

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

PRINTED: 05/16/2012
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345447	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 05/10/2012
NAME OF PROVIDER OR SUPPLIER EMERALD RIDGE REHAB AND CARE C			STREET ADDRESS, CITY, STATE, ZIP CODE 25 REYNOLDS MOUNTAIN BOULEVARD ASHEVILLE, NC 28804	
(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 No deficiencies were cited as a result of the complaint investigation. Event ID7V9511.	F 000		
F 371 SS=E	483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and facility record review, the facility failed to clean a food slicer stored as ready for use. The findings are: The facility policy effective 03/2012 regarding the cleaning of the food slicer, was reviewed. The policy stated that all removable parts were to be taken to the three-compartment sink and the method for manual washing was to be followed. An observation on 05/09/12 at 9:34 AM, in the facility kitchen, revealed a food slicer on the counter covered with a plastic bag. The bag was removed from the food slicer and a large amount of dried, beige food particles covered the prongs that held the food item in place during slicing. The Dietary Manager (DM) was present at the	F 371	1. Facility residents suffered no harm. Facility Dietary Manager immediately cleaned food slicer upon identification. 2. All facility residents have the potential to be affected by this practice. Facility Dietary Manager immediately cleaned food slicer upon identification. Facility Dietary Manager re-educated all current dietary staff to ensure they clean food slicer after every use and before covering for storage. Facility Dietary Manager/Assistant Dietary Manager will educate newly hired facility dietary staff members during the orientation process. 3. Facility Dietary Manager/Assistant Dietary Manager will conduct Quality Improvement (QI) monitoring to ensure that the food slicer is cleaned after every use and before covering for storage. QI monitoring will be conducted 5 x weekly for 1 month then 3 x weekly for 1 month, then 1 x weekly for 1 month, and then 1 x monthly for 9 months. 4. Facility Dietary Manager/Assistant Dietary Manager will report results of QI monitoring to the Risk Management/Quality Improvement Committee monthly x 12 months for continued compliance and/or revision.	5/23/2012

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

Thomas S Hoge

TITLE

Administrator

(X6) DATE

5/23/12

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 time of the observation.</p> <p>On 05/09/12 at 9:35 AM an interview with the DM revealed that after each use, the food slicer should be taken apart, cleaned of large food particles, and then placed in the dish machine to be washed and sanitized. The DM expected the food slicer to be cleaned by the staff member using the slicer, after each use. The interview further revealed that the food slicer was last used and cleaned on Monday, 05/07/12, to slice meat for open-faced hot turkey sandwiches, for the evening meal.</p> <p>An interview on 05/09/12 at 1:58 PM with Cook #1 revealed that after the food slicer was used, the food slicer was to be taken apart, cleaned (to get off all observed food particles) and then placed in the dish machine to be washed and sanitized.</p> <p>An interview on 05/09/12 at 2:48 PM with Cook #2 revealed he had worked Monday, 05/07/12 and sliced the turkey for the open faced hot-turkey sandwiches. On Monday, after the turkey was sliced the kitchen became very busy and the food slicer was not cleaned immediately after use. During evening clean-up, Cook #2 returned to clean the food slicer and used a hot soapy rag to clean the blade, machine and handle. No part of the food slicer was placed in the dish machine. The interview further revealed that Cook #2 did not observe, clean, wash or sanitize the part of the food slicer with the prongs that held the meat in place. Cook #2 also stated that on 05/07/12 prior to evening cleanup, the DM demonstrated the proper procedure for disassembling and sanitizing the food slicer.</p>	F 371	<p>Preparation and/or execution of this plan of correction does not constitute admission or agreement by the provider with the statement of deficiencies. The plan of correction is prepared and/or executed because it is required by provision of Federal and State regulations.</p>	