N 767  1200-8-6(9)(i) Basic Services

(9) Food and Dietetic Services.

(i) Food shall be protected from dust, flies, rodents, unnecessary handling, droplet infection, overhead leakage and other sources of contamination whether in storage or while being prepared and served and/or transported through hallways.

This Rule is not met as evidenced by:
Type C Pending Penalty #22

Tennessee Code Annotated 68-11-804(c)(22):
Food shall be protected from dust, flies, rodents, unnecessary handling, droplet infection, overhead leakage and other sources of contamination, whether in storage or while being prepared and served and/or transported through hallways.

Based on policy review, observation and interview, it was determined the facility failed to ensure kitchen sanitation was maintained to ensure safe and sanitary conditions as evidenced by unsecured and improperly stored caustic chemicals, used kitchen equipment stored over boxes with food crumbs on top of the boxes, failure to date and/or label opened or prepared food and food items, dirty floors, needed maintenance repairs not completed on 3 of 4 (1/26/14, 1/27/14 and 1/28/14) days of the survey. Facility staff entered the kitchen without wearing hair coverings on 2 of 3 (1/26/14 and 1/28/14) days of kitchen observations.

The findings included:

RECEIVED
FEB 21 2014
**McNairy County Health Care Center**

835 East Poplar Avenue
Selmer, TN 38375

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<table>
<thead>
<tr>
<th>ID PREFIX TAG</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)</th>
<th>ID PREFIX TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)</th>
<th>COMPLETE DATE</th>
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<tbody>
<tr>
<td>N 767 Continued From page 1</td>
<td>1. Review of the facility's &quot;Janitor Closet&quot; policy documented, &quot;...Clean, organized...&quot; Review of the facility's &quot;Handle Stored Chemicals Sensibly&quot; policy documented, &quot;...Keep storage areas clean, neat, and free of dust...&quot; Review of the facility's &quot;POISONOUS AND TOXIC MATERIALS&quot; policy documented, &quot;...Only those poisonous and toxic materials that are required to maintain the kitchen in a sanitary condition shall be permitted in the pot washing area...When not in use, poisonous and toxic materials should be stored on shelves which are used for no other purpose, or stored in a place outside the food storage, food preparation, and clean equipment and utensil storage areas...&quot; Review of the facility's &quot;Proper Food Storage Stock Room&quot; policy documented, &quot;...Chemical Storage... Cleaning supplies and chemicals should be stored in a locked room... away from food preparation and storage areas...&quot; Observations in the janitor closet in the kitchen on 1/26/14 from 9:25 AM until 9:40 AM, revealed a toaster with bread crumbs spilled under it was sitting on top of a cardboard box. The box had scattered mouse droppings on top of it and a hole in the wall under the sink the length of the wall. During an interview in the kitchen on 1/28/14 at 11:35 AM, the Certified Dietary Manager (CDM) was asked what she thought about the cleaning closet. The CDM stated, &quot;It was quite cluttered...&quot; Observations in the freezer/refrigerator room on 1/26/14 at 9:25 AM and 1/28/14 at 12:00 PM, revealed the exit door was not sealed at the bottom, resulting in ability to see daylight from the</td>
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<tr>
<td>N 767</td>
<td>Corrective Action: 1. (a) On 1/28/14 the toaster and box were removed and the closet was cleaned, the exit door was sealed, chemicals were removed from underneath the eye was station. (b) On 1/26/14 the sandwiches were removed from the refrigerator, onion rings were dated, and all bulk items were labeled and dated. (c) On 1/28/13 the kitchen floor and dry storage room floors were machine scrubbed. (d) On 1/26/14 the FSS educated the Maintenance Supervisor on using a hair cover. 2. On 1/28/14 the FSS made kitchen rounds to ensure the storage closet was clean, no chemicals were stored under eye wash station, sandwiches were dated, bulk food items were labeled and dated, floors were clean and all personnel had on a hair cover.</td>
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N 767 Continued From page 2 outside.

During an interview in the kitchen on 1/28/14 at 12:00 PM, the CDM was asked about the gap under the exit door. The CDM stated, "You can still see under the corner [to the outside]."

Observations in the kitchen on 1/28/14 at 3:40 PM, revealed a milk crate under the eye wash station between the handwashing sink and the clean pan rack with a gallon of pine sol, one gallon of bleach and a spray bottle of bleach.

