

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345011</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>C</b> <b>12/08/2014</b>
NAME OF PROVIDER OR SUPPLIER  <b>BRIAN CENTER NURSING CARE/LEXI</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>279 BRIAN CENTER DRIVE</b> <b>LEXINGTON, NC 27292</b>		
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F 371 SS=E	<p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>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</p> <p>This REQUIREMENT is not met as evidenced by: Based on observations, record review, and staff interviews the facility failed to label and date foods (11 of 11 thickened beverages, 8, 4 ounce glasses of juice, one supplement, one sandwich, and one quart of tea) stored in one refrigerator, and failed to effectively clean utensils (6 of 6 ladles, 2 measuring cups, 1 serving spoon, 2 spatulas, loose silverware, and 1 sectional plate) and essential equipment (2 steam table pans, and the microwave oven) to prevent food borne illness. Findings included:  Review of the undated Sanitation policy indicated, " Food prepared and held in the food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed or discarded when held at a temperature of 41 degrees or less for a maximum of 7 days. The day of preparation shall be counted as day 1. "</p> <p>During the Initial Tour of the Kitchen conducted on 12/05/2014 at 3:30 PM the following food</p>	F 371	<p>F371 FOOD PROCURE, STORE/PREPARE/SERVE-SANITARY</p> <p>1) On 12/8/2014 the dietary manager disposed of the pimento cheese sandwich , the two 4 ounce glasses of thickened ice tea, the two 4 ounces of thickened apple juice, the two 4 ounces of thickened milk, the pitcher (quart) of tea, the one 4 ounce strawberry banana supplement, the five 4 ounce nectar thick milks, the 4 ounce glass of cranberry juice, vanilla wafers and the seven 4 ounce glasses of orange juice were all disposed of.</p> <p>On 12/8/2014 the dietary manager sanitized the ladles, 2 measuring cups, 1 serving spoon, 2 spatulas, the loose silverware, a sectional container, 2 steam table pans, the sectional plate, the prep</p>	12/29/14	

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

TITLE

(X6) DATE

Electronically Signed

12/29/2014

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>items were stored in reach -in refrigerator #1 without labels and dates. 1) One pimento cheese sandwich was observed stored in the refrigerator not labeled and not dated. 2) Two, 4 ounce glasses of thickened iced tea were observed stored not labeled and not dated. 3) Two, 4 ounce glasses of thickened apple juice were observed stored not labeled and not dated. 4) Two, 4 ounce glasses of thickened milk were observed stored not labeled and not dated. 5) One whole quart-sized pitcher of tea was observed stored not labeled and not dated. 6) One 4 ounce strawberry banana supplement shake was observed stored in the refrigerator without a thaw date.</p> <p>During a follow-up observation conducted on 12/8/2014 at 10:45 AM in refrigerator #1 the following items were observed not labeled with the item name: Five, 4 ounce glasses of nectar thick milk, one, 4 ounce glass of cranberry juice, and seven, 4 ounce glasses of orange juice were not labeled.</p> <p>A staff interview was conducted on 12/05/2014 at 3:40 PM with the Dietary Manager. During the interview the Dietary Manager indicated, "the staff is supposed to put a thaw date on the supplements and use them within 14 days. They make tea daily, but they did not date it, today."</p> <p>A staff interview was conducted on 12/8/14 at 11:00 AM with the Dietary Manager regarding the expectations of the staff related to labeling and dating of the foods in the refrigerator. The Dietary manager indicated, "The staff must check the refrigerators every shift and make sure all foods and beverages are labeled, and any out dated leftovers discarded. We use the 5 day rule for</p>	F 371	<p>table drawer and the microwave oven, the damaged spatula was disposed of.</p> <p>2)An audit was conducted on 12/8/2014 related to storage and labeling of food items and the sanitation/storage of dishware, service ware and cook ware.</p> <p>3) All dietary staff were in-serviced on 12/8/2014 on dating and labeling and the proper way to store food. A monitoring tool was devised to ensure proper labeling and storage of all food items and will be completed by the Cook and or/designee daily to ensure items are dated and stored appropriately. The Dietary manager and or /designee will conduct weekly compliance rounds to ensure ongoing compliance with the storage and labeling of food items. Audits will be conducted utilizing the compliance audit tool. All dietary staff were in-serviced on 12/8/2014 on sanitation /proper ware washing. A monitoring tool was devised to ensure all dish ware, service ware and cook ware are sanitized/air dried before storage and in good repair and will be completed by the Cook and or designee daily to ensure items are appropriately sanitized/air dried and in good repair. The Dietary manager and or /designee will conduct weekly compliance rounds to ensure ongoing compliance with sanitation/proper ware washing. Audits will be conducted utilizing the compliance audit tool. New spatulas were ordered to replace the cracked spatula.</p>		

