

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345311	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 06/18/2015
NAME OF PROVIDER OR SUPPLIER ROXBORO HEALTHCARE & REHAB CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 901 RIDGE ROAD ROXBORO, NC 27573		
(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 observations, interviews and record review, the facility failed to maintain sanitary conditions in the kitchen by ensuring that 1).the food debris and grease was removed from the plate warmer, 2) store resident domes and plates on clean surfaces, 3) remove food debris from mixing bowls and air dry, 4). air dry serving pans and remove grease and food debris from pans, 5) clean dry storage containers 6) clean meal carts 7) clean the food preparation table surface and 8) remove food debris from serving and cooking utensils.</p> <p>The findings included:</p> <p>1. During kitchen tour on 6/15/15 at 9:40AM, the plate warmer was dirty with dried liquids/food on the inside and outside. There were two rows of clean plates stored in the warmer.</p> <p>During an interview on 6/15/16 at 9:40AM, the dietary manager (DM) indicated that staff was expected to clean the plate warmer after each</p>	F 371	<p>F371 STANDARD DISCLAIMER: The Plan of Correction for this alleged deficient practice is provided as a necessary requirement to continued participation in the Medicare and Medicaid program(s) and does not, in any manner, constitute an admission to the validity of the alleged deficient practice(s). No residents were specifically identified as having been affected by this alleged deficient practice. For those residents having the potential to be affected by the same alleged deficient practice, all Dining Service Employees have received in-service education related to procedures for proper cleaning and, sanitation in the operation, prevention of Cross-Contamination, and proper dishwashing. To ensure compliance, a daily cleaning schedule and check off list for each position has been put in place this check off list must be signed by the employee performing task and by</p>	7/7/15	

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

TITLE

(X6) DATE

Electronically Signed

07/09/2015

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>shift. The DM added that clean plates should not be placed in the warmer unless it was cleaned.</p> <p>2. During an observation on 6/15/15 at 9:40AM, 28 clean domes and sectional plates were stored on a dirty serving table that had dried food and liquids on the surface.</p> <p>During an interview on 6/15/15 at 9:40AM, the DM indicated that serving table should be cleaned before any domes or plates was stored on the surface.</p> <p>3. During an observation on 6/15/15 at 9:40AM, 5 silver mixing bowls were stored wet with dried food on the inside and they were stored on a dirty preparation table that had dried food and liquids on the surface.</p> <p>During an interview on 6/15/15 at 9:40AM, the DM indicated that mixing bowls should have been cleaned and air dried. The surface for kitchen equipment should cleaned before storage.</p> <p>4. During an observation on 6/15/15 at 9:40AM, 48 silver pans were stored on a greasy preparation table that had foods/liquids dried on the surface. The pans also had greasy dried foods on the inside/outside and the edges of the pan, the pans were also stacked wet on top another.</p> <p>During an interview on 6/15/15 at 9:40AM, the DM confirmed the greasy surface of the preparation table and the dried food on the inside and edges of the pan. She also confirmed the pans were stacked wet. In addition, her expectation were for staff to air dry the pans after they have been cleaned.</p>	F 371	<p>supervisor of shift that task were completed. In addition to the daily cleaning sheet a weekly master cleaning schedule for every position must also be completed. The Dining Services Manager shall observe the staff for proper compliance in daily tasks and audit daily sheets for compliance.</p> <p>The Dining Services Manager shall present the finding and a subsequent plan of correction for this alleged deficient practice to the facility's Quality Assurance Committee. Furthermore, the Dining Services Manager shall report to the Committee any identified discrepancies revealed from the compliance checklist no less than monthly for three months and quarterly thereafter.</p>		

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F 371	Continued From page 2 5. During an observation on 6/15/15 at 9:40AM, 4 dry storage containers that held sugar, flour, bread mix, onions and potatoes had dried foods/liquids on the inside/outside of the containers. During an interview on 6/15/15 at 9:40AM, the DM indicated the dry storage containers should be cleaned and wiped down daily. 6. During an observation on 6/15/15 at 9:40AM, 3 meals carts were dirty with dried foods/liquids. During an interview on 6/15/15 at 9:40AM, the DM confirmed the meal carts were dirty and stated that the meal carts should be wiped down after each meal. 7. During a follow-up observation on 6/17/15 at 11:00AM, the food preparation table had a heavy build-up of grease and food debris were 32 silver pans were stored. The silver pans also have heavy grease and food debris on the inside surface and edges of the pans. During an interview on 6/17/15 at 11:00AM, the DM confirmed the food preparation table had a heavy build-up of greasy and the silver serving pans also had grease and food on the inside and edges. The DM indicated that staff should clean the food preparation table weekly and check the pans inside and outside before storage. 8. During a follow-up observation on 6/17/15 at 11:00AM, 1 crate of serving and cooking utensils had large volume of food debris on spoons, forks, knives, ladles, scoops located in the clean section of the kitchen.	F 371			

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

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F 371	<p>Continued From page 3</p> <p>During an interview on 6/17/15 at 11:00AM, the DM acknowledged the serving and cooking utensils were dirty with food debris. She indicated that staff should check the utensils after each wash and prior to storage.</p> <p>During a follow-up observation on 6/17/15 at 11:00AM, the dish machine was checked and the wash cycle range was 170 and the rinse cycle was 180 and dropped to 164 when complete.</p> <p>During an interview on 6/17/15 at 11:30AM, the maintenance director indicated that the dish machine was decaled on 6/3/15 and a heater booster replaced on 5/11/15.</p> <p>During a follow-up interview on 6/17/15 at 12:30PM, the maintenance director and administrator indicated the dish machine was checked today and there were no problems found with the wash and rinse cycle. Maintenance director indicated he did not know why the dishes, pans were coming out of the dishwasher greasy or with food still on them. He was not aware the dishes were not being clean thoroughly.</p> <p>During a follow-up interview on 6/18/15 at 12:16PM, the maintenance indicated that eco lab came and checked the detergent system no concerns noted with the process. The administrator indicated it was the expectation of the DM to ensure the kitchen staff were cleaning and meeting the sanitation requirements in the kitchen.</p>	F 371			