

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

PRINTED: 07/26/2018  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345416</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>C</b>  <b>06/22/2018</b>
NAME OF PROVIDER OR SUPPLIER  <b>BERMUDA VILLAGE RETIREMENT CENTER</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>142 BERMUDA VILLAGE DRIVE</b> <b>BERMUDA RUN, NC 27006</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	F 000			
F 812 SS=F	<p>Food Procurement, Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)</p> <p>§483.60(i) Food safety requirements. The facility must -</p> <p>§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.</p> <p>§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 observation and staff interviews the facility failed to label and date open food items, failed to discard expired food items, failed to maintain a maintain thermometers in refrigerators, filed to maintain a clean working space and failed to protect food from possible contamination as evidenced by the failure of male dietary staff not wearing chin guards and evidence of insect activity.</p> <p>The findings included:</p>	F 812	<p>1. In response to alleged Deficiencies A, E, K, of pest presence. Dietary Staff will inform Pest Control Company within 24 hours of observance of any pests in any area of Dietary Services. The Dietary Staff will keep a log of all Requests made to pest control company made to include date and time of occurrence. This log was implemented July 1st 2018. These logs will be filed for one (1) year to insure pest control company is meeting the needs of</p>	7/20/18	

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

TITLE

(X6) DATE

Electronically Signed

07/11/2018

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	Continued From page 1  1. During an initial tour of the facility kitchen on 6/19/18 at 10:14am revealed:  A. Upon using the hand wash station #1, the sink was observed to clog. Tiny ants were observed to be floating in the water that was not draining from the sink. 4 tiny ants were observed to be crawling around the sink. Below hand wash station #1 was a dried French fry and a rolled dried piece of food.  B. 5 male staff observed actively preparing food items without the use of chin guard.  C. A strong odor of garbage was present throughout the kitchen while food was being prepared.  D. A service elevator was observed as open with boxes and a cart. The floor and walls of the service elevator was observed to have spills and dirt. The outside of the service elevator was observed to have missing tile that exposed dirt build up where the tile was missing.  E. Tiny flying insects and fly's activity was observed on the service elevator and the kitchen.  F. A dried splattered substance at service preparation area #1 behind the meat slicer and food steamer. The dried substance was observed to on the wall and a across a dry eraser board directly above a meat slicer and the food steamer.  G. The ice cream refrigerator reveled no temperature log and was observed to have no visible thermometer.	F 812	the Facility. Derek Cress (Dietary manager) will ensure these logs are accurate and kept in an accessible location.  Who will Monitor the situation to ensure it does not happen again and frequency of monitoring. Derek Cress (Dietary Manager) will conduct inspections of all areas of the Kitchen twice (2) a week for one (1) month until pest problem is controlled. Dietary Manager will Communicate with pest control company each week to ensure pest control needs are being met. After pest problem is under control the Dietary Manager will check once (1) a week ongoing for pests and report any finding to pest control company.  These checks will be documented and will be reviewed in the QA committee X6 months.  2. In response to alleged Sanitation Deficiencies B, D, F, J. Dietary Staff is required to maintain all Sanitation and Safety regulations at all times. B) All Staff must wear proper hair restraints while in food preparation areas. Dietary Supervisor will ensure all staff is in proper uniform to include proper hair restraints before entering any food preparation area. Who will Monitor the situation to ensure it does not happen again and frequency of monitoring. Dietary Manager and Dietary Supervisors will require all staff to wear proper Hair		

