STATEMENT OF DEFICIENCIES
AND PLAN OF CORRECTION

NAME OF PROVIDER OR SUPPLIER
NHC HEALTHCARE, COLUMBIA

STREET ADDRESS, CITY, STATE, ZIP CODE
101 WALNUT LANE
COLUMBIA, TN 38401

PROVIDER/SUPPLIER/CLIA
IDENTIFICATION NUMBER:
TN6005

MULTIPLE CONSTRUCTION
A. BUILDING
B. WING

DATE SURVEY COMPLETED
06/15/2011

<table>
<thead>
<tr>
<th>(X4) ID</th>
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N 767 1200-8-6-06(9)(i) Basic Services

<table>
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<th>(i) Food and Dietetic Services.</th>
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<td>(i) Food shall be protected from dust, files, 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.</td>
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This Rule is not met as evidenced by:
This is a Type C Pending Penalty #22.

Tennessee Code Annotated 68-11-804(c)22: Food shall be protected from dust, files, 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 food was stored and prepared under sanitary conditions as evidenced by expired buttermilk, opened and not dated food, condensation dripping on clean cereal bowls, flies in the kitchen, food particles on the equipment stored in the clean area, handling food in an unsanitary way and chemical concentration of three compartment sink on 3 of 3 (6/13/11, 6/14/11, and 6/15/11) days of the survey.

The findings included:

1. Observations in the kitchen on 6/13/11 at 10:50 AM, on 6/14/11 at 9:50 AM and on 6/15/11 at 12:50 PM, revealed a 1/2 gallon carton of

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Butter milk was discarded.

All food items in refrigerator and freezer were covered and dated with open date.

DS #1 was counseled regarding the handling of food unsanitary.

Chemical concentration in 3 compartment sink was corrected.

Condensation drip in bowl was resolved.

Tomato and lemon slicer was cleaned.

Flies were removed from kitchen.

All dietary partners were in-serviced regarding disposing of expired butter milk, covering and dating open boxes of food items, flies, condensation dripping in bowls, food particles on clean equipment, handling food unsanitary, and chemical concentration of 3 compartment sink.

Dietary manager will observe for expired butter milk, covering and dating open boxes of food items, flies, condensation drip on bowls, food particles on clean equipment, handling of food unsanitary, and chemical concentration of 3 compartment sink weekly x 4 or until substantial compliance is met.

The Dietary Manager will report compliance to the QA committee monthly beginning July until substantial compliance is achieved.

S

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

ADMINISTRATOR

RECEIVED

Continuation sheet 1 of 5
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buttermilk with sell by date 6/13/11 stored in the walk in refrigerator.

During an interview in the kitchen on 6/15/11 at 12:50 PM, the Dietary Manager (DM) was asked if the buttermilk should be used. The DM looked at the date and stated, "...No, shouldn't be [used]..."

2. Review of the facility's "Safety & [and]
Sanitation Best Practice Guidelines,
SANITATION, REFRIGERATOR AND FREEZER
STORAGE" guideline documented, "...9. Foods will be stored in their original container or
...wrapped tightly in moisture-proof film, foil,
...Clearly labeled..."

Observations in the kitchen on 6/13/11 at 10:45 AM, revealed an opened box of hamburger patties uncovered and not labeled with open date stored in the walk in freezer.

Observations in the kitchen on 6/13/11 at 6:30 PM, revealed open and uncovered cream cheese and a box of sausage patties open and uncovered stored in the walk in refrigerator.

Observations in the kitchen on 6/14/11 at 9:50 AM, revealed opened boxes of turkey bacon, hamburger patties and waffles stored in the walk in freezer with no date when they were opened.

During an interview in the kitchen on 6/13/11 at 6:30 PM, the DM stated, "...yes, it [cream cheese] is open and not covered on the end... yes the sausage patties are not covered... boxes should be dated when opened..."

During an interview in the kitchen on 6/14/11 at 1:00 PM, the DM stated, "...food should be
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covered with parchment paper and bags should have been pulled [tight], boxes should be dated when opened, frozen items should be covered..."

3. Observations in the kitchen on 6/14/11 at 10:00 AM, revealed Dietary Staff (DS) #1 was wearing a black zip up hooded jacket preparing the meat. DS #1 placed the meat in a large stock pot on the stove top, placed her left arm elbow deep into the stock pot and broke up the meat with her bare hand then pulled her sleeved arm out revealing a red food substance on the sleeve at the elbow.

During an interview in the dry storage room on 6/14/11 at 1:00 PM, the DM stated, "[staff] not supposed to put arm in the pan..."

4. Review of the facility's "Safety & Sanitation Best Practice Guidelines, SANITATION, MANUAL WAREWASHING" guideline documented, "...4. Sanitize in the third sink, by immersing items in... b. A chemical sanitizing solution at the proper concentration and at the correct temperature for the sanitizer used. Test the solution with a test kit to assure adequate concentration of chemical and record..."

Observations in the kitchen on 6/13/11 at 10:45 AM and 6:30 PM, on 6/14/11 at 1:00 PM and on 6/15/11 at 12:45 PM, revealed the PHydroin papers Quaternary (QT) - 40 measured below 200 parts per million (PPM) when the sanitizer compartment of the three compartment sink was tested.

During an interview in the kitchen on 6/13/11 at 10:45 AM, the DM stated, "It [sanitizer] was right earlier. I will redo."
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Continued From page 3

During an interview in the kitchen on 6/13/11 at 6:30 PM, the DM stated, "It [sanitizer] was right earlier. I will redo."

During an interview in the kitchen on 6/14/11 at 1:00 PM, the DM stated, "It [sanitizer] was right earlier. I will redo."

During an interview in the kitchen on 6/15/11 at 12:45 PM, the DM stated, "I had to adjust it [sanitizer] earlier to get it right. I'll adjust it again."

5. Observations in the kitchen on 6/13/11 at 6:30 PM, revealed condensation dripping down from the air vent onto the clean storage area of the cereal bowls.

During an interview in the kitchen on 6/13/11 at 6:30 PM, the DM stated, "probably the air conditioning unit dripping."

6. Review of the facility's "Safety & Sanitation Best Practice Guidelines, CLEANING PROCEDURES, SLICER" guideline documented, "1. After each use... 2. Wash all removable parts in detergent solution in pot and pan sink. Rinse in clear water and sanitize in sanitizing solution..."

Observations in the kitchen on 6/13/11 at 6:30 PM, revealed the tomato slicer located in the clean storage area with 6 black/green colored substances and one large red tomato piece in the slicer blades. The lemon slicer was stored in the clean storage area with a medium piece of lemon pulp in the blade. Another tomato slicer was located in the clean storage area with dried green/black hard material in the slicer.

During an interview in the kitchen on 6/13/11 at 6:30 PM, the DM stated, "...We had tomatoes
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<td>today but did not use this slicer... It looks like tomato left in the slicer... yes, it [tomato slicer] was cleaned and on the clean rack...&quot;</td>
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During an interview in the kitchen on 6/13/11 at 6:55 PM, the DM stated, "...It is lemon in the slicer... yes, it had been cleaned already... that is an old tomato slicer we have not used in two years, yes there is a substance in the old tomato slicer..."

7. Observations in the kitchen on 6/13/11 at 10:45 AM and on 6/14/11 at 9:50 AM, revealed multiple flies in the kitchen preparation area.

During an interview in the kitchen on 6/13/11 at 10:45 AM, the DM stated, "Yes, I see the flies."

During the group interview on 6/14/11 at 10:00 AM, the residents attending the group interview were asked "Do you ever see insects or rodents here? "Resident #7 stated, "...sometimes see flies..."