INITIAL COMMENTS

An annual recertification survey and complaint investigation #29108, #30125, and #30413, were completed on October 1 - 3, 2012, at Trevecca Health Care Center. No deficiencies were cited related to complaint investigation #29108, #30125, and #30413, under 42 CFR PART 482.13, Requirements for Long Term Care Facilities.

F 371 FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY

The facility must -
(1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and
(2) Store, prepare, distribute and serve food under sanitary conditions

This REQUIREMENT is not met as evidenced by:
Based on observation and interview, the facility failed to provide sanitary storage of food and equipment.

The findings included:

Observation of the dietary department on October 1, 2012, from 10:35 a.m. until 11:30 a.m., revealed the following:
1. One measuring cup stored in a container of thickener and available for use;
2. The food processor was wet and had water standing in the bottom of the mixing bowl and disposable equipment.

The facility will procure food from sources approved or considered satisfactory by Federal, State or local authorities and store, prepare, distribute and serve food under sanitary conditions.

1. The measuring cup stored in a container of thickener and available for use was removed immediately. All other containers were checked and found in compliance.
2. The food processor had just been washed following preparation of one lunch item, the mixing bowl was returned to the Robot-Coupe for preparation of the next lunch item at the same time the Surveyors were touring the Kitchen. The mixing bowl was immediately removed from the Robot-Coupe and was dried with a disposable towel.
3. Twenty six of twenty six sheet pans were removed from the area and dried with disposable towels.

(cont. next page)
Continued from page 1

3. Twenty-six of twenty-six sheet pans were wet and available for use;
4. The floor in the main dietary department was wet with a slippery substance without a Wet Floor Sign present;
5. Thirteen of thirteen two inch steam table pans were stored wet and available for use;
6. One large container of Peanut Butter in the dry storage area had a loose cracked lid on it and available for use;
7. Four of four, four inch steam table pans were stored wet and available for use;
8. Seven scoops were stored wet with standing water in the bottom of the scoop and available for use;
9. Fifteen one-half steam table pans were stored wet and available for use;
10. Thirteen sliced banana pieces, undated in the walk in refrigerator and available for use;
11. One pan of rolls in the dry storage area, undated and available for use;
12. The following items were open, undated, and available for use, in the reach in refrigerator:
   a. Cottage Cheese, three six ounce serving cups;
   b. Applesauce, one six ounce serving cup;
   c. Grapes, three six ounce serving cups;
   d. Two - Tomato Juice in small cups;
13. The following items were open, undated, and available for use in the salad prep area:
   a. Yellow food coloring, 32 ounce container;
   b. Red food coloring, 32 ounce container;
   c. Two - Lemon extract, 16 ounce

4. At time of the inspection the Dietary Manager instructed the Dietary workers to place WET FLOOR signs in the appropriate areas. The Dietary workers mapped the floor again after they finished preparing lunch for the residents.
5. Thirteen of thirteen two inch steam table pans were removed from the storage area and dried with disposable towels.
6. The large container of Peanut Butter was discarded immediately.
7. Four of four, four inch steam table pans were removed from storage and dried with disposable towels.
8. The seven scoops that were stored wet were removed, washed and dried with disposable towels.
9. Fifteen one-half steam table pans were removed and dried with a disposable towel.
10. The thirteen sliced banana pieces had just been prepared for snacks. They were dated immediately.
11. The pan of rolls was dated immediately.
12. The Cottage Cheese, Applesauce, Grapes and Tomato Juice had just been prepared for lunch service. They were dated immediately.
13. The following items were dated immediately: Yellow food coloring; red food coloring; 2 Lemon Extract; Blue food coloring; Salt; Food Sprinkles and Chocolate Syrup. The manufacturers date on each container (cont. next page)
### Statement of Deficiencies and Plan of Correction

**Provider/Supplier/Lic. Identification Number:** 445112  
**Multiple Construction:**  
**A. Building:**  
**B. Wing:**  
**Date Survey Completed:** 10/03/2012

**Name of Provider or Supplier:** Trevecca Health Care Center  
**Street Address, City, State, Zip Code:** 329 Murfreesboro Rd, Nashville, TN 37210

