

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345559</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>C</b> <b>08/06/2015</b>
NAME OF PROVIDER OR SUPPLIER  <b>HOMESTEAD HILLS</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>2105 HOMESTEAD HILLS DRIVE WINSTON SALEM, NC 27103</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: Based on observations, interviews and review of the kitchen procedures, 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) failed to clean and remove food debris from meal carts 3) failed to clean and remove food and liquid debris from steam table and warmer box 4) clean and remove food debris from dry storage containers 5) failed to label and date dry food products 6) clean and stored dishes on clean surfaces 7) failed to air dry 5 serving pans 8) failed to clean and remove food and grease debris from dome covers 9) ice scoop left in ice machine and 10) remove thawed food products from the floor.</p> <p>The findings included:</p> <p>1. During an observation on 8/3/15 at 10:40AM, the walk in refrigerator had a box of fresh tomatoes mixed with spoiled and rotten tomatoes and 1/2 bag of lettuce was brown and mushy. On</p>	F 371	<p>F371</p> <p>1. The Director of Dining Services removed all spoiled rotten food removed from fresh produce, cleaned and removed debris from the meal carts, cleaned and removed debris from the steam table and warmer box, cleaned and removed debris from the dry storage containers, label and dated dry food products, cleaned and stored dishes on clean surface, cleaned and air dried serving pans appropriately, cleaned and removed grease and debris from dome covers, removed the ice scoop from the ice machine and stored it properly and removed thawed food products from the floor.</p> <p>2. For resident having the potential to be affected by the same deficient practice, the Sous Chef audited all refrigerators, freezer and dry storage containers items for labeling and dates, audit all produce to ensure that the rotten/spoiled produce has been separated from the fresh on August</p>	8/28/15	

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

TITLE

(X6) DATE

Electronically Signed

08/24/2015

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>8/5/15 at 11:10AM, there was also a box of fresh lemons mixed with spoiled and rotten lemons.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor indicated he was responsible for checking the produce upon delivery and discard the spoiled/rotten produce. The dietary manager (DM) confirmed this expectation during the tour.</p> <p>2. During an observation on 8/3/15 at 10:40AM, 2 meals carts used for meal service delivery was dirty with large volumes of dried foods and liquids. On 8/5/15 at 11:10AM, in the walk in refrigerator another meal cart was stored in the refrigerator dirty with large volumes of dried food and liquids on the surfaces. In addition, 2 tray pans of unwrapped cake was lying on the surfaces of the dirty meal cart.</p> <p>During an interview on 8/3/15 at 10:40AM and 8/5/15 at 11:10AM, the kitchen supervisor and DM both indicated the meal carts should be cleaned according to the kitchen checklist each shift. In addition, desserts and food should be covered on a clean cart before being place in the refrigerator.</p> <p>3. During an observation on 8/3/15 at 10:40AM, the warmer box and steam table had a large volume of dried foods, liquids and grease build up on the inside and outside of warmer box and steam table.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor and DM both confirmed the kitchen equipment should be cleaned daily in accordance to kitchen check list. The DM indicated it was the responsibility of the Kitchen</p>	F 371	<p>3, 2015. A sanitation check of the main kitchen will be conducted by August 28, 2015. A general cleaning based on the sanitation cleaning for clean and air dry serving pans, dome covers, ice scoop, meal carts, steam table and warmer box, clean and stored dishes on clean surfaces, dry storage containers and thawed food products on the floor.</p> <p>3. The facility added a systematic change that included a daily audit tool to make sure that the deficient practice will not occur. The Sous Chef or his designee in his absence the Executive Chef will check for labeled food items in the refrigerator, freezer and dry storage, spoiled/rotten produce is removed from fresh, check the steam table and warmer box for debris, check the dry storage for debris, serving pans are air dried, check for clean and stored dishes on clean surfaces, the dome covers are free of grease and food debris, ice scoop is to in the ice machine and stored properly and thawed food products are not on the floor.</p> <p>4. This audit will be conducted five times per week for four weeks, and then weekly for four weeks and/or a pattern of compliance is established. The results of this audit will be noted and reviewed in the monthly Quality Assurance Committee.</p>		

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F 371	<p>Continued From page 2</p> <p>supervisor to ensure the Kitchen staff was completing the cleaning checklist thoroughly and daily.</p> <p>4. During an observation on 8/3/15 at 10:40AM, the dry storage containers used for dry products (flour, sugar, bread crumbs, corn meal) had large volumes of dried foods and liquids on the inside and outside of the containers.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor and DM indicated the expectation was for the kitchen staff to clean and wipe down the containers daily and ensure there was no other food products found in each of the containers that was not designated.</p> <p>5. During an observation on 8/3/15 at 10:40AM, opened bags of cereal and brown sugar were unlabeled and undated in the dry storage area.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor and DM confirmed the items in the dry storage area should be labeled and dated once they are opened.</p> <p>6. During an observation on 8/3/15 at 10:40AM, several plates were found dirty with dried foods on the surfaces and edges. The plates were also stored under the food preparation table that had a large volume of grease and food on the surfaces.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor and DM indicated the dishes should be thoroughly cleaned and free of food debris before stored. The surface should also be cleaned daily in accordance to the kitchen checklist after each shift.</p>	F 371			

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F 371	<p>Continued From page 3</p> <p>7. During an observation on 8/3/15 at 10:40AM, 5 silver pans were stacked wet on the dry storage rack.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor and DM confirmed the pans were wet and indicated the pans should have be air dried and stacked in a staggered formation.</p> <p>8. During an observation on 8/3/15 at 10:40AM, 29 silver dome covers were stacked on the dry storage rack with a large volume of dried food and heavy build-up of grease on the inside and outside of the domes.</p> <p>During an interview on 8/3/15 at 10:40AM, the kitchen supervisor and DM confirmed the food and grease build-up on the dome and both indicated that the domes should be cleaned in accordance to the cleaning checklist and kitchen procedures.</p> <p>9. During an observation on 8/3/15 at 10:40AM and 8/5/15 at 11:10AM, the ice scoop was embedded in the ice on the inside of the machine in the small unit kitchen.</p> <p>During an interview on 8/3/15 at 11:00AM, the dietary aide (DA) indicated that the scoop had been placed on the inside of the machine in the ice for a long time. The DA indicated she was unaware it could not be stored inside the machine.</p> <p>During an interview on 8/5/15 at 11:10AM, the kitchen supervisor confirmed the scooped was embedded in the ice on the inside of the machine.</p>	F 371			

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

PRINTED: 08/26/2015  
FORM APPROVED  
OMB NO. 0938-0391

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F 371	<p>Continued From page 4</p> <p>The supervisor indicated the scoop should be located on the outside of the machine and not in the inside.</p> <p>10. During an observation on 8/5/15 at 11:10AM, several boxes of spoiled produce, chicken was on the kitchen floor, where the chicken juice was running on the floor and the produce that was in boxes had a foul odor. Staff was stepping over the boxes, while opened/spoiled bread was stored on the shelf with the clean dishes.</p> <p>During an interview on 8/5/15 at 11:10AM, the kitchen supervisor and DM confirmed the spoiled foods and produces should have been discarded immediately after it was removed from the refrigerator. The old spoiled bread should also have been discard. The DM indicated that one of the refrigerator was being repaired and all the foods that could not be salvaged should have been discard and not placed on the floor.</p> <p>During an interview on 8/6/15 at 2:10PM, the administrator indicated the kitchen supervisor and the DM was responsible for ensuring the quality of the kitchen meet the standards and sanitary conditions in accordance to the regulations.</p>	F 371			