### F 000 INITIAL COMMENTS

During the annual recertification survey at NHC Healthcare Smithville, Complaint #TN00026212 was investigated and no deficiencies were cited under 42 CFR Part 483.13, Requirements for Long Term Care.

### F 371 SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSO IDENTIFYING INFORMATION)

**F 371 FOOD PROCUREMENT, 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 serve hot food at a temperature of 140 degrees or above to residents in one of three dining areas.

The findings included:

- Observation of dining in the Reflection dining room, at 11:35 a.m., on October 5, 2010, revealed the following hot food temperatures.

  - Baked Pork Chop-111 degrees.
  - Tuna Fish-132 degrees.
  - Mechanical soft Pork Chops-110 degrees.
  - Pureed Pork Chop-120 degrees.

- Continued observation revealed these food items...

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**LABORATORY DIRECTOR OR PROVIDER/SUPPLIER REPRESENTATIVE SIGNATURE**

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 patient. (See instructions) Except for nursing homes, the findings stated above are dischargeable 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 dischargeable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is required to continued program participation.
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were not reheated before serving to the residents.

Interview with the Dietary Manager at 11:30 a.m.,
in the Reflection dining room, confirmed the food
was served to the residents at a temperature
below 140 degrees.