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F 812	Continued From page 2  H. Observation of reach in refrigerator #1 revealed a temperature log located on the outside door. The temperature log located on the door or the refrigerator recorded a temperature of 38 degrees dated 6/20/18 on 6/19/18. Reach in refrigerator #1 was observed to not have a visible thermometer on the inside. The following items were observed out of date; 1 carton of butter milk with an expiration date of 6/14/18, 4 containers of pimento cheese with a preparation date of 6/12/18 and a use by date of 6/17/18, 2 containers labeled "creamy hors" with a preparation date of 5/16/18 and a use by date of 6/15/18, whipped topping in a bag that was open and not sealed, tuna with preparation date of 6/12/18 and a use by date of 6/17/18 and a pack of gouda cheese with a preparation date of 5/31/18 and no use by date.  J. Preparation station #1's refrigerator revealed no visible thermometer. 2 zip lock bags labeled "croutons" with a preparation date of 6/11/18 had no use by date. It further revealed the following items unlabeled and undated. A crate containing 13 condiments in squeeze bottles had no expiration dates. All the bottles were observed as sticky and unclean.  J. The range hood over the grill was observed to have a heavy layer of grease. The dark brown grease was observed to drip from the walls of the range hood and drip onto the floor.  K. The stairwell leading to the compactor, dry food storage, walk in refrigerator and walk in freezer had areas of black substance underneath the second set of stairs. A strong odor of garbage could be smelled when the stairwell	F 812	restraints while in any food service area. Any Employee not wearing proper hair restraints will be asked to leave food service area until they have proper Hair restraints are on. D,F)A Deep clean was conducted during the survey over two days (6/20/18-6/21/18). All Surfaces must be Cleaned and Sanitized on a Daily Basis. An In-service was conducted on 7/6/18 with entire staff to go over new procedures and to educate each staff member on proper sanitation procedures. A Daily Maintenance of Sanitation and Safety procedures has been implemented and is to be followed daily. Deep cleaning will happen on a Monthly Basis on the third Sunday and Tuesday of each month. This deep cleaning will be monitored by the Dietary supervisors and checked by Derek Cress (Dietary Manager).  Who will Monitor the situation to ensure it does not happen again and frequency of monitoring. Dietary Manager will conduct inspections of kitchen twice (2) a week for a month, Once (1) a Week thereafter to ensued all proper sanitation and safety procedures are being maintained. All Surfaces must be cleaned and Sanitized Daily. Dietary Manager will Check all Daily Cleaning Checklist to ensure their accuracy.  These checks will be documented and will be reviewed in the QA committee X6 months.  J) The Range Hood System will be		

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F 812	<p>Continued From page 3</p> <p>was entered. Small flying insects and flies were present in the stairwell.</p> <p>L. Dry food storage area was observed with the door open and fly activity was present. The smaller flying insect and flies were observed be flying in the hallway and in the dry food storage area. The dry storage area had one bag of penne noodles that were sealed but had no date it was opened or date it would expire.</p> <p>M. The double doors leading to the facility compactor was observed as not fully close as evidenced by the doors not joining leaving a gap between the doors. The area surrounding the facility compactor revealed a blue cart with laundry bags. The items in the laundry bags were observed to be hanging from the bags and had a dried brown substance on them. The laundry bags and items in the bags were observed be covered in many small flying insects and flies. Numbers of small flying insects and flies were observed to be landing on items around the compactor and entering and exiting the compactor shoot. The compactor was observed to be in a pit located in the basement of the building. The compactor had no cover and contained a shoot to dispose of waste. The shoot was observed to be covered in food items. The pit containing the compactor had a black substance covering the ground along with areas of standing water. Trash items were also observed in the pit around and under the compactor. An outside door to exit the compactor area had a sign on the door with the words "keep door closed". These doors were observed be open and lead outside.</p> <p>Interview with the Dietary Assistant #1 on 6/19/18</p>	F 812	<p>professionally cleaned every three (3) Months. If more maintenance is required we will change the frequency of the professional cleaning to ensure proper cleanliness at all times. The Range Hood System has been Professionally Cleaned on 7/23/18</p> <p>Who will Monitor the situation to ensure it does not happen again and frequency of monitoring. Derek Cress (Dietary Manager) will Check the Range hood system monthly ongoing.</p> <p>3. In response to alleged improper Temperature Logs, Refrigeration Thermometers, Label and Dating Deficiencies G,H,J. All Dietary staff were informed of the importance of proper temperature logs, Fridge thermometers, proper labeling and dating at 7/6/18 in-service. All Staff Attended the in-service. All refrigeration units currently maintain a working visible thermometer. All Dietary Staff must label all opened food items with a start or prep date and a discard date. All Dietary Staff must fill out refrigeration temp logs twice a day accurately. All FIFO procedures must be followed at all times. Supervisors will check all coolers for proper labeling and dating and refrigeration temperature accuracy each shift ongoing. Derek Cress (Dietary Manager) will check each cooler twice a week to maintain accuracy of labeling and dating and refrigeration temperature accuracy. All Logs will be filed for the period of one (1) year.</p>		

