

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345535</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>06/11/2015</b>
NAME OF PROVIDER OR SUPPLIER  <b>ADAMS FARM LIVING &amp; REHABILITATION</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>5100 MACKAY ROAD JAMESTOWN, NC 27282</b>		
(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 provide expiration dates on 12 out of 15 unopened gallon containers of various condiments, they failed to provide expiration dates on 2 out of 2 opened gallon containers; one mayonnaise and the other thousand island dressing. The facility also failed to remove 18 out of 24 expired honey thickened consistency water from the reach in refrigerator and the walk in refrigerator.</p> <p>Findings included:</p> <p>During a tour of the kitchen on 6/8/15 at 9:45am with the Dietary Manager, the following was observed:</p> <p>1a: An opened case with eighteen 4 ounce containers of honey thickened consistency water was expired on 5/20/15 and was located in the walk in refrigerator. Additionally, there were also two 4 ounce containers of the honey thickened water located in the reach in refrigerator with an expiration date of 5/20/15.</p>	F 371	<p>For all residents:</p> <p>1a) All expired thickened liquids will be immediately removed from refrigerators and stock and discarded (completed 6/8/15).</p> <p>1b) All opened items (specifically mayonnaise and Thousand Island dressing) that are out of compliance for dating will be immediately discarded. (Completed 6/8/15).</p> <p>1c) Twelve unopened containers with coded expirations dates will be separated from active inventory until dating concern resolved (completed 6/8/15). Manufacturers of all dietary products with coded expiration dates will be contacted for date code deciphering instructions. Using this information the facility will ensure that all unopened foods currently stored in the dietary department are within their expiration date and, therefore are</p>	6/29/15	

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

TITLE

(X6) DATE

Electronically Signed

07/06/2015

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>1b: There was also noted to be an opened gallon container of mayonnaise and thousand island dressing with no expiration date nor a date of when the gallons were opened in the walk in refrigerator.</p> <p>1c: There were 12 out of 15 unopened gallon containers of condiments including 5 gallons of mayonnaise, 1 gallon of honey mustard, 3 gallons of olive oil balsamic vinaigrette, 2 gallons of relish and one gallon of barbeque sauce did not have an expiration date stamped on the container. They were noted to have a hand written date on the top lid of the containers with the month and day but no year.</p> <p>An interview with the Dietary Manager on 6/8/15 at 10:15am, revealed that according to the manufacturer for the above mentioned products, these products are good for 6 months from the date the product was manufactured once opened and refrigerated. If the product was never opened it was good for 12-18 months from the date it was manufactured. The DM could not provide the dates of when these products were manufactured. The DM reported that when the facility receives the product, they hand write the received date on the product and use this as their basis of an expiration date. If the product was opened, it would be dated with an open date and have 6 months until it expired. The DM reports that this is how her staff is educated regarding expiration dates for these products.</p> <p>The Dietary Manager provided documentation of when these products were received by the facility. The products were received during the month and May, 2015. Additionally, she provided</p>	F 371	<p>safe for consumption, and are labeled with expiration date.</p> <p>Specifically and inclusively, the expiration codes for the twelve containers with coded expiration dates will be deciphered to verify that containers are within expiration dates. Any not within expirations date will be discarded (completed 6/29/15 and all found to be within expiration dates).</p> <p>All product labeling will be done with full dates (month/day/year).</p> <p>System Changes:</p> <p>1a) Food Services Director (FSD) or designee will ensure that when all products are received the expiration date is clearly marked on the outside of the case so that it is easily visible to staff for monitoring and utilizing first-in-first-out (FIFO) storage (note: expiration dates are marked on individual containers during manufacturing).</p> <p>Monitoring for product expiration dates will be added to A.M. Opening Checklist and P.M. Closing Checklist to assure that Cook Supervisor inspects all items in the walk-in refrigerator and the reach-in refrigerator for any expired thickened liquids. Any out of date product will be discarded immediately.</p> <p>All staff will be re-educated on proper procedures for identifying expiration dates, both individual and by the case,</p>		

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F 371	<p>Continued From page 2</p> <p>information regarding the products from the manufacturer. This information revealed that the product is good 12-18 months if not opened from the date it was manufactured. Again, there was no indication of when the product was manufactured.</p> <p>An interview with the Dietary Manager on 6/11/15 revealed that there should be a stamped expiration date on each gallon container so that staff would know when they expired. She further added that any item that is opened must be dated the date that it was opened. She also reported that the staff had no way of knowing when the product was manufactured when looking at the container.</p> <p>An interview with the Administrator on 6/11/15 revealed that her expectation is that the Dietary Manager have a more proficient system in place so that all her staff know when products expire and what the life of the product is once it ' s opened.</p>	F 371	<p>which are at expiration; and discarding of all such products prior to expiration. (Completed 6/8/15).</p> <p>1b) A review of all products will be made to assure expirations dates (month/day/year) are present, and to identify which products are ordered from manufacturers that use coded expiration dating. Manufacturers of all dietary products with coded expiration dates will be contacted for deciphering instructions. Products with encoded expiration dates will be identified on receipt, have their expiration date (month/day/year) decoded and written clearly on each container, as well as the receive date.</p> <p>All staff will be educated on new process of deciphering manufacturing codes to establish expirations dates. Staff will be re-educated on proper labeling and dating (month/day/-year) on opening of containers (inclusive of discard dates). Inspection of all food items for container opening date and discard date (month/day/year) will be added to Cook Supervisor A.M. Opening Checklist and P.M. Closing Checklist.</p> <p>1c) On receipt, all products will be inspected to assure presence of expiration date. If product has a coded expiration date, it will be decoded (per above) and written clearly, including month, day and year, on each container along with the receive date. Cook Supervisors were educated and will check storage twice daily (opening &amp;</p>		

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F 371	Continued From page 3	F 371	<p>closing checklists) for any open containers that are not properly labeled and dated and discard any found not be compliant with proper labeling/dating.</p> <p>Monitoring:</p> <ol style="list-style-type: none"> <li>1) Food Services Director will daily x 6 weeks, then weekly ongoing, verify completion of cooks Opening Checklist to ensure compliance with monitoring requirement.</li> <li>2) Using existing standard inventory sheet, the Food Services Director (FSD) will audit the storeroom, the walk-in and the reach-in refrigerators twice weekly x 6 weeks, then weekly on ongoing basis, to ensure all items in inventory are properly dated and within expiration date and discard date. FSD or designee will continue ongoing monitoring during weekly inventory as part of standard operating procedure.</li> <li>3) The FSD will present audits to the Quality Management with QAPI Team each month for 3 months. The Quality Management with QAPI Team will modify the plan if coded items are not deciphered on receipt, or it out of date items or undated items continue to appear in the store room or refrigerators/freezers.</li> </ol>		