

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345565	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 08/25/2017
NAME OF PROVIDER OR SUPPLIER TRINITY ELMS			STREET ADDRESS, CITY, STATE, ZIP CODE 7449 FAIR OAKS DRIVE CLEMMONS, NC 27012	
(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 000	INITIAL COMMENTS	F 000		
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 record review, observation and staff interview, the facility failed to date opened food items (chicken salad, pimiento cheese, egg salad, pancakes and waffles), discard expired and rotten food and store food in a sealed container in 1 of 1 walk in refrigerator and 1 of 2</p>	F 371	<p>Although no residents were affected by the deficient practice; all residents have the potential to be affected.</p> <p>On 08-22-17, the Dietary Manager discarded the expired chicken salad,</p>	9/22/17

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

TITLE

(X6) DATE

Electronically Signed

09/07/2017

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>nourishment refrigerators observed. The facility also failed to maintain proper dishwasher temperature at manufacturer's recommended level. Findings included:</p> <p>1. On 8/22/17 at 10:45 AM, initial tour of the kitchen was conducted. The Certified Dietary Manager (CDM) was following during the tour. In the walk in refrigerator the following were observed:</p> <p>a) 1 - 5 pound (lbs.) container of egg salad (store prepared) that was opened and the used by date was 8/19/17. The container did not have an opened date.</p> <p>b) 1 - 5 lbs. container of chicken salad (store prepared) that was opened with no date of opening.</p> <p>c) 2 - 5 lbs. containers of pimiento cheese (store prepared) that were opened with no date of opening.</p> <p>d) ½ full opened box of pork sausage patties that were exposed and undated.</p> <p>On 8/22/17 at 11:00 AM, the CDM was interviewed. He acknowledged that the egg salad was already expired. The CDM also stated that the egg salad, chicken salad and pimiento cheese should have been dated when opened and they were good for 7 days after opening. He also stated that the pork sausage patties should have been sealed and dated when stored in the refrigerator.</p> <p>e) On 8/24/17 at 9:10 AM, a follow up observation of the kitchen was conducted. There were 2 containers of strawberries observed in the walk in refrigerator that were moldy in appearance.</p>	F 371	<p>pimiento cheese, and egg salad. On 08-24-17, the Dietary Manager discarded the waffles, pancakes, and strawberries. On 8-22-2017 the Dietary Manager initiated the ware-washing three compartment sink procedure that is utilized when the dish machine does not function to assure all items were washed and sanitized appropriately. On 8-22-17 the Dietary Manager contacted an outside repair company to repair the dish machine. The dish machine was repaired and back to proper working order on 08-23-2017.</p> <p>A 100 percent audit was conducted by the Assistant Dietary Manager on 08-25-2017 to check all facility walk-in refrigerators, walk-in freezers, reach-in refrigerators, and reach-in freezers to assure that items stored were labeled and dated, that foods had not passed their expiration dates, and that fruits and vegetables remain fresh utilizing a Quality Improvement Audit Tool titled Food Storage. Any items identified as non-compliant were discarded. A 100 percent audit of dish machine temperatures for the month of August was conducted by the Dietary Manager on 8-22-2017 to assess and assure temperatures for the dish machine's wash and rinse cycles were recorded as required. Any areas identified were noted and used to assist in staff re-education for timely documenting temperatures and expectations of monitoring of dish machine temperatures.</p> <p>The Administrator re-educated the Dietary</p>		

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F 371	<p>Continued From page 2</p> <p>On 8/24/17 at 9:15 AM, the CDM was interviewed. He stated that the Assistant CDM was responsible for checking the refrigerators and freezers for expired and undated food items every morning. He stated that the Assistant CDM did not come to work today (8/24/17). He added that the Assistant CDM was new and was still in learning.</p> <p>On 8/25/17 at 8:40 AM, the Assistant CDM was interviewed. She stated she was responsible for checking the freezers and refrigerators for expired and undated food items but at times she had to fill in as dietary aide and was not able to do the checking.</p> <p>2. On 8/22/17 at 10:45 AM, observation of dishwasher temperature during operation revealed wash temperature at 150 degrees Fahrenheit (F) and final rinse temperature at 80 degrees F.</p> <p>On 8/22/17 at 10:58 AM, another observation of dishwasher temperature during operation revealed wash temperature at 120 degrees F and final rinse temperature at 80 degrees F.</p> <p>There was a sign on the dishwasher machine "wash 150 degrees and rinse 180 degrees".</p> <p>On 8/22/17 at 11:05 AM, the CDM was interviewed. He was present during the 2 observations of the dishwasher temperatures. He stated that he would get the maintenance department to check the dishwasher machine.</p> <p>On 8/24/17 at 9:05 AM, another observation of the dishwasher temperature revealed the wash temperature at 120 degrees F and the rinse</p>	F 371	<p>Manager and Assistant Dietary Manager on 9-5-2017 regarding Food Storage in Refrigerators and Freezers and Dish Machine Temperatures and Monitoring. The Dietary Manager and Assistant Dietary Manager re-educated all Dietary staff on 9-5-2017 through 9-7-2017 regarding Food Storage in Refrigerators and Freezers and Dish Machine Temperatures and Monitoring. This re-education included the required expectation of temperature ranges for the wash and rinse cycles while operating the dish machine, the requirement to document the temperatures on the temperature log, instruction on how to notify management if temperatures do not meet the requirements, and how monitoring will occur for the dish machine temperatures for continued compliance. The re-education also included the expectations of food storage with labeling and dating, appropriate storage containers to be used, not storing or using food past expiration dates, expectation of communication to Dietary Manager and/or Assistant Manager when food is discarded so timely replacement of product can be made, the requirement to check all freezers and refrigerators three times a week to assure no expired food, fruit/vegetables are fresh, and how monitoring will occur for food storage continued compliance.</p> <p>The Dietary Aide will record temperatures for the wash and rinse cycle of the dish machine three times per day utilizing the Quality Improvement Audit Tool titled</p>		