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F 812	<p>Continued From page 4</p> <p>at 11:00pm revealed he was responsible for stocking dry food storage. He indicated dietary assistant #3 was the evening manager and shared the responsibility of removing expired items at least 2 times a week. He stated any item that was opened should be resealed and dated. He revealed the reason for the fly activity in the kitchen was due to maintenance staff, facility staff and deliveries that would come through the basement door entrance. The Dietary Assistant indicated that not closing the exterior doors allowed flies to enter the compactor area. He stated the odor from the compactor was strong and that was the reason for the odor in the upstairs kitchen. He revealed the laundry bags stacked in the large blue container were from the kitchen. He stated that an outside agency removed the items on Thursdays and would deliver new items. He indicated the compactor area was the location that the kitchen laundry had always placed after use.</p> <p>During an interview and observation with the Director of Nursing (DON) and the Assistant Director of Nursing (ADON) on 6/19/18 at 11:27 am revealed male staff were without chin guards that should have been wearing them. Observation of reach in refrigerator #1 and the ice cream refrigerator revealed no visible thermometer. The DON and the ADON revealed there were items that required removal from the refrigerator due to the food items identified as beyond its expiration date and use by date. The DON stated the items in laundry bags located beside the compactor were not residents clothing or linen. She further revealed there was insect activity on the outside of the laundry bags and inside the laundry bags. They indicated the dirty kitchen supplies shouldn't have been in the area</p>	F 812	<p>Who will Monitor the situation to ensure it does not happen again and frequency of monitoring. Dietary Supervisors will Monitor all Temperature Logs, Proper Labeling and Dating, Proper Stock Rotation and Fridge temperatures and Thermometers on a Daily Basis. Dietary Manager will check all Temperature logs, Proper Labeling and Dating and Proper Stock rotation Twice (2) a week for one (1) month and then once (1) a week thereafter.</p> <p>These checks will be documented and will be reviewed in the QA committee X6 months.</p> <p>4. In response to alleged Deficiencies C, L, M of proper well maintained Facilities. The Maintenance crew has removed all stored equipment and cleaned all facilities leading downstairs and in the vicinity of the compactor. The Maintenance crew is repairing all necessary facilities to remove waste smell. New doors were installed on 7/11/2018, this will prevent the waste smell and any pest from coming inside the facility. The Stairwell is being sanded and repainted to maintain facilities. All downstairs facilities are being sanded and repainted. All parts and materials have been ordered and work will be well underway by 7/20/2018. A Wall is being built around the waste compactor to separate the waste compactor from other areas of the facility. All parts and materials have been ordered and this work will be underway by 7/20/2018. The Laundry bags will be stored in area beside</p>		

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F 812	<p>Continued From page 5 around the compactor.</p> <p>During an interview with the facility Maintenance Assistant #1 on 6/20/18 at 8:15am an observation was conducted of the facilities compactor and double doors leading to the compactor. Maintenance Assistant #1 revealed he did not provide any maintenance regarding the facility compactor and had not been made aware of the double doors not closing. Maintenance Assistant #1 stated it appeared the laundry bags placed outside the compactor contained rags. Maintenance Assistant #1 described the rag as containing moisture and had food on them. He indicated the compactor did not have a cover but a drop slot that remained open. During the observation 3 black trash bags were located beside the blue bin containing the laundry directly beside the safety gait in front of the compactor shoot. Many small flying insects and flies were present.</p> <p>During an Interview with the Maintenance Director on 6/20/18 at 8:30am an observation was conducted of the facilities compactor. The maintenance director stated he was not made aware that the door leading to the compactor would not close. Upon observation of the double doors, the maintenance director stated that the hinges needed to be replaced. The facility had routine pest control services but he was unaware if pest control treated the compactor. The maintenance director indicated the items in the laundry bags appeared to be towels. He stated if the items in the bag had been brought down for the agency to pick up they should not have remained in the area. He sated they cleaned the pit containing the compactor every 2 months and wash it down every 4 months when the</p>	F 812	<p>the compactor, the addition of new doors and cleanliness of compactor area will limit any exposure to pests.</p> <p>Who will Monitor the situation to ensure it does not happen again and frequency of monitoring.</p> <p>Dietary Manager will check on all Facilities once (1) a week for one (1) month and Twice (2) a month thereafter to ensure Maintenance has repaired all necessary Facilities. Dietary Manager will report any Maintenance issues immediately to Maintenance Supervisor and Monitor the progress of each issue. Dietary Manager will check that laundry storage area is clean and free of pests once (1) a week for one (1) month and every two (2) weeks thereafter.</p> <p>These checks will be documented and will be reviewed in the QA committee X6 months.</p>		

