

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

PRINTED: 10/16/2014
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 346484	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 10/01/2014
NAME OF PROVIDER OR SUPPLIER TRANSYLVANIA REGIONAL HOSPITAL INC		STREET ADDRESS, CITY, STATE, ZIP CODE 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	<p>Continued From page 2</p> <p>blade was unclean with an accumulation of a dried white substance which appeared to be dried turkey.</p> <p>Interview with the facility's FSD, at the time of the observation, confirmed the slicer was ready for use and the slicer's blade was not clean. The FSD stated that staff is instructed to clean the entire slicer, including the slicer's blade, prior to storing it for use.</p>	F 371	<p>These daily audits will continue for a minimum of four (4) months until 100% compliance is achieved for four (4) consecutive months. Following the successful achievement of 100% compliance in those four (4) consecutive months, the Food Service Director will conduct monthly random audits.</p> <p>2. All slicers shall be cleaned and sanitized after each use, and covered when not in use. No food or encrusted debris will be on the blade, machine base, or counter under the slicer. Staff are to sign off on a daily cleaning record that he/she has appropriately cleaned the slicer following each use. Weekly audits of the daily cleaning record will be conducted by the Food Service Director, Chef or Dietary Supervisor to ensure compliance with the cleaning process and will continue until a demonstrated compliance rate of 100% is achieved for four (4) consecutive months. Following the successful achievement of 100% compliance in those four (4) consecutive months, the Food Service Director will conduct monthly random audits.</p> <p>Aggregate results of all audits will be shared with the Food and Nutrition Departmental Staff at monthly staff meetings.</p> <p>Summary results of the audit data will be presented to the Quality Council of the Board of Directors monthly for the first year.</p>	10/16/2014