

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

PRINTED: 07/18/2017
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345212	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 06/14/2017
NAME OF PROVIDER OR SUPPLIER BETHESDA HEALTH CARE FACILITY			STREET ADDRESS, CITY, STATE, ZIP CODE 3532 DUNN ROAD EASTOVER, NC 28301	
(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>483.60(i)(1)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.</p> <p>(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.</p> <p>(i)(3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption. This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to store 5 of 5 items in the walk-in freezer, to allow for adequate air circulation and to label and date 4 of 4 opened and resealed bags of dry pasta.</p> <p>Findings Included:</p> <p>A review of the facility's General Sanitation Procedures: Dietary Services dated 6/5/86, showed in part, "Sanitation in Food Storage: (1)</p>	F 371	<p>1. The Administrator and Director of Nursing will conduct an in-service with the Dietary manager by 6/30/17 regarding the proper storage and sanitation of food in accordance with professional standards for food safety. That all containers of food are stored above the floor in such a manner to protect splash or other contamination and to permit cleaning. Also, that all opened packages are securely fastened by a tie or other closure</p>	6/30/17

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

06/29/2017

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>All containers of food are stored above the floor in such a manner to be protected from splash or other contamination and to permit cleaning. Shelving unit construction and placement and storage practices must allow for proper air circulation ... All opened packages are securely fastened by a tie or other closure to protect the contents from contamination."</p> <p>An observation of the dry storage area of the facility kitchen with the facility Dietary Manager on 6/14/2017, at 12:05pm revealed 4 bags of dry pasta in the dry storage area that had been opened and resealed with no label of the date opened.</p> <p>On 6/14/2017 at 12:15pm an observation of the walk-in freezer with the facility Dietary Manager revealed 5 three gallon containers of ice cream stored on floor of walk-in freezer.</p> <p>An interview with the facility Dietary Manager on 6/14/2017 at 12:30pm was conducted, she stated her expectation was that any opened product should be dated when opened and all products in walk-in freezer stored at least 6 inches off the floor.</p> <p>On 6/14/2017 at 3:00pm, an interview was conducted with the facility Administrator. The Administrator stated that her expectations for dry storage items that were opened and resealed be dated when opened. The Administrator stated that her expectation for storage of frozen foods in the walk-in freezer was that no foods be stored on the floor.</p>	F 371	<p>to protect the contents from contamination.</p> <p>2. The Administrator and Director of Nursing will conduct an in-service to all dietary staff by 6/30/17 regarding the proper storage and sanitation of food in accordance with professional standards for food safety. That all containers of food are stored above the floor in such a manner to be protected from splash or other contamination and to permit cleaning. Also, that all opened packages are securely fastened by a tie or other closure to protect the contents from contamination.</p> <p>3. In this circumstance there is not a need for systematic change but rather staff education and direct observation to achieve compliance.</p> <p>4. The facility's Director of Nursing and Quality Assurance and performance improvement (QAPI) coordinator will conduct daily direct observations of dietary staff for one (1) month regarding dietary staff adherence. These observations will be documented and reviewed daily during the facility's morning meeting for compliance. Staff failing to comply will be subjected to the facility's progressive disciplinary code. Following one (1) month of daily observation the facility will conduct monthly observations and report through the facility's monthly QAPI program ensuring results are sustained.</p>		