

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

PRINTED: 05/26/2015  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345152</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>04/30/2015</b>
NAME OF PROVIDER OR SUPPLIER  <b>TRINITY VILLAGE</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>1265 21 STREET NE HICKORY, NC 28601</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: Tag F371 S/S = E Trinity Village, Hickory</p> <p>Based on observations, document review and staff interviews, the facility failed to properly store food and dishes in the kitchen. The facility also failed to clean equipment and prep areas in the kitchen area.</p> <p>Findings Included:</p> <p>On April 27, 2015 at 11:15am an observation during tour of kitchen revealed:</p> <p>One out of 7 containers of Fresh Salad in the walk in refrigerator was found open with no date or expiration stamp. The walk in refrigerator had 3 dented food cans and 1 box of cucumbers rotting with mold on them. Nine racks of bowls were found to be on the floor stacked on top of each other wet and one bowl with food debris.</p>	F 371	<p>A) No residents were directly affected by the deficient practice. The items missing the manufacture expiration date and the rotten cucumbers were immediately discarded by the AFSD on 4-27-15. Dented cans were also removed from the shelf in the stock room by the AFSD. An in-service was held on 5-6-15 to review the deficiencies, new policies for the removal of old produce, cleaning policies and the air drying of dishes.</p> <p>Items on drying racks having debris were immediately removed and sent back through the dishwasher. Dirty soup pots with dried food sitting on clean shelf were removed, cleaned and placed in storage by the AFSD on 4-27-15.</p> <p>The food warmer, ice maker, hood vent and dry food bins were wiped clean by the AFSD on 4-27-15.</p>	5/21/15	

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

TITLE

(X6) DATE

Electronically Signed

05/21/2015

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>Six racks of coffee cups were stacked on the floor and found to be wet. The food warmer where clean serving dishes are kept was dirty. There was grease build up in hood range. The ice machine was dirty outside. Soup pots that were no longer being used were stored dirty in a clean area. The sugar and flour storage bins were dirty.</p> <p>On April 29, 2015 at 10:45am an observation of the kitchen revealed:</p> <p>The food warmer where clean dishes were stored was dirty. Four racks of clean serving bowls, 3 racks of clean coffee cups, and 3 racks of clean drink cups were stacked on the floor on top of each other and were wet. The ice machine was dirty on the outside. The sugar and flour bins were dirty on the outside.</p> <p>On April 29, 2015 at 11:05am during an interview with Dietary Manager, (DM), he reports that the Fresh Salad container should have an expiration date, all dented cans should be pulled off the shelf and put in a designated bin to be sent back to manufacturer and any produce that is rotting should be pulled off the shelf. The Dietary Manager also reports that the hood on the stove range should be cleaned weekly and the flour and sugar bins should be wiped down every day; after lunch and at the end of the day by the cooks.</p> <p>On April 29, 2015, at 11:15am an interview with the Prep Cook revealed that the hood range should be cleaned weekly on Sundays. The Prep Cook revealed they use a daily/weekly check list</p>	F 371	<p>B) All residents must be served food that is stored, prepared and distributed under sanitary conditions.</p> <p>FDS and administrator conducted a walk through inspection of the kitchen area on 5-4-15 to ensure there were no dented cans and that all equipment was clean with no debris. The AFSD conducted an audit on 5-5-15 to ensure all items are marked with manufacture expiration date. The Registered Dietician also inspected the kitchen on 5-15-15.</p> <p>The drying racks were not on the floor, but rather appropriately placed on rolling drying racks 6" off the floor.</p> <p>An in-service was given to dietary staff on 5-6-15 by the FSD and AFSD to review the deficiencies, and new policies for the removal of old produce, cleaning policies and the air drying of dishes. The RD in-serviced the FSD and AFSD on kitchen sanitation and food storage, and in-serviced the staff on proper serving protocol on 5-15-15. An in-service was given by the FSD on 5-20-14 for all dietary staff to review the cleaning policies and procedures. During the in-service, staff members were given the F371 Sanitation Checklist that is to be used daily to make sure all areas are being checked and cleaned thoroughly.</p> <p>C) The stockroom staff member will check items every Tuesday and Thursday, which are the normal delivery days, to ensure</p>		