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

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F 371	<p>Continued From page 2 discarding."</p> <p>A staff interview was conducted with the Administrator on 12/8/2014 at 4:30 PM regarding expectations of the sanitation in the kitchen. The Administrator indicated the expectations were for all refrigerated items to be labeled.</p> <p>During the Initial Tour of the Kitchen conducted on 12/05/2014 at 3:35 PM one- fourth of a 13.3 ounce bag of vanilla wafers was observed in the dry storage area, not sealed.</p> <p>Review of the Ware Washing policy dated May 2014 indicated, " The Food Service Director ensures that all dishware, service ware, and cook ware are air dried and properly stored. "</p> <p>Review of the undated Required Cleaning and Sanitation policy indicated, damaged items are immediately taken out of service, and should be set aside and brought to the attention of the supervisor.</p> <p>Continued observations during the Initial Tour of the Kitchen on 12/05/2014 at 3:50 PM revealed the following utensils soiled with accumulated food debris. a) Six ladles of various sizes were observed stored in a soiled stainless steel drawer, which was attached under the preparation table. The inside of the drawer was observed soiled with an accumulation of food debris. One of the ladles (the 4 ounce ladle) was observed soiled with a dark brown accumulation of food debris. b) Clean silverware was observed stored in a large four sectioned plastic container that was soiled with an accumulation of dark black food debris. c) One medium sized white spatula was observed stored for service on the</p>	F 371	<p>4)The QAPI Committee will monitor and evaluate for the effectiveness of the above plan to ensure ongoing compliance.</p> <p>Preparation and/or execution of this plan of correction does not constitute admission or agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and / or executed solely because it is required by the provisions of federal and state law.</p>		

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F 371	<p>Continued From page 3</p> <p>Cook's storage rack with three deep cracks and one large indentation in the center of the spatula. The handle of the spatula was exposed through the spatula section. The spatula was also badly stained with dark brown matter. d) Two measuring cups (one, ½ cup size and one, ¼ cup size) were observed stored in the stainless steel drawer under the Cook's preparation table. The measuring cups were observed stored for service soiled with a greasy film. e) One large stainless steel spatula and one large stainless steel serving spoon were observed stored for service with a greasy film on them. They were observed stored in a clear plastic container which was observed to have a dark brown layer of accumulated food debris on the bottom of the container.</p> <p>During a follow-up observation conducted on 12/8/2014 at 10:45 AM two ladles were observed stored for service wet, and not air dried. Water covered the inside of the utensils.</p> <p>Continued observations during the Initial Tour of the Kitchen on 12/05/2014 at 3:50 PM the following steam table pans were observed. a) One half-size steam table pan was observed stored for service with an accumulation of food debris. b) One full size steam table pan was observed stored for service, wet.</p> <p>During continued observations during the Initial Tour of the Kitchen on 12/05/2014 at 3:50 PM, one sectional plate was observed stored for service with an accumulation of food debris on the lip of the plate.</p> <p>Review of the undated Required Cleaning and Sanitation policy indicated, the food-contact surface of cooking devices, and the cavities of</p>	F 371			

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F 371	<p>Continued From page 4</p> <p>microwave ovens shall be cleaned at least once a d The cracked spatula should have been discarded, and all the utensils, and steam table pans should have been cleaned and air dried before storing." There was no explanation given as to why the utensils and steam table pans were stored soiled.</p> <p>During continued observations during the Initial Tour of the Kitchen on 12/05/2014 at 3:50 PM the microwave oven was observed with an accumulation of red food debris on the bottom shelf. The matter was about 2 inches in circumference. The inside door of the microwave was observed with splatters of white accumulated food debris on the glass portion of the door.</p> <p>A staff interview was conducted with the Dietary Manager on 12/05/2014 at 4:00 PM regarding the condition of the utensils and the equipment. The Dietary Manager indicated, "I had told my staff I was going to clean the oven, but I did not get to it.</p>	F 371			