

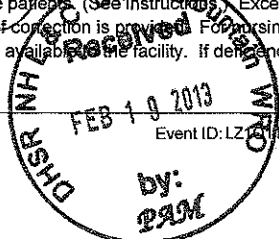
DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 02/06/2013  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345198</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED  <b>01/25/2013</b>
NAME OF PROVIDER OR SUPPLIER  <b>ASTON PARK HEALTH CARE CENTER</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>380 BREVARD RD ASHEVILLE, NC 28806</b>		
(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=F	<p><b>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</b></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 ensure the final rinse temperature of the dish machine reached minimum requirements of 180 degrees Fahrenheit.</p> <p>The findings are: Review of the facility dish machine log book on 01/22/13 noted the following days the final rinse temperatures were recorded less than the minimum requirement of 180 degrees Fahrenheit (F): 1/03/13-AM temperature 175 degrees F 1/08/13-AM temperature 178 degrees F 1/09/13-AM temperature 178 degrees F 1/10/13-AM temperature 170 degrees F 1/11/13-AM temperature 176 degrees F 1/12/13-AM temperature 165 degrees F 1/13/13-AM temperature 170 degrees F  1/08/13-lunch temperature 168 degrees F 1/09/13-lunch temperature 168 degrees F 1/12/13-lunch temperature 175 degrees F</p>	F 371	<p><i>Aston Park Health Care Center's Response to this statement of Deficiencies and plan of correction Does not denote agreement with the statement of deficiencies not does it constitute an admission that any deficiency is accurate. Further, Aston Park Health care Center understands its right to refute any deficiency on this statement of deficiencies through informal dispute resolution, formal appeal and/or other administrative or legal procedures.</i></p> <p><b>F 371:</b> <b><u>Corrective Action:</u></b></p> <p>Dish machine repairman had been contacted about the gauge not registering proper temperature on 1-2-13 and specifically on the morning of 1-22-13 prior to the surveyor coming into the kitchen. Repairman had adjusted the booster heater temperature on 1-2-13. After the booster heater had been turned up there were problems with the valve popping off and repairman came back out and determined that the wrong gauge was on the machine and put an order in for the correct gauge as the valve was popping off indicating that the water was getting too hot. This was not invoiced as the machine was still under warranty. As the new gauge had been on order, when repairman was called</p>		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE *Masha Kaufman* TITLE *Executive Director* (X6) DATE *2/15/13*

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	<p>Continued From page 1</p> <p>1/12/13-supper temperature 175 degrees F 1/17/13-supper temperature 173 degrees F 1/18/13-supper temperature 175 degrees F 1/19/13-supper temperature 175 degrees F</p> <p>Continuous observations were made of staff using the dish machine in the facility kitchen on 01/22/13 from 8:50 AM-9:35 AM. The Food Service Director (FSD) stated a new motor had been put into the dish machine approximately a month prior and there had been issues with the dish machine requiring service. The FSD identified the dish machine as a high temperature machine which required a minimum final rinse temperature of 180 degrees F to sanitize dishware. The FSD ran a rack of dishes through the dish machine at 8:50 AM and the highest final rinse temperature observed on the gauge was 158 degrees F. The FSD left the rack of dishes in the dish machine and left the dish machine area. Approximately five minutes later a dietary aide entered the kitchen, removed this rack of dishes from the dish machine and placed them in dish storage. The FSD did not intervene or provide any instruction to the dietary aide. A second aide came to the area of the dish machine and the two aides proceeded to run multiple racks of dishes through the dish machine. Observations were made of the final rinse temperatures of the dish machine throughout use by the two dietary aides. Fifteen observations revealed the highest temperature reached during the final rinse cycle varied between 174 and 178 degrees F. During these observations staff did not look at the final rinse gauge and no guidance was provided by dietary management. All dishes run through the dish</p>	F 371	<p>again the morning of 1-22-13 he informed us that the new gauge had come in and he would be out to replace it. He did come in that morning to install it. As soon as it was install, it registered temps at 180 or greater, as surveyor stated she observed. Dietary Staff was assuming that it was safe to continue use of the machine based on the information given by the repairman in January that temperature was correct despite the fact that the gauge was not registering correctly and he had a new gauge on order. Aston Park Operations Manager went over policy again with Dietary Manager on 1-22-13 to assure he understood the proper procedures to follow in the event the dish machine did not reach appropriate temperature, reiterating that they are to shut down the machine, contact maintenance, and use disposables until machine is repaired and temperature reaches the appropriate temperature. DM affirmed that he understood that policy.</p> <p>Assistant Manager/Dietitian received a verbal counseling and in-service training and Dietary General Manager received a written counseling and in-service training concerning dish sanitation procedures on 1-31-13 from the Area Manager of the Dietary Contractor.</p> <p>All employees were in-serviced again on the proper temperatures for each cycle of the dish machine and what to</p>	