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F 371	<p>Continued From page 2</p> <p>to sign off when task is completed. The checklist on April 19 and April 26 revealed that the hood was not signed off that it was cleaned. The Prep cooks are responsible for cleaning the grill and signing the check list.</p> <p>On April 29, 2015 at 11:25am an interview with the Dishwasher revealed that the drying racks of clean dishes should not be stacked on top of each other while drying. He reported that this was not standard practice. He further stated that they should be laid out separately to dry.</p> <p>On April 29, 2015 at 11:30am, an interview with the Dietary Aide revealed that the serving line should be cleaned daily this includes the food warmer and they have checklist to make sure all tasks are done for each day.</p> <p>On April 30, 2015 at 11:15am an interview with the Dietary Manager (DM) revealed that his expectations of the dietary staff is that they should not stack drying racks of clean dishes on top of each other to dry. He stated that they should be spread out in single layer to dry out. The Dietary Manager further stated his expectations was that his staff should be following the daily and weekly cleaning check list and making sure those tasks are getting completed. He stated that the hood above the stove range should be cleaned weekly. He also reported his expectation of the stock person is to discard dented cans in the assigned bin, to be sure all stock is checked for expiration dates, and to dispose any rotting produce. The Dietary Manager said he is the one who reviews the checklists and determines whether or not the task passed or failed. His expectation is to get the task completed so it passes.</p>	F 371	<p>the manufacture expiration date is included on all items. The AFSD will spot check delivered items weekly and record findings on the delivery receiving log. All other staff members will be responsible for looking at the expiration dates when they pull items from the shelf to ensure items being used are within the manufacture's date. The FSD will review F 371 Sanitation Checklist weekly for 6 weeks to ensure the protocol is being followed.</p> <p>Stock room staff member will also check for dented cans every Tuesday and Thursday. He will immediately discard cans into the dented cans bin, and will be returned to the supplier. A record of all returned items will be maintained weekly.</p> <p>Equipment items (food warmer, ice maker, and dry storage bins) were cleaned on 5-1-15 and then daily. The hood vent was cleaned on 5-16-15 and will be cleaned weekly. Staff members will use the daily/weekly checklists to verify the equipment and designated areas for cleaning.</p> <p>All equipment items, (food warmer, ice maker, hood vent, soup pots and dry food bins) were put on an updated Daily Cleaning Assignment Sheet. Dietary staff members are assigned areas of responsibility and must initial when their assigned cleaning task is completed after lunch and again at the end of each day. Additionally, the kitchen staff, under the supervision of the AFSD will conduct a</p>		

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F 371	Continued From page 3	F 371	<p>¿ deep clean¿ once a quarter.</p> <p>Each day, the 1st shift supervisory cook will check the Daily Cleaning Assignment sheet and will either mark it as a Pass or Fail and will sign off on the sheet. Any items marked as Fail will be reported to the AFSD.</p> <p>Each day, the 2nd shift supervisory cook will check the Daily Cleaning Assignment sheet and will either mark it as a Pass or Fail and will sign off on the sheet. Any items marked as Fail will be reported to the AFSD.</p> <p>Monthly meetings have been scheduled for the rest of 2016 to regularly review policies and protocols related to the kitchen.</p> <p>D) Administrator will randomly inspect the kitchen area once a week for 6 weeks to make sure policies and protocols are being implemented and followed. Administrator made inspections on 5-11-15 and 5-18-15 thus far. She will continue weekly checks through 6-19-15.</p> <p>The AFSD will spot check (5) random items at each delivery for the manufactures expiration date and will check the Daily Cleaning Assignment and will sign off on each sheet.</p> <p>FDS will conduct 3 random sanitation checks each week for 6 weeks using the F 371 Sanitation Checklist starting on</p>		

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F 371	Continued From page 4	F 371	<p>5-18-15 through 6-26-15 and then monthly for 6 months to ensure staff members are following policies and protocols related to cleaning.</p> <p>The FSD will report to the administrator and to the QAPI committee each quarter for 12 months, starting 5-18-15.</p> <p>Monitoring will be ongoing.</p>		