

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

PRINTED: 11/08/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345571	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 10/08/2021
NAME OF PROVIDER OR SUPPLIER BRADLEY CREEK HEALTH CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 740 DIAMOND SHOALS ROAD WILMINGTON, NC 28403		
(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	
E 000	Initial Comments The survey team entered the facility on 10/04/21 to conduct a Recertification and Complaint Investigation survey. The survey team was onsite 10/04/21-10/07/21. Additional information was obtained offsite on 10/08/21. Therefore, the exit date was 10/08/21. The facility was found in compliance with the requirement CFR 483.73, Emergency Preparedness. Event ID# ON9Y11.	E 000			
F 000	INITIAL COMMENTS The survey team entered the facility on 10/04/21-10/07/21 to conduct an unannounced Recertification and Complaint Investigation. Additional information was obtained offsite on 10/08/21. Therefore, the exit date was 10/08/21. 0 of the 14 complaint allegations were substantiated. Event ID# ON9Y11.	F 000			
F 812 SS=E	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §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. §483.60(i)(2) - Store, prepare, distribute and	F 812		10/22/21	

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

TITLE

(X6) DATE

Electronically Signed

10/21/2021

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</p> <p>serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by:</p> <p>Based on observations and staff interviews the facility failed to: 1) maintain broccoli at 135 degrees Fahrenheit (F.) or higher on the lunch meal tray line, and 2) maintain chicken salad, at 41 (F.) or below on the lunch meal tray line. Both of these items could be potentially hazardous if not served at the appropriate temperatures.</p> <p>The findings include:</p> <p>1. An observation of the lunch meal tray line on 10/04/21 at 12:15 PM revealed a large stainless-steel serving tray of broccoli on the serving line (with the warming tray's switch off). Temperature monitoring, by the Chef on 10/04/21 at 12:30 PM revealed the following temperatures: broccoli - 80 degrees F. and chicken salad 53 degrees F.</p> <p>During an interview with the Chef on 10/04/21/21 at 12:35 PM, he stated that he expected dietary staff to serve hot foods 135 degrees F. or higher, and cold foods 41 degrees F. or below. and if temperatures of hot food were below 135-degree F. or cold foods were higher than 41-degree F., the food items should be discarded or re-heated prior to serving. He visually confirmed that the warming switch for the broccoli was not turned on, which resulted in the broccoli cooling down on the tray line to 80 degrees F. He also stated the chicken salad should have been kept cool below 41 degrees F. just prior to serving and was not.</p> <p>During an interview with the cook in the satellite kitchen on 10/04/21 at 12:45 PM she revealed</p>	F 812	<p>This plan of correction is submitted as required under State and/or Federal law. The submission of this Plan of Correction does not constitute an admission on the part of the Community as to the accuracy of the surveyors' findings or the conclusions drawn therefrom. Submission of this Plan of Correction also does not constitute an admission that the findings constitute a deficiency or that the scope and severity regarding the deficiency cited are correctly applied. Any changes to the Community's policies and procedures should be considered subsequent remedial measures as that concept is employed in Rule 407 of the Federal Rules of Evidence, corresponding state rules of civil procedure and should be inadmissible in any proceeding on that basis. The Community submits this Play of Correction with the intention that it be inadmissible by any third party in any civil or criminal action against the Community or any employee, agent, officer, directory, attorney, or shareholder of the Community or affiliated companies.</p> <p>F812 Food Procurement, Store/Prepare/Serve-Sanitary</p> <p>For the residents involved, corrective action has been accomplished by: The broccoli and chicken salad serving vessels in question were discarded.</p>		

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F 812	<p>Continued From page 2</p> <p>when she took the temperatures of the food being served from the kitchens' tray line, they had to have hot food temperatures 135 degrees F. or higher, and the cold foods needed to be 35 degrees F. or colder. Cook said the kitchen staff should have checked both the broccoli and the chicken salad's temperatures to ensure all hot food items were above 135 degrees F. and that all cold foods were below 41 degrees F. before serving them on the lunch tray line.</p> <p>During an interview with the Director of Dietary Services on 10/07/21 at 8:52 AM, he revealed hot food temperatures were required to be at least 135 degrees F., and cold food temperatures were required to be below 41 degrees F. when served from the tray line.</p> <p>During an interview with the Administrator and Director of Nursing (DON) on 10/07/21 at 4:30 PM, they both reported it was their expectation the facility's kitchens follow all regulatory guidelines for food and kitchen sanitation safety</p>	F 812	<p>Corrective action has been accomplished on all residents with the potential to be affected by the alleged deficient practice by:</p> <p>On October 4, 2021, all other temperatures were assessed to ensure temperature range. No other issues were noted at that time (Exhibit One).</p> <p>Measures put into place or systematic changes made to ensure the alleged deficient practice does not occur: Daily Temperature Logs have been updated in the menu system to include Always Available Menus (Exhibit Two). All Dietary Aides were reeducated by the Dietary Manager on October 11, 2021 or their next shift afterwards, on the proper way and times to assess and document food temperatures. In addition, they were also reeducated on what to do if a variance is found (Exhibit Three).</p> <p>The facility has implemented a quality assurance monitor: The Dietary Manager or Designee will complete the Dietary QA Audit – Temperature Control weekly for four weeks and monthly for three months (Exhibit Four). The results will be reported monthly to the Quality of Life Team at the Monthly Quality of Life Meeting. For each month with less than 100% compliance, the monitor will be extended an additional month. Any corrective action required will be made by the Quality of Life Team at that time.</p>		