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F 371	<p>Continued From page 2</p> <p>machine were placed in dish storage by a dietary aide.</p> <p>At 9:15 AM the Registered Dietitian (RD) was asked about the dish machine. The RD reported she was aware there had been problems with the dish machine but was not aware of the specific concerns. The observed final rinse temperatures were reported to the RD and the RD stated it was a concern to have low final rinse temperatures with the dish machine.</p> <p>At 9:17 AM the FSD reported the service company had been notified of concerns with the dish machine on 01/21/13. The FSD stated he was aware of the low final rinse temperatures and was waiting for the service company to come in and service the machine.</p> <p>From approximately 9:20 AM-9:35 AM the two dietary aides continued to run dishware through the dish machine. Continuous observations of thirteen dish cycles revealed final rinse temperatures varied between 172 degrees F-177 degrees F. Dietary staff (including the FSD and RD) did not look at the final rinse gauge while the dish machine was in use or provide any guidance to staff working in the area of the dish machine.</p> <p>At 9:35 AM the service contractor entered the kitchen and stated he was aware there had been problems with the dish machine and came in to see if replacing the final rinse gauge would correct the issue. At 10:15 AM after replacing the final rinse gauge the service contractor reported the final rinse temperatures were reaching greater than 180 degrees F. Observations of the dish machine at 10:20 AM revealed final rinse</p>	F 371	<p>do if the temperatures are not reaching the proper temperatures.</p> <p><b><u>Corrective Action for Potential Deficient Practice:</u></b></p> <p>All kitchen staff was inserviced on the proper procedures when operating the dish machine and steps to take when the sanitation temperature registers lower than 180 degrees. Policy was reviewed with all staff of the following procedure: If the sanitation temperature on the dish machine is below 180 degrees, the manager on shift will inform the employees not to use the machine until further notice. The manager will complete a written work order and verbally inform the head of maintenance and the administrator of the situation. The managers will also inform the Metz district manager about the situation. Only after the dish machine has been fixed and is properly and consistently reaching the proper temperatures will the manager on shift inform the employees to proceed using the dish machine.</p>		

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F 371	<p>Continued From page 3</p> <p>temperatures of 185 degrees F.</p> <p>On 01/22/13 at 11:00 AM the facility operations manager stated the FSD was instructed that dishes should have been hand washed if there were concerns the final rinse temperature of the dish machine was not reaching minimum requirements of 180 degrees F. The facility operations manager stated the service company reported the wrong gauge had been placed on the dish machine and felt that was what caused the final rinse temperatures to be less than 180 degrees F.</p> <p>Based on multiple observations the dish machine temp did not reach 180 degrees during the final rinse.</p> <p>Based on multiple observations the dish machine temperature did not reach 180 degrees during the final rinse.</p>	F 371	<p><b><u>Systematic Changes:</u></b></p> <p>Daily monitors will be conducted by Dietary Manager and Assistant Manager/Dietitian to assure the dietary staff is following proper procedures in sanitation of dishes.</p> <p><b><u>Monitor Plan of Facility:</u></b></p> <p>The Staff Development Coordinator or designee will complete a compliance audit once a week for 3 months and randomly thereafter for continued compliance. Results of the audits will be reviewed and evaluated by the Facility's Quality Assurance Committee for a 3-month period and then randomly thereafter to assure compliance.</p> <p><b><u>Date Corrective Action Completed:</u></b></p> <p>2-22-13</p>	