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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345175 | (X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____ | (X3) DATE SURVEY COMPLETED C 10/25/2018 |
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| NAME OF PROVIDER OR SUPPLIER SMITHFIELD MANOR NURSING AND REHAB | STREET ADDRESS, CITY, STATE, ZIP CODE 902 BERKSHIRE ROAD SMITHFIELD, NC 27577 |
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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 |
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| F 812 SS=E | <p>Food Procurement, Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)</p> <p>§483.60(i) Food safety requirements. The facility must -</p> <p>§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (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. (iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation, staff interviews, and record review the facility failed to hold milk at 41 degrees Fahrenheit or lower during meal service for 1 of 1 meal services observed.</p> <p>Findings included:</p> <p>During observation on 10/23/18 at 11:58 AM the Dietary Cook was observed to take the holding temperature of the milk prior to lunch service. The thermometer was calibrated prior to the temperatures being taken. The first reading was 43 degrees Fahrenheit. She then switched the thermometer to read in Celsius and took the temperature of another milk carton. The thermometer read 7 degrees Celsius which is 44</p> | F 812 | <p>Corrective action for those residents found to have been affected by, or have the potential to be affected by the deficient practice shall be completed by ensuring milk is stored at appropriate temperature through ongoing measuring and recording of stored milk prior to each meal. Milk temperature shall be measured with the appropriate thermometer in Fahrenheit by the dietary aide/cook and recorded on the "Food Temperature Record." Measuring and recording shall take place prior to each meal. Any milk measured outside of temperature range from policy entitled "Food Storage" shall be re-chilled and brought to appropriate serving</p> | 11/11/18 |
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| LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE Electronically Signed | TITLE | (X6) DATE 11/10/2018 |
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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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| F 812 | <p>Continued From page 1 degrees Fahrenheit.</p> <p>Review of the food temperature record for 10/23/18 revealed the milk for lunch service was documented to be held at 43 degrees Fahrenheit.</p> <p>During an interview on 10/23/18 at 12:10 PM the Dietary Cook stated cold item temperatures were to be taken in Celsius. She further stated the holding temperature for cold items, such as milk, were to be under 15 degrees Celsius (which is 59 degrees Fahrenheit) or under 41 degrees Fahrenheit. She further stated the milk was at 7 degrees Celsius, so the temperature was good, and the milk was ready to be served.</p> <p>During an interview on 10/23/18 at 12:27 PM the Dietary Director stated cold items such as milk should be held at 40 degrees Fahrenheit or below. She further stated she was not aware of any staff checking the temperatures of the cold foods in Celsius. The Dietary Director stated it was her expectation milk not be sent to the floor if it had not been held at the right temperature. She concluded by saying the Dietary Cook should not have plated the milk on the trays after she noted the milk was held at 43 degrees Fahrenheit.</p> <p>During an interview on 10/25/18 at 8:13 AM the Administrator stated it was his expectation the dietary staff knew what the correct holding temperatures was for cold foods. He concluded if the holding temperature of milk was recorded out of range, the dietary staff should not have started to serve it.</p> | F 812 | <p>temperature prior to being served.</p> <p>Dietary Cook observed to have inaccurately measure milk temperature on 10/23/18 at 11:58am shall receive written counseling and education regarding policy "Food Storage."</p> <p>All dietary staff shall receive in-servicing by Dietary Director regarding policy entitled "Food Storage" and Food Temperature Record." No milk shall be served if discovered to be measured above 41 degrees Fahrenheit.</p> <p>Audits entitled "Food Temperature Record Audit" shall be completed by Dietary Director to ensure compliance of policy entitled "Food Storage" as to ensure the deficient practice will not recur. Audits shall be completed weekly X 1 month, monthly X 1 quarter and quarterly thereafter.</p> <p>Facility shall include and review "Food Temperature Record Audit" findings in the Quarterly Quality Assurance Committee meetings so as to ensure ongoing monitoring of performance and solutions for the deficient practice are sustained.</p> | | |