND FAMILIES INTERESTED.

BIG GOAL #2

Every resident of a WY nursing home sleeps until they wake up. Natural awakening is a gift; uninterrupted, restorative sleep improves physical health, psychosocial wellbeing, quality of life.

Contact Carmen Bowman, Project Coordinator carmen@edu-catering.com 303-981-7228

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Seeking WY Nursing Homes

BE A PART OF THE CULTURE CHANGE GRANT WHERE YOU IMPLEMENT CULTURE CHANGE PRACTICES AND SEE WHAT IT DOES TO TEAM MEMBER RETENTION AND RECRUITMENT!



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Save the 2023 Date!

FRI. AUG. 11, 2023
A ONE-DAY
CULTURE CHANGE
CONFERENCE
THE INN AT LANDER

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Next webinar:

Fri. Oct. 21, 2022 2:00 pm MT

Dining Practice Standards: Altered Consistency Diet & Real Foods First

Webinars are recorded and available after-the-fact

All info is sent out from Jill Hult of Mountain Pacific – Thank you Jill!

