

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345542</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>01/20/2018</b>
NAME OF PROVIDER OR SUPPLIER  <b>THE FOREST AT DUKE INC</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>2701 PICKETT ROAD DURHAM, NC 27705</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 000	INITIAL COMMENTS  The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event ID #G44411.	F 000			
F 812 SS=D	Food Procurement, Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)  §483.60(i) Food safety requirements. The facility must -  §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility.  §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer.  The findings included:	F 812	1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18  2. The Food Service Supervisor will review and revise the cleaning schedule, which addresses	2/17/18	

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

TITLE

(X6) DATE

Electronically Signed

02/06/2018

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 812	<p>Continued From page 1</p> <p>1 a. During an observation on 1/16/18 at 11:00 AM, 5 compartment steam table had food floating in standing water, brown matter around steam table lids and encrusted brown matter inside drip pan.</p> <p>During an interview on 1/16/18 at 11:05 AM, the Dietary Manager (DM) indicated the staff was expected to empty and clean and wipe down the steam table daily. The steam table should be deep cleaned weekly. The DM confirmed the steam table had not been cleaned.</p> <p>b. During a follow up on 1/20/18 at 2:41PM, the 5 compartment steam table had large amount of leftover food (chicken particles, eggs, soggy vegetables and bacon) from breakfast and lunch in standing water.</p> <p>During an interview on 1/20/18 at 2:45 PM, the DM stated the staff should have cleaned the steam table area, drained and removed any leftover food particles from the water. The expectation was for the dietary aide to clean the table after the lunch meal.</p> <p>2 a. During an observation on 1/16/18 at 11:00 AM, the two drawer plate warmer had dried food, liquids spills and debris inside and outside where clean plates were stored.</p> <p>During an interview on 1/16/18 at 11:05 AM, the Dietary Manager (DM) indicated the staff was expected to empty and clean and wipe down plate warmer daily. The plate warmer should be deep weekly. The DM confirmed the plate warmer had not been cleaned.</p> <p>b. During a follow-up observation on 1/20/18 at 2:41 PM, the plate warmer had clean plate covers</p>	F 812	<p>the sanitation schedule for every piece of kitchen equipment. Complete by 2/7/18</p> <p>3. All Dining Team Members will be re-educated by the Food Service Supervisor about the kitchen sanitation schedule and the accountability for the equipment cleaning. To be completed by 2/10/18</p> <p>4. Kitchen and equipment sanitation will be audited by the Food Service Supervisor or designee as follows: Beginning 2/12/18</p> <p>A. Daily for 2 weeks B. Three times weekly for 2 weeks C. Twice weekly for 2 weeks D. Weekly for 1 month</p> <p>Any deficiencies in sanitation will be immediately corrected, and then reviewed with appropriate team member, by the Food Service Supervisor. Effective immediately</p> <p>Audit results will be reported to the QAPI Committee by the Food Service Supervisor for review and recommendations. Report is due 3rd Wednesday of each month until resolved by committee.</p>		

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F 812	<p>Continued From page 2</p> <p>sitting inside the drawer with dried foods and liquids on the inside and outside.</p> <p>During an interview on 1/20/18 at 2:48 PM, the Dietary Aide Supervisor indicated that kitchen equipment was deep cleaned weekly and the dietary aides were expected to clean and wipe down the steam table and plate warmer prior to each meal.</p> <p>During an interview on 1/20/18 at 3:31PM, Health Service Director and Assistant Health Service Director, indicated the expectation was for staff to empty and clean the steam table /plate warmer prior to the completion of each shift.</p>	F 812			