

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345530	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 04/16/2015
NAME OF PROVIDER OR SUPPLIER PENN NURSING CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 618-A S MAIN STREET REIDSVILLE, NC 27320		
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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, staff interviews, and record review, the facility failed to maintain sanitary conditions in the kitchen by 1) ensuring that fresh produce was removed from spoiled/rotten produce in 1 of 1 walk in refrigerator, 2) clean the ice cream cooler 3) Clean and remove the food debris and grease from hot plate cart warmer, 4) label and date food products in 1 of 1 freezer and dry products, 5) clean floor surfaces of refrigerator and freezer, 6) clean and remove food debris and grease from 9 silver trays stored on the dry storage rack and 7) clean surface where 32 domes were stored.</p> <p>The findings Included</p> <p>1. During an observation of the kitchen on 4/13/15 at 10:00AM, the walk in refrigerator had 1 box of fresh tomatoes which contained spoiled/rotten tomatoes, 1 ½ box of spoiled and rotten lemons.</p> <p>During an interview on 4/28/14 at 8:05PM, the</p>	F 371	<p>Provider's Plan of Correction</p> <p>1)POC: "Spoiled/rotten tomatoes and lemons were disposed of immediately. Completed on 4/13/15. "Started staff education on 4/16/15 and all staff will be educated on Receiving and Storing food. Completed on 5/11/15. "Dietary manager will perform daily inspection for, and remove any spoiled produce and vegetables immediately. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will inspect the walk-in refrigerator's produce and vegetables daily, and sign a log to verify completion of inspection and note any findings as necessary. Completed on 5/11/15. "Dietary director will perform weekly audits of inspection log to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported</p>	5/11/15	

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

TITLE

(X6) DATE

Electronically Signed

05/07/2015

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>interim dietary manager (DM) indicated the fresh produced should be checked when delivered and the spoiled/rotten produce should be discarded.</p> <p>2. During an observation on 4/13/15 at 10:00AM, the ice cream cooler was dirty and filled with trash on the inside and the outside was dirty with dried ice cream and food debris on the surfaces.</p> <p>During an interview on 4/13/15 at 10:00AM, the interim DM indicated the ice cream cooler should be cleaned and wiped down daily by staff.</p> <p>3. During an observation on 4/13/15 at 10:00AM, the hot plate warmer had a large volume of grease and food/liquid build up on the inside and outsides of the units.</p> <p>During an interview on 4/13/15 at 10:00AM, the DM indicated the equipment should be cleaned daily after each usage. There was no identified system for cleaning presented at the time of the survey.</p> <p>4. During an observation on 4/13/15 at 10:00AM, the following items were opened, unlabeled or dated a 1/2 bag of opened exposed sausage, cauliflower unlabeled and a pan of black product was in a clear container.</p> <p>During an interview on 4/13/15 at 10:00AM, the interim DM indicated that all food and produce should be sealed properly, labeled and dated before stored in refrigerators, freezers or dry storage areas. The DM identified the each of the unlabeled/undated products.</p>	F 371	<p>and re-evaluated in quarterly QA meeting.</p> <p>2)POC: "All items were removed from the ice cream cooler and the cooler was defrosted, cleaned and sanitized inside and out. Completed on 4/13/15. "Started staff education on 4/14/15 and all staff will be educated on Sanitizing Food Contact Surfaces. Completed on 5/11/15. "Started staff education on 4/16/15 and all staff will be educated on Receiving and Storing food. Completed on 5/11/15. "Staff will check and clean ice cream cooler daily and sign cleaning log. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will audit the daily cleaning logs of the ice cream cooler twice a week for compliance. Completed on 5/11/15. "Dietary director will perform weekly audits of manager's log to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>3)POC: "Hot plate warmer was cleaned and sanitized inside and outside. Completed on 4/13/15. "Started staff education on 4/14/15 and all staff will be educated on Handling Service Ware and Utensils. Completed on 5/11/15. "Dietary manager implemented a cleaning</p>		

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F 371	<p>Continued From page 2</p> <p>5. During an observation on 4/13/15 at 10:00AM, the floor surfaces in the refrigerator and freezer had large volumes of trash and food products on the floor.</p> <p>During an interview on 4/13/15 at 0:00AM, the interim DM, indicated that staff was responsible for sweeping and cleaning the refrigerator, freezer area out daily.</p> <p>6. During an observation on 4/13/15 at 10:00AM, 9 silver serving trays had a large volume of dried food debris and grease build up on the surface and edges of the tray stored on the dry storage rack.</p> <p>During an interview on 4/13/15 at 10:00AM, the interim DM indicated that staff was responsible for ensuring all trays should be cleaned and free of food debris before storage on the dry storage racks.</p> <p>7. During an observation on 4/23/15 at 10:00AM, 32 clean domes were stored on dirty counter top surface in preparation for usage the next meal.</p> <p>During an interview on 4/13/15 at 10:00AM, the interim DM indicated that the domes should not be stored on dirty surfaces. The staff was responsible for cleaning surfaces before any domes or other kitchen equipment was stored.</p> <p>During a follow-up observation on 4/15/15 at 11:40AM, rechecked the freezer and there was a box of white cheese with green molded surface and the freezer floor surface remained dirty with trash.</p> <p>During an interview on 4/15/15 at 11:40AM, the</p>	F 371	<p>process to include daily cleaning of the hot plate warmer and other areas for sanitizing and cleaning and all staff will be educated. Completed on 5/11/15. "Staff will check, clean and sanitize hot plate warmer three times a day and sign a cleaning log. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will audit the daily cleaning logs of hot plate warmer twice a week for compliance. Completed on 5/11/15. "Dietary director will perform weekly audits of manager's logs to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>4)POC: "All opened and unlabeled food was properly closed, wrapped, labeled and dated. Completed on 4/13/15. "Started staff education on 4/14/15 and all staff will be educated on Preventing Cross Contamination of Food. Completed on 5/11/15. "Started staff education on 4/16/15 and all staff will be educated on Receiving and Storing food. Completed on 5/11/15. "All staff will be educated on Labeling and Dating food products in freezers, refrigerators and dry storage areas. Completed on 5/11/15. "Dietary manager will perform daily inspection of walk-in refrigerator, freezer and dry storage areas to ensure all food items are properly closed, wrapped, dated</p>		

