### Summary Statement of Deficiencies

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#### (3) Infection Control

- Space and facilities for housekeeping equipment and supply storage shall be provided in each service area. Storage for bulk supplies and equipment shall be located away from patient care areas. The building shall be kept in good repair, clean, sanitary and safe at all times.

#### This Rule Is not met as evidenced by:

- Type C Pending Penalty #19

- Tennessee Code Annotated 689-11-804(c)19

- The nursing home shall be kept in good repair, clean, sanitary and safe at all times.

- Based on observation and interview, it was determined the facility failed to ensure the environment was clean and sanitary as evidenced by black and white substances on shower chairs, presence of hair, greenish/black substance on a hoover lift, brown, black and green substances on a stretcher and yellow/brown substances on toilet seats in 2 of 2 (side 1 and side 2 shower rooms) shower rooms.

#### The findings included:

1. Observations in the side 1 shower room on 7/18/11 at 5:45 PM, revealed eight black hairs in the sink, a mauve color mesh back shower chair with a large amount of white substance on the mesh part of the chair back and smears of a black substance under the toilet seat and on the polyvinyl chloride (PVC) pipe. An Invacare Reliant 450 hoover lift with a large amount of green/black substance in a clump and smeared on the left lift.

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**Title:** Administrator  
**Date:** 8/4/11  
**Signature:** [Signature]

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**Division of Health Care Facilities**

**State:** Tennessee  
**Date:** 7/20/11
**N 645**  Continued From page 1

hook that holds the sling. A maroon color
getchair with a brown substance on the right side
of the handrail. A green color mesh back shower
chair with hairs in a yellow/brown color substance
under the toilet seat and green/black substance
under the seat and PVC pipe, and a seat belt on
the left side with brown substance. A stretcher
along the PVC pipe on the top left side near the
foam pad with three black hairs and along the top
side of the bottom left side with smeared
black/green substances.

Observations in the side 1 hall shower room on
7/19/11 at 3:15 PM, revealed a maroon color
mesh back shower chair with a large amount of
white substance on the mesh part of the chair
back and smears of a black substance under
the toilet seat and on the PVC pipe. A maroon color
terrain with a brown substance on the right side
of the handrail. A green color mesh back shower
chair with hairs in a yellow/brown color substance
under the toilet seat and green/black substance
under the seat and PVC pipe, and a seat belt on
the left side with brown substance. A stretcher
along the PVC pipe on the top left side near the
foam pad three black hairs and along the top
bottom left side smeared black/green substances.

2. Observations in the side 2 shower room on
7/19/11 at 6:40 PM, revealed a maroon color
mesh back shower chair with green/black
substances under the toilet seat and PVC pipe
connector. The shower chair also had a large
area of white substance on the mesh back.

Observations in the side 2 hall shower room on
7/19/11 at 3:15 PM, revealed an Invacare Reliant
450 hoyer lift with a large amount of green/black
substance in a clump and smeared on the left lift.

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hook that holds the sling. A mauve color mesh back shower chair with green/fleck substances under the toilet seat and PVC pipe connector. The chair also had a large area of white substance on the mesh back.

3. During an interview in the side 1 hall shower room on 7/19/11 at 3:30 PM, the Director of Nursing (DON) confirmed the findings of unsanitary equipment in side 1 and side 2 shower rooms. The DON stated, "...yes, I see it..."

(9) Food and Dietetic Services.

(b) The nursing home must designate a person, either directly or by contractual agreement, to serve as the food and dietetic services director with responsibility for the daily management of the dietary services. The food and dietetic services director shall be:

2. A graduate of a dietetic technician or dietetic assistant training program, correspondence or classroom, approved by the American Dietetic Association; or,

This Rule is not met as evidenced by:

Based on review of the Dietary Manager's (DM) personnel file and interview, it was determined the facility failed to ensure the DM was a graduate of a state-approved course in food service supervision.

The findings included:
Division of Health Care Facilities

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION

NAME OF PROVIDER OR SUPPLIER: BELCOURT TERRACE NURSING HOME

STREET ADDRESS, CITY, STATE, ZIP CODE: 1710 BELCOURT AVENUE, NASHVILLE, TN 37212

ID PREFIX TILE: TN1902

PROVIDER'S PLAN OF CORRECTION

(1) PROVIDER/SUPPLIER IDENTIFICATION NUMBER

ID PREFIX TAG

N 749

Review of the DM's personnel file review revealed there was no record that the DM was a graduate of a state-approved course in food service supervision.

During an interview in the Administrator's office on 7/20/11 at 10:00 AM, the Administrator stated, "...the [DM] doesn't have a certificate..."

N 769

1200-8-8-06(9)(j) Basic Services

(9) Food and Dietary Services.

(j) Prepared foods shall be kept hot (140°F or above) or cold (45°F or less).

This Rule is not met as evidenced by:

Type C Pending Penalty #33

Tennessee Code Annotated 66-11-804(9)(j)33
Prepared foods shall be kept hot (140°F or above) or cold (45°F or less).

Based on policy review, observation and interview, it was determined the facility failed to serve chicken breast at 140 degrees Fahrenheit (F) or above.

The findings included:

Review of facility's "FOOD SAFETY" policy documented, "...cooked poultry breasts should be maintained at a temperature of 170 degrees... Cook foods to a safe temperature to kill microorganisms..."

Observations in the kitchen on 7/19/11 beginning at 11:45 AM, revealed the fried chicken breast was noted to have a temperature on the tray line of 128 degrees F.

N-769

I. III. Fried chicken on the steam table is meeting food temperature guidelines.

III. Dietary staff has been re-education on kitchen sanitation/cleaning requirements, food handling, temperature for foods on steam table, thawing foods and hand washing.

IV. The Administrator, Dietary Manager and/or Designee will complete random food temperature checks 2 times a week for 4 weeks, weekly for 4 weeks, then monthly for 2 months. Results of the audits will be reviewed at the Quality Assurance meetings for revisions as needed.

V. Completion Date: August 17, 2011
During an interview in the kitchen on 7/19/11 at 11:45 AM, the DM was asked about the temperature of the chicken. The DM confirmed the tray line temperature of 129 degrees F for the fried chicken was too low.