Actions taken are as follows:

Immediate Actions:
Head Nurse educated nurses present about safe and secure handling of medications. (Attachment P)

Policy and Procedure Review:
- Medication Prescribing, Ordering, and Transcribing Policy
- Medication Administering and Monitoring Policy
- Safe/Secure Storage and Handling of Medications Policy
  (Attachment Q)

Practice Changes:
- Assessed flow of resident rooms to facilitate medication pass process and reconfigured furniture in room to reflect above assessment. (Attachment R)
- Bedside table placed near computer access to provide space for medication preparation (Attachment R)

Education:
- Education provided to nurses on Medication Administration Policy and Safe/Secure Storage and Handling of Medication policy to include bullet point process flow (Attachment S)
  (65 % as of 9/10/2010)
- Education provided to Skilled Nursing Facility staff regarding revised room set up. (Attachment T)
  (53.6 % as of 9/10/2010)
- Education provided to Skilled Nursing Facility Environmental Services staff regarding revised room set up. (Attachment T)
  9/8/2010 100%

Performance Improvement, Monitoring and
Continued from page 6.

hall to the medication cart to obtain an injection cap. Nurse #1 left the Forteo injection of RR #1's overbed table. Nurse #1 came back into the room and administered the Forteo injection to RR #1. Nurse #1 did not keep the medication secured or under direct surveillance when leaving the room to obtain the injection cap. 

During an interview across from the Nurses’ Station on the high hall on 8/25/10 at 1:20 PM, Nurse #1 confirmed she left the Forteo injection on RR #1's overbed table. Nurse #1 stated, “This was her medication she had taken at home and I really did not think it was a problem [leaving the Forteo medication at the bedside].”

1200-8-5-06(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(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 and observations, it was determined the facility failed to ensure food was stored off the floor and the walk-in cooler floor was clean of a spill in 1 of 4 (walk-in cooler #1) food storage areas.

The findings included:

Review of the facility’s “Food Storage Policy” documented, “…Procedure...1. Storage areas have open type shelving or pallets that are at least 5 inches off the floor and 12 inches below the ceiling.

Actions taken are as follows:

Policy and Procedure Review:

- Food Storage Policy reviewed (Attachment L) 8/31/2010

Practice Changes:

- Developed food storage process (Attachment L) 8/31/2010
- Implemented cleaning matrix to include cooler, freezer and storeroom on checklist. (Attachment M) 9/2/2010
- Implemented CMS/Regulatory Checklist to be completed monthly (Attachment N) 9/3/2010

Education:

- Education provided to Food Nutrition Services managers on P 371: Sanitation (Attachment O) 9/2/2010 100% compliance
- Food Nutritional Services staff educated on revised food storage process. (Attachment O) 9/2/2010 100% compliance
- Food Nutrition Services staff educated about cleaning matrix. (Attachment O) 9/2/2010 100% compliance
Continued from page 7.

2. Storage areas, refrigerators, and freezers are cleaned daily with disinfection as necessary for cleanliness."

Observations of walk-in-cooler #1 on 8/23/10 at 9:30 AM revealed the following:

a. A box of peeled potatoes stored on the floor.
b. An opened container of single serving Thick and Easy had spilled on the floor.

Observations of the right back corner of the walk-in-cooler #1 on 8/24/10 at 9:15 AM revealed a carton of milk and a packet of cheese lying on the floor under a pallet.

Performance Improvement, Monitoring and Reporting:

- Review results of CMS/Regulatory Checklist monthly and report to the Skilled Nursing Facility PI Committee quarterly.
- Review results of cleaning matrix and report to Skilled Nursing Facility PI Committee quarterly

9/3/2010