

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

PRINTED: 02/24/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345494	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 02/06/2020
NAME OF PROVIDER OR SUPPLIER PEAK RESOURCES - GASTONIA			STREET ADDRESS, CITY, STATE, ZIP CODE 2780 X-RAY DRIVE GASTONIA, NC 28054		
(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	
E 000	Initial Comments	E 000			
F 000	An unannounced recertification survey was conducted on 02/03/20 through 02/06/20. The facility was found in compliance with the requirement CFR 483.73, Emergency Preparedness. Event ID# 8HW711.	F 000			
F 812 SS=E	INITIAL COMMENTS An unannounced recertification and complaint investigation survey was conducted on 02/03/20 through 02/06/20. A total of 7 allegations were investigated and none were substantiated. Event ID# 8HW711. 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 and facility staff	F 812	This Plan of Correction constitutes written	2/21/20	

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

TITLE

(X6) DATE

Electronically Signed

02/22/2020

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>interviews the facility failed to label and date food items and remove expired milk which were all available for resident use stored in 1 of 1 walk-in refrigerators and 1 of 1 dry storage areas in the facility's kitchen.</p> <p>Findings Included:</p> <p>A observation of the facility's walk-in refrigerator on 02/03/20 at 9:40 AM revealed a half bag of chopped lettuce with no date to indicate when it was opened, an undated half onion wrapped in clear plastic wrap, and a half empty gallon of whole milk with an expiration date of 01/27/20.</p> <p>An observation of the facility's dry storage area on 02/03/20 at 9:46 AM revealed an opened and undated bag of spaghetti noodles and egg noodles. There was no date to indicate when either had been opened.</p> <p>The Dietary Manager (DM) was present during the observations of the walk-in refrigerator and dry storage area and immediately removed the opened, undated food items and milk and discarded them. She reported the facility was without some scheduled staff but there was no excuse why there were opened, undated and expired food found in the refrigerator or dry storage room.</p> <p>During a follow up interview with the DM on 02/06/20 at 10:06 AM, she reported she could not determine where the breakdown occurred but stated there was a new dietary aide working over the weekend. The DM stated she typically came in on Monday mornings and would immediately check the storage areas for any foods that may have expired and not been removed or foods that</p>	F 812	<p>allegation of compliance for the deficiencies cited. However, submission of this Plan of Correction is not an admission that a deficiency exists. This Plan of Correction is submitted to meet requirements established by state and federal law.</p> <p>F-812</p> <ol style="list-style-type: none"> The half bag of chopped lettuce with no date to indicate when it was opened, an undated half onion wrapped in clear plastic wrap, and a half empty gallon of whole milk with an expiration date of 1/27/2020 observed in the facility's walk-in refrigerator was discarded immediately by the Dietary Manager. The opened and undated bag of spaghetti noodles and egg noodles that did not have a date to indicate when either had been opened were discarded immediately by the Dietary Manager. No residents were adversely affected by the deficient practice. The Dietary Manager inspected all areas of the kitchen and no other food was found to be left open or outdated. All food items were properly sealed, labeled and dated. The Dietary Manger in-serviced all dietary staff on labeling and dating of food items to include but not limited to all opened foods will be stored wrapped or in covered containers, labeled and dated, and arrange in a manner to prevent cross contamination, perishable items discarded 		

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F 812	<p>Continued From page 2</p> <p>had not been dated. She reported her staff knew the correct process for storing food and that the opened food items should have been placed in zip closure bags and dated before being stored. The DM explained she had placed flyers throughout the kitchen to serve as a reminder. The interview further revealed she did not know about the expired gallon of milk in the refrigerator and was uncertain how it ended up in there as the facility did not receive whole gallons of milk. She indicated their milk supplier only delivered individual use cartons.</p> <p>During an interview with the Administrator on 02/06/20 at 11:38 AM she reported she often audited the kitchen and storage areas and had not had an issue with kitchen staff not storing and dating food items correctly. She reported all open food items should be dated but felt it was an isolated incident. She also stated that expired food and milk should be removed from the storage areas when they reach their use by or expiration date.</p>	F 812	<p>prior to the expiration date, all packed food items will be kept clean, dry, properly sealed, labeled and dated. This was completed on 2/9/2020. Any dietary staff out on leave or on PRN status will be educated prior to them returning to duty. Any new hire will be educated on this process during orientation.</p> <p>4. An audit tool was developed to monitor proper labeling and dating of food items, to include discarding of expired items timely. The audit includes observations to ensure perishable items have not expired and proper storage/labeling of all items in the reach-in cooler, walk-in cooler, walk-in freezer, dry storage and all other storage areas within the kitchen. These audits will be conducted by the Cook/Designee daily for 4 weeks, weekly for four weeks and then monthly for one month. Furthermore, the Dietary Manager/Designee will audit biweekly for 4 weeks, weekly for 4 weeks then monthly for one month. The Administrator will audit these results to determine the need for further monitoring to ensure compliance with the POC. The Administrator will report results of the audits monthly to the Quality Assurance and Performance Improvement Committee.</p>		