

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

PRINTED: 07/29/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345478	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 07/01/2020
NAME OF PROVIDER OR SUPPLIER HARNETT WOODS NURSING AND REHABILITATION CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 604 LUCAS ROAD DUNN, NC 28334	
(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 An unannounced COVID-19 Focused Survey was conducted on 07/01/20. The facility was found in compliance with 42 CFR §483.73 related to E-0024 (b)(6), Subpart-B-Requirements for Long Term Care Facilities. Event ID# Z0M811.	E 000		
F 000	INITIAL COMMENTS An unannounced COVID-19 Focused Infection Control and Complaint Investigation Survey was conducted on 07/01/20. The facility was found in compliance with 42 CFR §483.80 infection control regulations and has implemented the CMS and Centers for Disease Control and Prevention (CDC) recommended practices to prepare for COVID-19. Event ID #Z0M811.	F 000		
F 812 SS=F	1 of 1 complaint allegations was unsubstantiated. Event ID #Z0M811. 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.	F 812		7/16/20

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

TITLE

(X6) DATE

Electronically Signed

07/13/2020

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>§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:</p> <p>Based on observation and staff interview the facility failed to keep a floor fan clean which was blowing toward the steam table and into the food preparation area of the kitchen. Findings included:</p> <p>During an observation of the kitchen on 07/01/20 at 11:38 AM a large floor fan was oscillating and blowing into the kitchen. The fan was located about ten feet in front on the steam table unit. The face, blades, and back of the fan were coated with a thick layer of dirt and long strands of dust. At this time the Dietary Manager (DM) stated she thought environmental services was responsible for cleaning kitchen fans every couple of weeks, but she reported she was unsure about the last time this particular fan was cleaned.</p> <p>During an interview with the Director of Environmental Services on 07/01/20 at 11:51 AM she stated environmental services was not responsible for keeping any equipment in the kitchen clean. She commented the maintenance department would be more likely to clean kitchen fans.</p> <p>During a follow-up observation of the kitchen on 07/01/20 at 1:18 PM the large floor fan was still oscillating and blowing into the kitchen. The fan was located about ten feet in front on the steam table unit. The face, blades, and back of the fan were coated with damp clumps of dust and dirt.</p>	F 812	<p>Harnett Woods acknowledges receipt of the Statement of Deficiencies and proposes this Plan of Correction to the extent that the summary of findings is factually correct and to maintain compliance with applicable rules and provisions of quality of care of residents. The Plan of Correction is submitted as a written allegation of compliance.</p> <p>Harnett Woods's response to this Statement of Deficiencies does not denote agreement with the Statement of Deficiencies nor does it constitute an admission that any deficiency is accurate. Further, Harnett Woods reserves the right to refute any of the deficiencies on this Statement of Deficiencies through Informal Dispute Resolution, formal appeal procedure and/or any other administrative or legal proceeding.</p> <p>F812</p> <p>On 7/1/2020 the dietary manager wiped down the identified fan.</p> <p>On 7/1/2020 the maintenance director removed the identified fan from the kitchen to break down and perform further cleaning.</p> <p>On 7/2/2020 the dietary manager added</p>		

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F 812	<p>Continued From page 2</p> <p>At this time the DM stated she wiped down the fan as best as she could until the Maintenance Manager (MM) could break the fan down and clean it better. The DM reported it was important to keep all kitchen fans clean so they would not blow dust and dirt into food and onto food preparation surfaces, causing cross-contamination.</p> <p>During an interview with the facility's MM on 07/01/20 at 2:52 PM he stated the maintenance department was responsible only for keeping the mechanical part of the fan in good working condition and clean. He reported the kitchen fans were not on his cleaning schedule currently, but he commented he thought it was important that these fans be cleaned so that the food being prepared would not be contaminated. The MM stated he thought the tall oscillating fan was used mainly in the dish machine area because during the summer it got so hot in that area of the kitchen.</p>	F 812	<p>fan cleaning to the Food Service cleaning schedule.</p> <p>An in-service with 100% of dietary, maintenance, central supply, and housekeeping staff was initiated on 7/6/2020 on topics of ensuring all kitchen equipment is clean, to include fans, and regulation 483.60. The in-service was completed 7/10/2020.</p> <p>The maintenance director, housekeeping supervisor, or central supply clerk will conduct an audit of the kitchen fan 5x per week x4 weeks, then 3x per week x2 weeks utilizing the food service cleaning schedule audit tool to ensure its cleanliness. Any issue with cleanliness will be immediately addressed by the dietary manager or lead cook.</p> <p>The Administrator will review and initial the food service cleaning schedule audit tools weekly x 6 weeks for compliance and to ensure all areas of concern have been addressed.</p> <p>The Executive QAPI committee will meet monthly and review the results of the food service cleaning schedule audit tools and address any issues, concerns and/or trends and to make changes as needed, to include continued frequency of monitoring x 3 months.</p>		