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F 812	<p>Continued From page 6</p> <p>compactor was picked up for servicing. The Maintenance director stated he was not made aware of the insect activity.</p> <p>2. A continuous observation of the facilities meal service on 6/20/18 from 11:30am to 12:01pm revealed:</p> <p>A. Dietary staff #1, Dietary Staff #2, Dietary Staff #3 and Dietary Assistant #1 were observed to have facial hair and no chin guards were worn. The 4 male dietary staff were observed to actively prep food items.</p> <p>B. The range hood was observed as covered in a layer of grease to be dripping from the grates to floors.</p> <p>Interview with Dietary Assistant #1 on 6/20/18 at 2:45pm revealed all refrigerators were supposed to have a thermometer. He stated there was not a thermometer on the sandwich line refrigerator. The temperature log dated for 6/20/18 on 6/19/18 was an oversight by dietary staff. He indicated that he filled in the date of 6/20/18 on the temperature log and staff had placed the temperature on the incorrect date. The Dietary Assistant stated that the male dietary staff with facial hair had not been wearing chin guards and he did not think it was required. He further indicated it was supposed to be restaurant style and in restaurants they don't have to wear chin guards. He further stated the laundry collected in laundry bags located beside the compactor were items that were supplied from an outside agency. The outside agency would bring new supplies and pick up the ones used on Thursday's. He stated, "we have always put them down there". He revealed he had communicated to the facility that</p>	F 812			

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F 812	<p>Continued From page 7</p> <p>there was an insect issue. He indicated the facility had implemented interventions to include a bug zapper in the hallway and dietary staff had created a mixture and placed it the kitchen that attracted the insects. The Dietary Assistant revealed hand wash station #1 tended to get clogged and he had not notified maintenance. He stated pest control had come out and sprayed regularly bug activity. It was the responsibility of the dishwashers to clean the service elevator daily. Dietary Assistant #1 stated the odor of garbage had always been an issue and he was unaware of the cleaning schedule for the facility compactor.</p> <p>Interview with the Dietary Manager on 6/20/18 at 3:41 pm revealed it was expectation that a creation date and a use by date be visible on opened items. He further stated he made observation for expired food items 2 times weekly and his staff monitored the dates daily. He revealed that once an item had been opened it should be labeled with use by date. He further indicated dietary staff communicated items that needed to be fixed with the front desk who would make a maintenance request.</p> <p>Interview with the outside pest control service provider on 6/20/18 at 4:16 pm revealed he provided services at the facility every Thursday. He identified the small flying insect to as a "fungus gnat". He had provided the facility with a fly light that was placed in the hallway to prevent the large number of fungus gnats and flies. He stated that upon return for a follow up visit he noted that the light had been removed. He inquired why the light was removed and was notified that facility maintenance had removed it to another location. He stated he was aware that</p>	F 812			

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F 812	Continued From page 8 the double doors did not fully close. He further revealed he was aware of the laundry that was collected in the compactor area and it was commonly placed there by the facility. He stated the laundry bags with soiled items would keep flies due to the moisture. He stated the insects would breed in moisture and had a source of food. He stated he had saw ants in the kitchen area eating food items that ware left on the kitchen floor. He further stated the compactor had no lid and as a result flies and other insects had an easy way in and out of the compactor. He stated that due to the double doors not adequately closing the flying insects would migrate into other areas to include the dry food storage, and the service elevator that he described as having spills from trash being transported to the compactor.  Interview with DON on 6/21/18 at 11:54 am revealed it was her expectation that thermometer be in refrigerators and that thermometer were visible. She further stated it was her expectation that staff would have made maintenance aware that the double doors leading to the compactor were not adequately closing and implement measures to prevent the large number gnat activity. The DON revealed concerns regarding maintenance or pests should be provided to the front desk so that a request could be submitted to the appropriate department. The DON further revealed it was her expectation that all male staff with facial hair wear a chin guard while in the kitchen and soiled laundry not be kept in the area around the compactor.	F 812			
F 814 SS=F	Dispose Garbage and Refuse Properly CFR(s): 483.60(i)(4)	F 814		7/20/18	