<table>
<thead>
<tr>
<th>ID</th>
<th>Prefix</th>
<th>TAG</th>
<th>Summary Statement of Deficiencies (Each deficiency must be preceded by full regulatory or LSC identifying information)</th>
<th>ID</th>
<th>Prefix</th>
<th>TAG</th>
<th>Provider's Plan of Correction (Each corrective action should be cross-referenced to the appropriate deficiency)</th>
<th>Completion Date</th>
</tr>
</thead>
</table>
| F371 | CONT. | From page 2 containers;  
  d. Blue food coloring, 32 ounce container;  
  e. Salt, 26 ounce container;  
  f. Food sprinkles, 207 gram container;  
  g. Chocolate syrup, 24 ounce container;  
  14. Lettuce and tomatoes were being prepped on the end of the three compartment sink on a cutting board with wash and sanitizer water in the compartments next to the food;  
  15. A thirty gallon trash can had 6 ounce serving bowls in it that were wet and stored open side up, and available for use;  
  16. A thirty gallon trash can was full of wet bowls with standing water in some of them and available for use;  
  Continued observation on October 1, 2012, at 10:35 a.m., in the dietary department food preparation area revealed a 5.5 pound container of onion powder, a 5.5 pound container of ground black pepper, and an 8 pound container of beef base all opened, undated, and available for use.  
  Interview with the Dietary Manager on October 1, 2012, at 10:37 a.m., in the food preparation area, confirmed the containers were to have been dated and labeled upon being opened, and made available for use.  
  Continued observation on October 1, 2012, at 10:50 a.m. in the dietary department dry storage area, revealed dented cans stored in the canned food storage rack available for use; a 115 ounce can of Tomato Soup, a 108 ounce can of black | F371 | CONT. | was in compliance and the items were not expired, although dietary failed to label/date once opened.  
  14. Employee was moved to the food preparation area and instructed immediately on cross contamination and proper food preparation techniques.  
  15/16. The thirty gallon trash can was discarded and the bowls removed and dried with disposable towels immediately.  
  17. The onion powder, ground pepper, and a container of beef base were dated immediately. The manufacturers date on each container was in compliance and the items were not expired, although dietary failed to label/date once opened.  
  18. The dented cans were removed from the can rack and placed on the dented can cart immediately.  
  The Dietary Manager instructed his staff on October 4, 2012 on the following corrective measures:  
  1. All scoops will be stored in an utensil bin. No scoops are to be stored in the dry storage bin.  
  2. All food processors, mixing bowls, sheet pans, two inch steam table pans, four inch steam table pans, scoops, one half steam table pans, all bowls and all other kitchen equipment and dishes are to be stored appropriately in order to facilitate | |

**OCT 24 2012**
Continued From page 3

eyed peas, a 105 ounce can of diced potatoes, and a 110 ounce can containing cut yams.

Interview with the Dietary Manager on October 1, 2012, at 10:51 a.m., in the dry storage room, confirmed the cans were improperly stored and were available for use.

Interview with the Dietary Manager on October 1, 2012, at 11:30 a.m., in the dietary department, confirmed dented cans were to be removed from stock, there needed to be a Wet Floor Sign in the kitchen area, the pans needed to be dried prior to being stored for use, all items stored in the walk in refrigerator, dry storage area, and spice storage area were to be labeled with the date once they were opened, no scoops or measuring cups were to be stored in the thickener, the food processor was to be dried prior to storage, all food items with broken lids were to be disposed of and not placed back on the shelf, bowls were to be dried prior to use, and food was not to be prepped or plated directly on the three compartment sink.

F 371

F 371 (cont.)

air drying. 3. Wet Floor signs must be placed after mopping the floor to caution employees and promote safety.

4. All containers of food with loose crocked lids must be discarded immediately.

5. All foodstuff including cottage cheese, applesauce, grapes, tomato juice, food coloring, lemon extract, salt, food sprinkles, chocolate syrup, containers of onion powder, ground black pepper, beef base etc must be labeled and dated without exception.

All dented cans must be stored in the dented can storage rack and returned to the supplier for credit.

Food is not to be prepped or plated directly on the three compartment sink.

Another mandatory inservice will be held October 23, 2012, for all Dietary staff regarding the above issues in addition to infection control, safety, contamination and storage. See attached F371.

The Dietary Supervisors will complete a daily checklist to ensure compliance with storage, preparation, distribution and service of food under sanitary conditions. Dietary supervisors will correct any conditions out of compliance immediately and submit checklist to Dietary Manager for review.

(cont. next page)
Continued From page 3

eyed peas, a 105 ounce can of diced potatoes, and a 110 ounce can containing cut yams.

Interview with the Dietary Manager on October 1, 2012, at 10:51 a.m., in the dry storage room, confirmed the cans were improperly stored and were available for use.

Interview with the Dietary Manager on October 1, 2012, at 11:30 a.m., in the dietary department, confirmed dented cans were to be removed from stock, there needed to be a Wet Floor Sign in the kitchen area, the pans needed to be dried prior to being stored for use, all items stored in the walk in refrigerator, dry storage area, and spice storage area were to be labeled with the date once they were opened, no scoops or measuring cups were to be stored in the thickener, the food processor was to be dried prior to storage, all food items with broken lids were to be disposed of and not placed back on the shelf, bowls were to be dried prior to use, and food was not to be prepped or plated directly on the three compartment sink.

Dietary Manager, Dietary Consultant and Director of Nutritional Services will monitor on a daily and weekly basis to ensure compliance. Reports will be addressed in the quarterly QI meetings. The Administrator will spot check the Dietary Department often to ensure policies are being followed.