STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	345484	A. BUILDING _____ B. WING _____	04/12/2011

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
TRANSYLVANIA REGIONAL HOSPITAL INC	HOSPITAL DRIVE BREVARD, NC 28712

(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 CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
F 371 SS=E	483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions This REQUIREMENT is not met as evidenced by: Based on observations, staff interview and documentation review the facility failed to store canned good items past the use by date. The findings are: An initial tour was made of the facility ' s kitchen on 4/12/11 at 11:15 a.m. The Food Service Director (FSD) was present during the observations of the kitchen. At 11:35 a.m. the dry goods storage was observed and revealed canned good items stored ready for use. Included on a shelf, ready for use were eight (8) twelve (12) ounce cans of evaporated milk stamped with the manufacturer ' s use by date of 3/1/11. The FSD was present for the observation and immediately removed the expired canned good items. The FSD was interviewed and reported a dietary aide was assigned to check stock weekly for outdated and expired food items. He specified he would expect all outdated items to be removed. The FSD also reported a second staff member, the kitchen supervisor, was assigned to do random audits of the dry goods	F 371	The Transylvania Regional Hospital Food and Nutrition Staff practices have been updated. All Food and Nutrition Staff have been reeducated to ensure the following: 1. The Transylvania Regional Hospital's Dietary Policy and Procedure "Label and Dating of Food" has been revised to direct staff to dispose of any foods not utilized by the "use by" date. — 4/22/11 2. Review of Transylvania Regional Hospital's revised Dietary Policy and Procedure for "Label and Dating of Food." — 4/22/11 3. All foods shall be utilized or discarded prior to the expiration of their specified manufacturer's "use by" date. — 4/22/11 and ongoing 4. The Transylvania Regional Hospital Director of Food and Nutrition Services, along with the Transylvania Regional Hospital Director of Elder Care Services, shall conduct weekly audits of proper food labeling, dating and disposal, utilizing Transylvania Regional Hospital's Quality Performance Measurement Tool. These audits shall be completed weekly, and will continue until a period of three consecutive months' audits reflect 100% compliance rate. — 4/22/11 and ongoing 5. The results of these Food and Nutrition audits shall be reported to the staff of the Food and Nutrition Services Department at monthly staff meetings, and to the Transylvania Regional Hospital Patient Safety Committee at the monthly committee meetings. — 5/12/11 and ongoing RECEIVED APR 29 2011 BY:	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE — TITLE — (X6) DATE

✓ RN, MSN — ✓ CNO, VP Patient Care ✓ 4/26/11

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 371	Continued From page 1 storage to check for outdated and expired food items. The FSD provided a document that specified the kitchen supervisor last audited the dry goods storage on 3/28/11 and found no concerns with outdated food items in the dry goods storage area. The FSD offered no explanation why the outdated cans of evaporated milk were stored ready for use despite current audit systems.	F 371		