

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345209	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 05/13/2015
NAME OF PROVIDER OR SUPPLIER BROOKRIDGE RETIREMENT COMMUNITY			STREET ADDRESS, CITY, STATE, ZIP CODE 1199 HAYES FOREST DRIVE WINSTON-SALEM, NC 27106		
(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 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 observation and staff interview, the facility failed to discard spoiled fruits inside the walk-in cooler and to separate three salad bowl racks during the drying process.</p> <p>The findings included:</p> <p>1. On 5/11/15 at 10:00 AM, during the kitchen observation, in the walk-in cooler, there was one box of rotten bananas mixed in with good quality produce on the shelves ready for use. Majority of bananas in the box contained dark brown or black peel.</p> <p>On 5/11/15 at 10:00 AM, during an interview, the dietary director stated that the staff members, who placed the boxes in the cooler, were responsible for ensuring that all produce was in good condition and responsible for removing the spoiled fruits.</p> <p>2. On 5/11/15 at 10:10 AM, during the continued kitchen observation there were three salad bowl racks observed stacked on top of each other in</p>	F 371	<p>When the rotten fruit was identified it was immediately discarded.</p> <p>To ensure if from re-occurring , the lead cook will be responsible for inspecting all incoming produce and disposing of all produce that is not of a quality to be served during a daily inspection.</p> <p>All Dietary staff will be in-serviced by the dietary director as to how to identify fresh fruits and vegetables that are spoiled or exhibit signs of poor or compromised quality.</p> <p>Systematically the Dietary Manager or assistant Dietary Manager also will inspect the produce after the lead cook has inspected and put away. Daily rounds will be completed by dietary supervisor to ensure that spoiled foods or those exhibiting compromised quality are disposed of promptly.</p>	6/1/15	

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

TITLE

(X6) DATE

Electronically Signed

06/01/2015

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>the drying area. They were wet, with water dripping from the top of the racks.</p> <p>On 5/11/15 at 10:10 AM, during an interview, the dietary director stated that the salad bowl racks could not be stacked on top of each other in the drying area.</p> <p>On 5/11/15 at 10:20 AM, during an interview, the dietary director explained that the kitchen staff checked the condition of fruits and vegetables in cooling and storage areas daily and removed the rotten/spoiled produce. The kitchen received fruits and vegetables twice a week and the person who restocked the shelves was responsible of checking quality of produce.</p> <p>On 5/13/15 at 9:20 AM, during an interview, cook #1 stated that he checked the quality of produce in walk-in cooler every morning, but on 5/11/15 he was busy and the dietary director did it himself. Every time he found rotten or spoiled fruits or vegetables, he removed them from service and notified the dietary director.</p> <p>On 5/13/15 at 9:30 AM, during an interview, cook #2 stated that if she found bad quality produce inside the walk-in cooler, she removed it, notified the dietary director or supervisor and trashed it. She indicated that kitchen staff did not use rotten fruits and vegetables.</p>	F 371	<p>Director of Independent living will receive rounds "checklists" to ensure that rounds are completed timely and will report at the QAPI meetings weekly.</p> <p>The dietary department immediately un-stacked the dishes.</p> <p>The dietary manager was in-serviced on the facility process that does allow for drying of food bowls and other items stored on the dish machine racks, as long as they are inverted and allowed to air dry prior to storage. NO stacking of bowls, cups, etc without the use of the rack to separate allowing air movement and drainage is permitted.</p> <p>Facility dietary staff are trained on the process upon hire. Dietary supervisors monitor for drainage and air drying of dishes prior to storage which includes stacking dish machine racks of clean and sanitized dishes on their perspective storage spaces while continuing to dry and drain.</p> <p>Manager and supervisors will continue to monitor through daily dietary "rounds" checklists and submit these to the Director of Independent Living who will report to QAPI.</p>		