STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	345080	A. BUILDING _____ B. WING _____	C 03/13/2014

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BRIAN CENTER HEALTH & REHAB HICKORY VIEWMONT	**220 13TH AVE PLACE NW HICKORY, NC 28601**

(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 resulted from this complaint investigation (T2WD11).	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 observation, staff interview and manufacturer's directions, the facility failed to steam pureed pre-portioned packets of carrots and chicken to an internal temperature of 165 degrees prior to placing on the tray line and beginning to plate the food for service. Ten out of 91 residents had orders for pureed diets. Findings included: On 3/12/14 at 11:50 AM food was observed being placed on the steam table and temperatures were taken by the cook. A pan of pre-portioned packets of pureed chicken and pureed carrots were removed from the steamer and placed on the steam table. The staff pierced the packet of pureed carrots and the temperature was 148 degrees Fahrenheit (F) and the pureed chicken was 143 F degrees. Without prompting, the Dietary Manager (DM) removed the pan from the	F 371	F 371 The pureed carrot and chicken portions in question were reheated in the microwave to a minimum temperature of 165 F for a minimum of 15 seconds per food safety standards. All residents on pureed diets received foods from the kitchen at appropriate and safe food temperatures. FSD/AFSD will re educate all dietary staff on proper food temperatures and temperature logs. Food temperatures are taken and recorded prior to each meal to assure foods are served at appropriate and safe food temperatures. Precooked foods are reheated to a minimim	4/9/14

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

Electronically Signed | 04/03/2014

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F 371	Continued From page 1 tray line and put it back in the steamer. After a few minutes, the pan was removed from the steamer and placed back on the steam table. The temperature of the pureed chicken and carrots was rechecked and was 154 degrees F. Dietary staff removed the packaging from two of the pureed food three ounce containers and put it on plates. The surveyor asked the Dietary Manager to look at and read the directions on the box of pureed chicken located in the freezer. The manufacturer's directions for the pureed chicken said, "Steam Product to an internal temperature of 165 F for 20-30 min. Cooking times will vary depending on the steamer load and pressure." These manufacturer's instructions were the same for pureed carrots. After reading the manufacturer's label, the DM then removed the product from tray line and retrieved the few plates that had already been dished up. The pureed food was then reheated in the microwave oven and the temperature was taken again to ensure that it reached 165 degrees. Interview with the cook at noon about how she had heated this product in the past revealed that this was the procedure she had used. The DM said that she did reheat the food to 165 degrees before sending it out to the residents.	F 371	temperature of 165 F for 15 seconds and then held on the steamtable at >/= 135 F per the current 2013 food code standards and Sava policy. HAACP studies at this facility have proven that precooked items in the current facility steamer will reheat to >/=165 in 1 hour when holding only pureed items and 1.5 hours when holding additional items. Food temperatures of precooked pureed items are checked upon removal from the steamer and prior to being placed on the steamtable for holding and service. The temperatures are recorded on the facility temperature log 3 times a week for 12 weeks. To assure food safety standards and facility policies continue to be met, the FSD/AFSD will verify appropriate temperature compliance and records by checking and recording food temperatures a minimum of 3 times weekly at random meals. The temperature logs and random audits will be presented to the Quality Assurance Performance Improvemnt committee monthly for 3 months then quarterly. The commettee will evaulate and make further recommendations as indicated. Date of compliance will be April 9, 2014	