Observations in the kitchen on 1/27/14 at 1:40 PM, revealed a milk crate under the eye wash station between the handwashing sink and the clean pan rack with two gallons of bleach and one gallon of pine sol.

During an interview in the CDM's office on 1/26/14 at 3:45 PM, the CDM was asked why chemicals were now located under the eye wash station in the kitchen. The CDM stated, "I was told today that our chemicals should be stored next to the eye wash station."

2. Review of the facility's "Proper Food Storage - Stock Room" policy documented, "...All foods must be dated."

Review of the facility's "NON PERISHABLE FOOD ITEMS" policy documented, "...Opened food items in dry storage should be stored in a closed container to prevent contamination. These items should be labeled appropriately and dated, using the date in which the product was opened... Staple items such as flour, sugar, and commis should be stored in clean, closed containers and labeled... All stored items should have an expiration date."

3. On 1/26/14 the DON conducted in-service training for dietary staff on cleanliness of storage closets, cleanliness of floors, chemical storage, dating and labeling food and use of hair cover.

4. The Administrator and FSS will conduct routine kitchen rounds to ensure floors are clean, chemicals are properly stored, food is properly labeled and stored, and a hair net is used and report findings to the QA & A Committee quarterly.

COMPLETION 1/28/14
Observations in the kitchen on 1/26/14 from 9:10 AM until 9:40 AM revealed the following:

a. A tray of 16 prepared sandwiches wrapped in paper were in the reach-in cooler. The sandwiches were not dated.

b. An opened zip lock bag of onion rings in the freezer with no date.

c. The dry storage room had the following openad bulk items stored and undated: a container of raisin bran, a container of corn flakes, a container of Cheerios, a container of rice krispies, a container of graham cracker crumbs, a container of egg noodles, a container of macaroni noodles, a large container of dried white beans, and a container of rice not labeled or dated.

During an interview in the kitchen on 1/26/14 at 9:10 AM, Cook #1 was asked if the sandwiches in the reach-in cooler should be dated. Cook #1 stated, "Yes, probably." Cook #1 was then asked why there was not a date on the bag of onion rings in the freezer. Cook #1 stated, "It [date] probably rubbed off."

During an interview in the kitchen on 1/26/14 at 11:35 AM, the CDM was asked if the prepared sandwiches should be dated. The CDM stated, "Yes."

During an interview in the dry storage area on 1/26/14 at 12:05 PM, the CDM was asked why the bulk containers were not dated. The CDM stated, "I never heard that about bulk food."

3. Review of the facility's "Proper Food Storage - Stock Room" policy documented, "...Keep it Clean and Safe... Clean up all spills immediately..."
Review of the facility's "Floors" policy documented, "...When cleaning floors, be sure to clean under work tables/equipment... All dry food storage areas should be swept and mopped each shift..."

Observation in the kitchen on 1/26/13 at 9:05 AM revealed the kitchen floor was dirty with mashed food scattered over the floor.

Observations in the dry storage room on 1/26/14 at 9:40 AM revealed the floor was dirty under the shelves with black dirt and grime, the walkway was sticky and there was a liquid substance in the floor under the shelves.

During an interview in the CDM office on 1/26/14 at 3:46 PM, the CDM was asked who was responsible for cleaning in the dietary department? The CDM stated, "The dietary staff."

Observations in the dry storage area on 1/26/14 at 12:05 PM revealed the floor was dirty under the shelves with black dirt and grime.

During an interview in the dry storage area on 1/26/14 at 12:05 PM, the CDM was asked what the residue on the floor was. The CDM stated, "Looks like grease..."

4. Review of the facility's "PERSONAL HYGIENE" policy documented, "Hair covering must be worn at all times with all hair under covering..."

Observations in the kitchen on 1/26/14 at 11:25 AM and 12:05 PM, and 1/28/14 at 12:10 PM, maintenance worker #1 walk through the kitchen and enter the dish room with no hair cover.
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Observations in the kitchen on 1/28/14 at 11:35 AM, maintenance worker #2 stood on a crate taking the vent down from the ceiling. Maintenance worker #2 had no hair cover on.

During an interview in the kitchen on 1/28/14 at 12:15 PM, the CDM was asked if anyone was allowed in the kitchen without a hair restraint. The CDM stated, "...everyone wears a hair bonnet..."