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F 371	<p>Continued From page 3</p> <p>temperature at 80 degrees F.</p> <p>On 8/24/17 at 9:06 AM, the CDM stated that the dish machine had been checked and the temperature board and the gauge were not working and they were on order.</p> <p>Review of the dishwashing temperature log for August 2017 revealed that the rinse temperature was not recorded for August 21, 2017 at lunch and dinner and August 22, 2017 at breakfast.</p> <p>On 8/24/17 at 2:30 PM, the CDM was interviewed. He stated that he expected the dietary aides to check and to record the wash and rinse temperatures 3 times a day at breakfast, lunch and dinner. He also stated that he expected them to report when the wash temperature did not reach 150 degrees F and rinse temperature was not at 180 degrees F per the manufacturer's recommendation.</p> <p>On 8/25/17 at 8:35 AM, the CDM was interviewed. He stated that Dietary Aide (DA) #1 was responsible for checking the dishwasher temperatures every meal. He further stated that DA #1 did not work last Monday so there were no temperatures recorded.</p> <p>On 8/25/17 at 8:45 AM, DA #1 was interviewed. He stated that he was responsible for checking the dishwasher temperatures every day when he was working. He stated that he did not work last Monday so there were no temperatures recorded.</p> <p>3. On 8/24/17 at 12:00 Noon, the nourishment room refrigerator on Clemmons Court was observed and the following items were noted:</p>	F 371	<p>Monthly Temperatures. The Assistant Dietary Manager and/or Dietary Manager will review the Monthly Temperatures Quality Improvement Audit Tool five times per week for four weeks, then three times per week thereafter and ongoing to assure temperatures are documented and within regulatory requirements. The Administrator will review the Monthly Temperatures Quality Improvement Audit Tool one time per week for four weeks then one time monthly ongoing to assure temperatures are documented and within regulatory requirements as well verifying Dietary Manager and/or Assistant Manager have reviewed working tool and implemented interventions as necessary.</p> <p>The Assistant Dietary Manager will check the main kitchen and all Pod refrigerators and freezers for food expiration dates, labeling and dating stored food, and continued freshness of fruits/vegetables three times per week and thereafter ongoing utilizing a Quality Improvement Audit Tool titled Food Storage. The Dietary Manager will review the Food Storage Quality Improvement Audit tool one time weekly for four weeks, then monthly thereafter and ongoing to assure food storage meets requirements in this area. The Administrator will review the Food Storage Quality Improvement Audit Tool one time per week for four weeks, then one time monthly for ongoing to assure food storage is within regulatory requirements as well as verify Dietary Manager and/or Assistant Manager have reviewed working tool and implemented</p>		

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

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F 371	Continued From page 4 a) 12 pieces of pancakes observed stored in a zip lock bag that was undated. b) 10 pieces of waffles inside a plastic bag that was undated. Interview with the DA #2 was conducted on 8/24/17 at 12:05 PM. DA #2 stated that the pancakes and waffles should have been dated when stored in the refrigerator but she didn't work on that station so she didn't know why they were not dated. On 8/24/17 at 12:30 PM, the CDM was interviewed. He stated that he expected the dietary aides to date the pancakes and waffles when stored in the nourishment refrigerator	F 371	interventions as necessary. The Executive Quality Improvement Committee members that include the Medical Director, Director of Nursing, Assistant Director of Nursing, Quality Improvement Nurse, Environmental Service Directors, Dietary Director, Social Worker, Life Enrichment Director, CNA, Dietary Aide/Cook, Housekeeper, and Administrator will review both Quality Improvement Audit Tools for Monthly Temperatures and Food Storage monthly for three months, then Quarterly for six months to assure continued monitoring, recommend changes as necessary, and assure continued compliance in this area.		