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F 814	<p>Continued From page 9</p> <p>§483.60(i)(4)- Dispose of garbage and refuse properly. This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation and staff interviews the facility failed to ensure garbage and refuse was disposed of properly and failed to maintain the area free of debris for 1 of 1 trash compactors.</p> <p>The findings included:</p> <p>1. During an initial tour of the facility kitchen on 6/19/18 at 10:14am revealed:</p> <p>A. A strong odor of garbage was present throughout the kitchen while food was being prepared.</p> <p>B. The stairwell leading to the compactor, dry food storage, walk in refrigerator and walk in freezer had areas of black substance underneath the second set of stairs. A strong odor of garbage could be smelled when the stairwell was entered. Small flying insects and flies were present in the stairwell.</p> <p>C. The double doors leading to the facility compactor was observed as not fully close as evidenced by the doors not joining leaving a gap between the doors. The area surrounding the facility compactor revealed a blue cart with laundry bags. The items in the laundry bags were observed to be hanging from the bags and had a dried brown substance on them. The laundry bags and items in the bags were observed be covered in many small flying insects and flies. Numbers of small flying insects and flies were observed to be landing on items around the compactor and entering and exiting the</p>	F 814	<p>1. In response to alleged deficiencies A, B, C of proper maintenance of garbage facilities. The Maintenance crew has removed all stored equipment and cleaned all facilities leading downstairs and in the vicinity of the compactor. The Maintenance crew is repairing all necessary facilities to remove waste smell. New doors were installed on 7/11/2018, this will prevent the waste smell and any pest from coming inside the facility. The Stairwell is being sanded and repainted to maintain facilities. All downstairs facilities are being sanded and repainted. All parts and materials have been ordered and work will be underway by 7/20/2018. A Wall is being built around the waste compactor to separate the waste compactor from other areas of the facility. All parts and materials have been ordered and this work will be underway by 7/20/2018. The Laundry bags will be stored in the new area beside the compactor, the addition of new doors and cleanliness of compactor area will limit any exposure to pests. The Laundry bags will be picked up on a weekly basis by outside agency. The area around the compactor and main drain will be power washed and cleaned every two months by the maintenance crew beginning July 2018. All Doors will remain closed at all times unless waste management company is collecting waste. All Dietary staff will report all Facility maintenance</p>		

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F 814	<p>Continued From page 10</p> <p>compactor shoot. The compactor was observed to be in a pit located in the basement of the building. The compactor had no cover and contained a shoot to dispose of waste. The shoot was observed to be covered in food items. The pit containing the compactor had a black substance covering the ground along with areas of standing water. Trash items were also observed in the pit around and under the compactor. An outside door to exit the compactor area had a sign on the door with the words "keep door closed". These doors were observed be open and lead outside.</p> <p>Interview with the Dietary Assistant #1 on 6/19/18 at 11:00pm revealed the reason for the fly activity in the kitchen was due to maintenance staff, facility staff and deliveries that would come through the basement door entrance. The Dietary Assistant indicated that not closing the exterior doors allowed flies to enter the compactor area. He stated the odor from the compactor was strong and that was the reason for the odor in the upstairs kitchen. He revealed the laundry bags stacked in the large blue container were from the kitchen. He stated that an outside agency removed the items on Thursdays and would deliver new items. He indicated the compactor area was the location that the kitchen laundry had always placed after use.</p> <p>During an Interview and observation with the Director of Nursing (DON) and the Assistant Director of Nursing (ADON) on 6/19/18 at 11:27 am stated the items in laundry bags located beside the compactor were not residents clothing or linen. She further revealed there was insect activity on the outside of the laundry bags and</p>	F 814	<p>issue to a supervisor. Dietary supervisors will report all maintenance issues to the maintenance crew and Derek Cress (Dietary Manager). Derek Cress will follow up with Maintenance Manager after the completion of work. All Maintenance requests will be logged and Filed for one (1) year.</p> <p>Who will Monitor the situation to ensure it does not happen again and frequency of monitoring.</p> <p>Dietary Manager will check on all Facilities once (1) a week for one (1) month and Twice (2) a month thereafter to ensure Maintenance has repaired all necessary Facilities. Dietary Manager will report any Maintenance issues immediately to Maintenance Supervisor and Monitor the progress of each issue. Dietary Manager will check that laundry storage area is clean and free of pests once (1) a week for one (1) month and every two (2) weeks thereafter. Dietary manager will monitor each scheduled cleaning of waste collection area to ensure proper cleanliness is maintained.</p> <p>These checks will be documented and will be reviewed in the QA committee X6 months.</p>		

