

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

PRINTED: 03/27/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345365	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 02/27/2020
NAME OF PROVIDER OR SUPPLIER SIGNATURE HEALTHCARE OF KINSTON			STREET ADDRESS, CITY, STATE, ZIP CODE 907 CUNNINGHAM ROAD KINSTON, NC 28501		
(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 02/24/2020 - 02/27/2020. The facility was found to be in compliance with the requirement CFR 483.73, Emergency Preparedness. Event ID ZT3411.	F 000			
F 812 SS=D	INITIAL COMMENTS No deficiencies were cited as a result of complaint investigation of 2/27/2020 event ID: ZT3411. 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 observation and staff interviews, the facility failed to discard food items that were stored beyond the expiration or facility's tracking	F 812	1. The items in the refrigerator which were being stored out of date were discarded immediately when identified by	3/16/20	

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

TITLE

(X6) DATE

Electronically Signed

03/05/2020

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>dates in 2 of 2 refrigerators located in the kitchen area.</p> <p>The findings included:</p> <p>An observation with the food services director on 2/24/2020 at 11:05am revealed the following expirations:</p> <p>From the reach-in refrigerator: 10 cartons of pint size chocolate milks with an expiration date of 2/22/2020.</p> <p>From the walk-in refrigerator: Caesar dressing container was dated opened on 10/3. The food services director stated the dressing could be used up to 3 months from the opened date.</p> <p>Dijon Mustard container had an expiration date of 1/22/2020.</p> <p>Three boiled eggs without a shell were noted in a zip lock bag dated 2/20/2020.</p> <p>An interview with the dietary aide #1 on 2/27/2020 at 11:37am revealed a staff member was assigned to check the refrigerators daily for expirations. Dietary aide #1 noted cooked items were not left in the refrigerator for more than 3 days and milk cartons were checked before serving on the tray for expiration date. The dietary aide #1 further noted expired items were discarded.</p> <p>An interview conducted with the dietary cook #1 on 2/27/2020 at 1:29pm revealed food items in the refrigerator had a used by date on each item and if the date was expired, the food items were</p>	F 812	<p>the surveyor. Items in the refrigerator remain labeled and dated.</p> <p>2. All residents had the potential to be affected. The Dietary Manager and Assistant Dietary Manager completed an inspection of all food storage areas on 2/25/20 to identify items being stored out of date. No other items were found during this inspection.</p> <p>3. Education on the Food Storage policy will be conducted with the Dietary Staff by 3/9/20 by the Dietary Manager. Education on "Use-by Date" will also be conducted with the Dietary Staff by 3/9/20 by the Dietary Manager. This training will also be provided to all Dietary Staff upon hire during orientation.</p> <p>4. Ongoing audits by the Administrator, Registered Dietician, Dietary Manager, and Assistant Dietary Manager will be conducted for observation and review of all facility for food storage areas.</p> <p>5. These audits will be conducted daily for four weeks, weekly for two weeks, and monthly for three months. All data will be summarized and presented to the facility Quality Assurance and Performance Improvement meeting monthly by the Administrator. Any issues or trends identified will be addressed by the QAPI committee as they arise, and the plan will be revised to ensure continued compliance. The QAPI committee consists of the Administrator, DON, Staff Development Coordinator, MDS coordinator, Admission Coordinator, Rehabilitation Manager, Medical Director, Director of Social Services, and Environmental Services. Other members</p>		

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F 812	Continued From page 2 thrown away. Dietary Cook #1 noted left over food was refrigerated for 3 days and the refrigerator was checked daily for expiration dates. On 02/27/2020 at 1:33pm, the food services director noted a staff member was assigned daily to check the refrigerators for expired items and expired food items were discarded. On 2/27/2020 at 1:55pm the administrator stated expired food items should not be in the refrigerators.	F 812	may be assigned as the need should arise.	