Dietary Manager placed the rice in an appropriate container, the teflon skillet was discarded and replaced with a new teflon skillet. Dirty towels and cloths were placed in appropriate containers. The broom was placed in its proper storage area. The partners were instructed to cover their hair and beards and then instructed on proper handwashing techniques.

Dietary Manager checked each of the following: food stored in appropriate containers, each teflon skillet for carbon build-up, dry towels and cloths, storage of brooms, each dietary partner for proper restraints, proper handwashing of each dietary partner.

3. Dietary Manager inspected dietary partners on food stored in appropriate containers, checking teflon skillets for carbon build-up, dry towels and cloths, storage of brooms, proper restraints and handwashing.

Dietary Manager will QA weekly x 4 for accuracy and will continue until substantial compliance is met.

Dietary Manager will QA monthly beginning 12/23/10 until substantial compliance is met.
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<tr>
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<th>Summary Statement of Deficiencies</th>
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<td>N 767</td>
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Observations in the kitchen on 11/15/10 at 10:00 AM and 4:18 PM and on 11/16/10 at 3:35 PM, revealed a large open bag of rice stored on a shelf in the food preparation area.

During an interview in the kitchen on 11/16/10 at 3:35 PM, the Dietary Manager stated, "It [rice] should be in a closed container to keep something from getting in it."

2. Observations in the kitchen on 11/15/10 at 4:18 PM, revealed the cook preparing a grilled cheese sandwich in a skillet that had missing Teflon, multiple scratches on the inside and large amounts of carbon buildup along the top edge and bottom.

During an interview in the Dietary Manager's (DM) office on 11/16/10 at 8:15 AM, the DM held the Teflon skillet and stated, "It has too much carbon. This one should have been taken out. It shouldn't be used."

3. Observations in the kitchen on 11/15/10 at 10:00 AM, revealed a dirty dry towel on the food preparation counter and on 11/16/10 at 4:38 PM revealed a dirty wet towel on the floor next to the racks of clean cups and bowls.

Observations in the kitchen on 11/16/10 at 6:20 AM, revealed a dirty wet cloth hanging on top of the clean dish rack.

Observations in the kitchen on 11/16/10 at 3:15 PM, revealed 2 dirty towels hanging on the end of a utility cart.

During an interview in the kitchen on 11/16/10 at...
Continued From page 2

3:15 PM, the DM was asked what he would expect staff to do with towels and cloths that have been used. The DM stated, "They should put the towels in the bin for dirty and the wet cloths in the sanitizing solution in a bucket." After looking at the dirty towels on the utility cart the DM confirmed the towels should not be left in the kitchen.

4. Observations in the kitchen on 11/16/10 at 8:15 AM, revealed a broom with the bristles up resting on the end of the clean dish counter.

5. Review of the facility's "PERSONAL HYGIENE" policy documented, "...3. Hair restraints... Dietary partners shall wear hair restraints such as hats, hair coverings, or nets, beard restraints... and worn to effectively keep hair from contacting exposed food; clean equipment, utensils, and linens..."

Observations in the kitchen on 11/15/10 at 10:05 AM, revealed dietary staff member #2 placed eating utensils in napkins and moved a cart of prepared desserts with his beard uncovered.

Observations in the kitchen on 11/15/10 at 10:15 AM, revealed dietary staff member #1 went throughout the kitchen wearing a cap. Her hair was not covered.

Observations in the kitchen on 11/16/10 at 8:15 AM and 8:40 AM, revealed dietary staff member #3 was cooking at the stove and was working at the prep table wearing a cap. His hair and beard was not covered.

Observations on the 400 unit on 11/16/10 at 11:35 AM, revealed dietary staff member #1 served food from the steam table wearing a cap.
Continued From page 3

Her hair was not covered.

Observations in the kitchen on 11/16/10 at 3:15 PM, revealed dietary staff member #4 was working in the food prep area. His beard was not covered.

Observations in the kitchen on 11/17/10 at 9:30 AM, revealed dietary staff member #3 was cooking at the stove and was working at the prep table wearing a cap. His hair was not covered.

During an interview in the DM's office on 11/17/10 at 9:30 AM, the DM was asked if the dietary staff was expected to have their hair and beards covered. The DM stated, "They wear nets or caps and a beard cover." The Regional Registered Dietician stated, "They wear the caps, but their hair in the back is short and not covered."

6. Review of the facility's "HAND WASHING" policy documented, "...All partners handling food products or contacting equipment used in food preparation should wash their hands... 1. Hands should be washed... after leaving and returning to a food preparation area..."

Observations in the kitchen on 11/15/10 at 4:20 PM, revealed dietary staff member #2 left the department to take a cart out and returned to the department. Dietary staff member #2 did not wash his hands after returning to the department or before beginning to roll silverware.

During an interview in the kitchen on 11/15/10 at 4:25 PM, dietary staff member #2 was asked if he had washed his hands. Dietary staff member #2 stated, "No, I did not wash my hands."