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CENTERS FOR MEDICARE & MEDICAID SERVICES

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F 814	<p>Continued From page 11</p> <p>inside the laundry bags. They indicated the dirty kitchen supplies shouldn't have been in the area around the compactor.</p> <p>During an interview with the facility Maintenance Assistant #1 on 6/20/18 at 8:15am an observation was conducted of the facilities compactor and double doors leading to the compactor. Maintenance Assistant #1 revealed he did not provide any maintenance regarding the facility compactor and had not been made aware of the double doors not closing. Maintenance Assistant #1 stated it appeared the laundry bags placed outside the compactor contained rags. Maintenance Assistant #1 described the rag as containing moisture and had food on them. He indicated the compactor did not have a cover but a drop slot that remained open. During the observation 3 black trash bags were located beside the blue bin containing the laundry directly beside the safety gait in front of the compactor shoot. Many small flying insects and flies were present.</p> <p>During an Interview with the Maintenance Director on 6/20/18 at 8:30am an observation was conducted of the facilities compactor. The maintenance director stated he was not made aware that the door leading to the compactor would not close. Upon observation of the double doors, the maintenance director stated that the hinges needed to be replaced. The facility had routine pest control services but he was unaware if pest control treated the compactor. The maintenance director indicated the items in the laundry bags appeared to be towels. He stated if the items in the bag had been brought down for the agency to pick up they should not have remained in the area. He sated they cleaned the</p>	F 814			

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F 814	<p>Continued From page 12</p> <p>pit containing the compactor every 2 months and wash it down every 4 months when the compactor was picked up for servicing. The Maintenance director stated he was not made aware of the insect activity.</p> <p>Interview with Dietary Assistant #1 on 6/20/18 at 2:45pm revealed the laundry collected in laundry bags located beside the compactor were items that were supplied from an outside agency. The outside agency would bring new supplies and pick up the ones used on Thursday's. He stated, "we have always put them down there". He revealed he had communicated to the facility that there was an insect issue. He indicated the facility had implemented interventions to include a bug zapper in the hallway and dietary staff had created a mixture and placed it the kitchen that attracted the insects. Dietary Assistant #1 stated the odor of garbage had always been an issue and he was unaware of the cleaning schedule for the facility compactor.</p> <p>Interview with the outside pest control service provider on 6/20/18 at 4:16 pm revealed he provided services at the facility every Thursday. He identified the small flying insect to as a "fungus gnat". He had provided the facility with a fly light that was placed in the hallway to prevent the large number of fungus gnats and flies. He further revealed he was aware of the laundry that was collected in the compactor area and it was commonly placed there by the facility. He stated the laundry bags with soiled items would keep flies due to the moisture. He stated the insects would breed in moisture and had a source of food. He further stated the compactor had no lid and as a result flies and other insects had an easy way in and out of the compactor. He stated</p>	F 814			

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F 814	Continued From page 13 that due to the double doors not adequately closing the flying insects would migrate into other areas to include the dry food storage, and the service elevator that he described as having spills from trash being transported to the compactor.  Interview with DON on 6/21/18 at 11:54 am stated it was her expectation that staff would have made maintenance aware that the double doors leading to the compactor were not adequately closing and implement measures to prevent the large number gnat activity. The DON revealed concerns regarding maintenance or pests should be provided to the front desk so that a request could be submitted to the appropriate department. The DON further revealed it was her expectation that soiled laundry not be kept in the area around the compactor.	F 814			
F 925 SS=F	Maintains Effective Pest Control Program CFR(s): 483.90(i)(4)  §483.90(i)(4) Maintain an effective pest control program so that the facility is free of pests and rodents. This REQUIREMENT is not met as evidenced by: Based on observation and staff interview the facility failed to put interventions in place to prevent insect activity in the kitchen, dry storage area and compactor area.  The findings included:  1. During an initial tour of the facility kitchen on 6/19/18 at 10:14am revealed:  A. Upon using the hand wash station #1, the sink was observed to clog. Tiny ants were	F 925	1. In Response to Alleged Deficiencies A, B, C, D, E, F of proper pest control program in place. We have contacted our pest control company on 7/5/2018 to inform them of any pests in the kitchen area. The pest control company has checked all pest control equipment to ensure each device is working properly. They maintain a schedule of each Thursday to do pest control at the facility. Dietary Staff will inform Pest Control Company within 24 hours of observance	7/20/18	