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F 371	<p>Continued From page 3</p> <p>dietary general manager and interim DM indicated the items should have been discarded from the freezer and the floor surfaces should have been clean.</p> <p>During an interview on 4/16/15 at 8:30AM, the administrator indicated the expectation was the kitchen manager should monitor and ensure the kitchen meets the standards of cleanliness and food safety.</p>	F 371	<p>and labeled. Completed on 5/11/15.</p> <p>Monitors: "Dietary director will perform weekly audits of manager's logs to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>5)POC: "The floors in the refrigerator and freezer were swept, deck brushed and mopped. Completed on 4/15/15. "Staff will inspect floors in the walk in refrigerator and freezer daily for necessary cleaning of any debris, trash and spillage and sign a cleaning log. Completed on 5/11/15. "Staff will sweep, deck brush and mop the floors of the walk in refrigerator and freezer twice a week and as needed and sign cleaning log. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will audit the cleaning logs twice a week for compliance. Completed on 5/11/15. "Dietary director will perform weekly audit of manager's logs to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>6)POC: "All the silver trays were removed from the dry storage rack and washed, cleaned and sanitized. Completed on 4/13/15.</p>		

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F 371	Continued From page 4	F 371	<p>"New trays were purchased to replace older trays. Completed on 5/01/15. "Started staff education on 4/14/15 and all staff will be educated on Handling of Service Ware and Utensils. Completed on 5/11/15. "All staff educated on Cleaning, Sanitizing and Storing silver trays, utensils and serving dishes. Completed on 5/08/15.</p> <p>Monitors: "Dietary manager will inspect silver trays for cleanliness and inspect cleaning procedure twice a week for compliance and sign log. Completed on 5/11/15. "Dietary director will perform weekly audit of manager's log to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>7)POC: "The 32 domes were removed from the counter top; the domes and counter top were cleaned and sanitized; and the domes were stored in the rack. Completed on 4/13/15. "Dietary manager implemented a cleaning process to include cleaning and proper storage of the domes and cleaning of work surfaces. Completed on 5/11/15. "All staff educated on new cleaning process, and proper storage of domes when not in use. Completed on 5/11/15. "Staff will ensure domes are stored properly and all surfaces are cleaned and</p>		

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

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F 371	Continued From page 5	F 371	<p>sanitized three times a day after meals, and initial a cleaning log. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will audit cleaning logs twice a week for compliance. Completed on 5/11/15. "Dietary director will perform weekly audit of manager's log to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>7a) POC: "The package of cheese was discarded. Completed on 4/15/15. "Started staff education on 4/16/15 and all staff will be educated on Receiving and Storing food. Completed on 5/11/15. "Dietary manager will perform daily inspection of produce and vegetables for any spoilage, and remove any spoiled produce or vegetables. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will inspect the walk-in cooler's produce and vegetables daily, and sign a log to verify completion of inspection and note any findings as necessary. Completed on 5/11/15. "Dietary director will perform weekly audits of inspection log to ensure compliance for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p>	

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F 371	Continued From page 6	F 371	<p>7b) POC: "The trash on the freezer floor was swept, then deck brushed and mopped. Completed on 4/15/15. "Staff will inspect floors in the walk in refrigerator and freezer daily for necessary cleaning of any debris, trash and spillage and sign a cleaning log. Completed on 5/11/15. "Staff will sweep, deck brush and mop the floors of the walk in refrigerator and freezer twice a week and sign cleaning log. Completed on 5/11/15.</p> <p>Monitors: "Dietary manager will audit cleaning logs twice a week for compliance. Completed on 5/11/15. "Dietary director will audit manager's logs weekly for 3 months. Completed on 5/11/15. "All audits with findings will be reported and re-evaluated in quarterly QA meeting.</p> <p>"Dietary director will complete a Food Safety Walk-Through monthly, which include monitoring of food safety, temperatures of refrigerator and freezers, labeling of food, cross contamination and sanitizing, receiving and storage, plate warmer and food contact surface sanitation. Completed on 4/15/15.</p>		