

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 06/28/2012  
FORM APPROVED  
OMB NO. 0938-0391

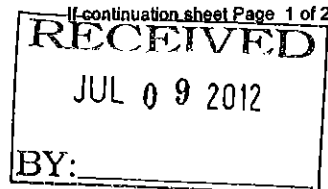
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  345123	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  06/14/2012
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NAME OF PROVIDER OR SUPPLIER  CAROLINA VILLAGE INC	STREET ADDRESS, CITY, STATE, ZIP CODE 800 CAROLINA VILLAGE RD HENDERSONVILLE, NC 28792
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(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	<p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>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</p> <p>This REQUIREMENT is not met as evidenced by: Based on observations and staff interviews, the facility failed to date and/or dispose of out of date refrigerated food items available for use in one (1) of three (3) coolers.</p> <p>The findings are:</p> <p>An observation of the kitchen walk-in cooler on 06/13/12 at 9:05 AM revealed the following items: two (2) containers of prepared egg salad, with a piece of masking tape on the container lid dated 06/04/12; a container of prepared ham salad with a piece of masking tape on the container lid dated 06/07/12; a container of baked chicken breasts sealed with plastic wrap not dated; a container of cooked pork, sealed with plastic wrap and dated 06/07/12; and a container of cooked ham sealed with plastic wrap labeled "for chef salads" dated 06/07/12.</p> <p>An interview on 06/13/12 at 9:10 AM with Cook #1, a first shift supervisor, revealed that all cooks and dietary aides were expected to date all food</p>	F 371	<ol style="list-style-type: none"> <li>The food that the surveyor observed to be out of date was immediately removed and disposed of by dietary staff on 6/13/12.</li> <li>All dietary associates will be provided education related to proper disposal techniques and procedures regarding labeled and dated food.</li> <li>The cleaning schedule will be updated to assign a dietary associate to monitor all food that is located in the walk-in cooler.</li> <li>The Dietary Manager (DM) or his designee will inspect the food in the walk-in cooler 5 times per week for three weeks beginning 06/18/2012. The DM or his designee will continue to monitor for outdated foods two times per week for three weeks, then once per week for three weeks. The DM will report his findings to the Quality Assurance committee.</li> </ol>	6/13/12 6/18/12 7/5/12

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE 	TITLE ADMINISTRATOR	(X8) DATE 07/05/12
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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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NAME OF PROVIDER OR SUPPLIER  CAROLINA VILLAGE INC			STREET ADDRESS, CITY, STATE, ZIP CODE 600 CAROLINA VILLAGE RD HENDERSONVILLE, NC 28792		
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F 371	<p>Continued From page 1</p> <p>items prior to placing the food item in the cooler. Dietary staff members on each shift were responsible for checking that all opened food items in the cooler were dated and that food items were discarded after three (3) days. Cook #1 was unable to explain why the above mentioned items were still in the cooler.</p> <p>An interview on 06/13/12 at 11:30 AM with Dietary Aide (DA) #1 revealed that food items were to be labeled with the date opened/prepared and disposed of after three (3) days.</p> <p>An interview on 06/13/12 at 11:38 AM with the Dietary Manager (DM) revealed that dietary staff members were instructed to dispose of opened food items after three (3) days. Dietary staff members were expected to date all food items stored. Supervisors (1st and 2nd shift cooks) were expected to check the coolers at the end of each shift to make sure food items were dated and out dated items were discarded. The DM also stated that he checked for unlabeled and outdated food items daily.</p> <p>An interview on 06/13/12 at 11:55 AM with Cook #2, a second shift supervisor, revealed that food items were to be labeled with the date opened/prepared and disposed of after three (3) days. All dietary staff members were responsible for checking that prepared food items were dated and discarded after three (3) days.</p>	F 371			