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F 925	<p>Continued From page 14</p> <p>observed to be floating in the water that was not draining from the sink. 4 tiny ants were observed to be crawling around the sink. Below hand wash station #1 was a dried French fry and a rolled dried piece of food.</p> <p>B. A strong odor of garbage was present throughout the kitchen while food was being prepared.</p> <p>C. Tiny flying insects and fly's activity was observed on the service elevator and the kitchen.</p> <p>D. The stairwell leading to the compactor, dry food storage, walk in refrigerator and walk in freezer had areas of black substance underneath the second set of stairs. A strong odor of garbage could be smelled when the stairwell was entered. Small flying insects and flies were present in the stairwell.</p> <p>E. Dry food storage area was observed with the door open and fly activity was present. The smaller flying insect and flies were observed be flying in the hallway and in the dry food storage area.</p> <p>F. The double doors leading to the facility compactor was observed as not fully close as evidenced by the doors not joining leaving a gap between the doors. The area surrounding the facility compactor revealed a blue cart with laundry bags. The items in the laundry bags were observed to be hanging from the bags and had a dried brown substance on them. The laundry bags and items in the bags were observed be covered in many small flying insects and flies. Numbers of small flying insects and flies were observed to be landing on items around the</p>	F 925	<p>of any pests in any area of Dietary Services. The Dietary Staff will keep a log of all Requests made to pest control company made to include date and time of occurrence. This log was implemented July 1st 2018. These logs will be filed for one(1) year to insure pest control company is meeting the needs of the Facility. Derek Cress (Dietary manager) will ensure these logs are accurate and kept in an accessible location. The Maintenance Crew has cleared the Hand Sink from any clogs. If any further clogs occur they will be reported to maintenance and logged in maintenance log book. The Maintenance crew has removed all stored equipment and cleaned all facilities leading downstairs and in the vicinity of the compactor. The Maintenance crew is repairing all necessary facilities to remove waste smell. New doors were installed on 7/11/2018, this will prevent the waste smell and any pest from coming inside the facility. The Stairwell is being sanded and repainted to maintain facilities cleanliness. All downstairs facilities are being sanded and repainted. All parts and materials have been ordered and work will be well underway by 7/20/2018. A division wall is being built around the waste compactor to separate the waste compactor from other areas of the facility. All parts and materials have been ordered and work will be well underway by 7/20/2018. The Laundry bags will be stored in the new area beside the compactor, the addition of new doors and cleanliness of compactor area will limit any exposure to pests. The Laundry bags will be picked up on a</p>		

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F 925	<p>Continued From page 15</p> <p>compactor and entering and exiting the compactor shoot. The compactor was observed to be in a pit located in the basement of the building. The compactor had no cover and contained a shoot to dispose of waste. The shoot was observed to be covered in food items. The pit containing the compactor had a black substance covering the ground along with areas of standing water. Trash items were also observed in the pit around and under the compactor. An outside door to exit the compactor area had a sign on the door with the words "keep door closed". These doors were observed be open and lead outside.</p> <p>Interview with the Dietary Assistant #1 on 6/19/18 at 11:00 pm stated the reason for the fly activity in the kitchen was due to maintenance staff, facility staff and deliveries that would come through the basement door entrance. The Dietary Assistant indicated that not closing the exterior doors allowed flies to enter the compactor area. He stated the odor from the compactor was strong and that was the reason for the odor in the upstairs kitchen. He revealed the laundry bags stacked in the large blue container were from the kitchen. He stated that an outside agency removed the items on Thursdays and would deliver new items. He indicated the compactor area was the location that the kitchen laundry had always placed after use.</p> <p>During an Interview and observation with the Director of Nursing (DON) and the Assistant Director of Nursing (ADON) on 6/19/18 at 11:27 am revealed there was insect activity on the outside of the laundry bags and inside the laundry bags. They indicated the dirty kitchen supplies shouldn't have been in the area around the</p>	F 925	<p>weekly basis by outside agency. The area around the compactor and main drain will be power washed and cleaned every two months by the maintenance crew beginning July 2018. All Doors will remain closed at all times unless waste management company is collecting waste.</p> <p>Who will Monitor the situation to ensure it does not happen again and frequency of monitoring.</p> <p>Derek Cress (Dietary Manager) will conduct inspections of all areas of the Kitchen twice (2) a week for one (1) month until pest problem is controlled. Dietary Manager will Communicate with pest control company each week to ensure pest control needs are being met. After pest problem is under control the Dietary Manager will check once (1) a week ongoing for pests and report any finding to pest control company. All Maintenance issues will be followed up by Derek Cress (Dietary Manager) with The Maintenance Manager to ensure their completeness. Dietary Manger will Check all facilities ongoing monthly for Maintenance issues that could potentially result in pest control issues. Dietary Manager will check that laundry storage area is clean and free of pests once (1) a week for one (1) month and every two (2) weeks thereafter.</p> <p>These checks will be documented and will be reviewed in the QA committee X6</p>		

