

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345459	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 07/13/2018
NAME OF PROVIDER OR SUPPLIER WILLOWBROOKE COURT SC CTR AT TRYON ESTATES			STREET ADDRESS, CITY, STATE, ZIP CODE 619 LAUREL LAKE DRIVE COLUMBUS, NC 28722		
(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 812 SS=E	<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 interview the facility failed to keep cold salads made with mayonnaise at 41 degrees Fahrenheit or below at the time of meal service.</p> <p>Findings included:</p> <p>On 07/12/18 11:26 AM, food temperatures started to be taken of foods being served to residents for the lunch meal which was scheduled to be served at 11:30 AM. The potato salad was observed in single serving bowls that were on a tray in the refrigerator, located in the small kitchen service area. The interior temperature of the refrigerator was at 44 degrees Fahrenheit. Dining Staff #1 indicated the potato salad was ready to be served</p>	F 812	<p>WillowBrooke Court does and will ensure that foods stored, prepared, distributed and served to residents are in accordance with professional standards for food safety.</p> <p>Potato salad was discarded and not served to residents on 7/12/18. Walk-in Coolers in the Main Kitchen and the Refrigerator in WillowBrooke Court Pantry were recalibrated from 40 degrees to 37 degrees. The Blast Chiller which will also be used if needed to chill cold foods has been serviced with a new keypad and temperatures were verified on 7/24/18.</p>	8/3/18	

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

TITLE

(X6) DATE

Electronically Signed

07/27/2018

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>directly from the refrigerator to the residents sitting at tables in the dining room.</p> <p>On 07/12/18 at 11:35 AM, a calibrated thermometer was used to take the temperature of the potato salad which registered 48 degrees Fahrenheit. Dining Staff #1 stated the potato salad could not be served.</p> <p>The Assistant Director of Culinary and Nutrition was interviewed 07/12/18 02:14 PM. She did not indicate a temperature had been taken of the potato salad prior to leaving the main kitchen. She had been made aware the potato salad, ready for service, was 48 degree at lunchtime. The Assistant Director of Culinary and Nutrition specified cold salads made with mayonnaise were to be kept under 40 degrees Fahrenheit before they left the kitchen for delivery to residents. She further indicated allowing salads made with mayonnaise and egg to rise above 41 degrees Fahrenheit for extended periods of time could lead to bacteria formation which could potentially make residents sick.</p> <p>During an interview on 07/13/18 01:30 PM, the Administrator stated that the culinary team immediately took a new refrigerator/freezer combination unit after discovering the temperature of the potato salad. She further stated it was her expectation that the food would be the correct temp, and if not, it would not be served.</p>	F 812	<p>On 7/12/18 a freezer was re-located to WillowBrooke Court Pantry to assist with maintenance of food temperature's. Maintenance Staff were re-educated by the Culinary Services Director on 7/12/18 to verify internal temperature's for Walk-in Coolers and Refrigerators. Potentially hazardous foods will be kept in a stainless steel pan or insulated crocks on ice during the complete meal service and not dished ahead of time. Lead Diet Aide and Diet Aide staff will be re-educated with in-services by the Nutritional Services Manager on this new procedure by 8/3/18.</p> <p>The Nutritional Services Manager, Registered Dietitian, Lead Diet Aide and the Administrator will oversee and monitor the food temperature's on the Meal Evaluation Form weekly for 4 weeks and bi-weekly thereafter. Random audits of food temperatures will also be conducted by the Lead Diet Aides during meal service during the next 4 weeks in the WillowBrooke Court dining room for accuracy. Audits will be conducted bi-weekly thereafter until consistent compliance is maintained.</p> <p>The Nutritional Services Manager and the Administrator are responsible for the on-going compliance of this regulation and will report audit findings to QAPI on a monthly basis.</p>		