N 1.1200-56-06(9)(i) Basic Services

(9) Food and Dietary 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 food was prepared under sanitary conditions as evidenced by baking pans with carbon build up and greasy vent hood on 3 of 3 days (10/27/13, 10/28/13 and 10/29/13) of the survey.

The findings included:
- Review of the facility's "Safety & Sanitation Best Practice Guidelines" policy documented, "...manual cleaning and sanitizing of pots, pans...
- Remove all traces of food and detergent...

Observations in the kitchen on 10/27/13 at 10:45 AM, revealed 2 large pots being used with a large

NHC Hillview will ensure food is prepared under sanitary conditions. NHC Hillview removed all baking pans with carbon build up and replaced with new baking pans. 11-12-13
Dietary manager to reinspect dietary partners on ensuring all baking pans are free of carbon build up. 11-30-13
Dietary manager to inspect baking pans weekly X 3 to ensure all baking pans are without carbon buildup.
Results will be communicated to QA committee.
<table>
<thead>
<tr>
<th>ID</th>
<th>PREFIX</th>
<th>TAG</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES</th>
<th>PROVIDER'S PLAN OF CORRECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>N 767</td>
<td>Continued From page 1</td>
<td></td>
<td>amount of carbon buildup on the bottoms, 8 stored baking sheets with large amount of greasy carbon buildup on the outside edges, small hood over the gas range with greasy brown buildup and a baking sheet that was laying on surface by the three compartment sink with greasy carbon build up on the outside edges.</td>
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<tr>
<td>N 767</td>
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<td>Observations in the kitchen on 10/28/13 at 3:00 PM and 10/29/13 at 11:40 AM, revealed 8 stored baking pans and 3 stored muffin pans with greasy carbon buildup on the outside of the pans.</td>
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<td>During an interview in the kitchen on 10/29/13 at 2:30 PM, the Dietary Manager was asked if the baking pans and muffin pans should have carbon buildup on them. The Dietary Manager stated, &quot;No, that [carbon build up on pans] shouldn't be...&quot;</td>
<td></td>
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</tbody>
</table>