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F 925	<p>Continued From page 16 compactor.</p> <p>During an interview with the facility Maintenance Assistant #1 on 6/20/18 at 8:15 am an observation was conducted of the facilities compactor and double doors leading to the compactor. Maintenance Assistant #1 revealed he did not provide any maintenance regarding the facility compactor and had not been made aware of the double doors not closing. Maintenance Assistant #1 stated it appeared the laundry bags placed outside the compactor contained rags. Maintenance Assistant #1 described the rag as containing moisture and had food on them. He indicated the compactor did not have a cover but a drop slot that remained open. During the observation 3 black trash bags were located beside the blue bin containing the laundry directly beside the safety gait in front of the compactor shoot. Many small flying insects and flies were present.</p> <p>During an Interview with the Maintenance Director on 6/20/18 at 8:30 am an observation was conducted of the facilities compactor. The maintenance director stated he was not made aware that the door leading to the compactor would not close. Upon observation of the double doors, the maintenance director stated that the hinges needed to be replaced. The facility had routine pest control services but he was unaware if pest control treated the compactor. The maintenance director indicated the items in the laundry bags appeared to be towels. He stated if the items in the bag had been brought down for the agency to pick up they should not have remained in the area. He sated they cleaned the pit containing the compactor every 2 months and wash it down every 4 months when the</p>	F 925	months.		

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F 925	<p>Continued From page 17</p> <p>compactor was picked up for servicing. The Maintenance director stated he was not made aware of the insect activity.</p> <p>Interview with Dietary Assistant #1 on 6/20/18 at 2:45pm revealed the laundry collected in laundry bags located beside the compactor were items that were supplied from an outside agency. The outside agency would bring new supplies and pick up the ones used on Thursday's. He stated, "we have always put them down there". He revealed he had communicated to the facility that there was an insect issue. He indicated the facility had implemented interventions to include a bug zapper in the hallway and dietary staff had created a mixture and placed it the kitchen that attracted the insects. He stated pest control had come out and sprayed regularly for bug activity. It was the responsibility of the dishwashers to clean the service elevator daily. Dietary Assistant #1 stated the odor of garbage had always been an issue and he was unaware of the cleaning schedule for the facility compactor.</p> <p>Interview with the outside pest control service provider on 6/20/18 at 4:16 pm revealed he provided services at the facility every Thursday. He identified the small flying insect to as a "fungus gnat". He had provided the facility with a fly light that was placed in the hallway to prevent the large number of fungus gnats and flies. He stated that upon return for a follow up visit he noted that the light had been removed. He inquired why the light was removed and was notified that facility maintenance had removed it to another location. He stated he was aware that the double doors did not fully close. He further revealed he was aware of the laundry that was collected in the compactor area and it was</p>	F 925			

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F 925	<p>Continued From page 18</p> <p>commonly placed there by the facility. He stated the laundry bags with soiled items would keep flies due to the moisture. He stated the insects would breed in moisture and had a source of food. He stated he had saw ants in the kitchen area eating food items that ware left on the kitchen floor. He further stated the compactor had no lid and as a result flies and other insects had an easy way in and out of the compactor. He stated that due to the double doors not adequately closing the flying insects would migrate into other areas to include the dry food storage, and the service elevator that he described as having spills from trash being transported to the compactor.</p> <p>Interview with DON on 6/21/18 at 11:54 am revealed it was her expectation that staff would have made maintenance aware that the double doors leading to the compactor were not adequately closing and implement measures to prevent the large number gnat activity. The DON revealed concerns regarding maintenance or pests should be provided to the front desk so that a request could be submitted to the appropriate department. The DON further revealed it was her expectation that soiled laundry not be kept in the area around the compactor.</p>	F 925			