**N 767: 1200-8-6-.06(9)(i) Basic Services**

1. **Food and Dietetic Services.**

   (1) 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.

   All expired items (milk, juice, thicken-n-easy) were immediately removed and discarded from all refrigerators. Microwave on 3rd floor was cleaned immediately. CNA’s were re-inserviced on proper handwashing during meal service immediately once concern was made known. Staff Development Coordinator or designee will continue to inservice staff on proper handwashing during meal service. 8/31/13

   Staff Development and/or designee will do random audits to ensure proper handwashing technique continues. These audits will be submitted monthly to QA for 3 months and then quarterly as needed.

   The Food Service Manager re-inserviced dietary aides on checking for dates on items to ensure safety and wholesomeness. 8/16/13

   The Food Service Manager and/or designee will perform audits to ensure that expired items are sent over to facility. These audits will be performed daily for 2 weeks and then...
non-food items and supplies used in food preparation shall be stored in such a manner as to prevent contamination to maintain the safety and wholesomeness of the food for human consumption... The [use by] date is the last date that a food can be consumed... Remove from storage any items for which the expiration date has expired...

a. Observations in the 2nd floor kitchen on 7/29/13 at 7:25 AM, revealed 3 cartons of 1 percent (%) low fat milk with an expiration date of July 24, 2013; a quart can of grape juice with a "Use by" date of July 24, 2013; 2 containers of Thick and (5) Easy with a "Use by" date of 3/29/13; and 2 containers of Thick & Easy with a "Use by" date of 3/11/13. There was an opened half pint container of milk with no label or date.

During an interview in the 2nd floor kitchen on 7/29/13 at 7:30 AM Human Resource staff member #1 confirmed the expired dates by saying an affirmative "mmm-hmmm."

b. Observations in the 3rd floor kitchen on 7/29/13 at 7:10 AM, revealed the microwave was dirty, there were 15 (8 ounce) containers of Thick & Easy with a "Use by" date of 3/5/13; 15 (8 ounce) containers of Thick & Easy with a "Use by" date of 6/11/13; 11 (8 ounce) containers of Thick & Easy with a "Use by" date of 6/28/13; and 2 cans of Osmolite 1.5 Calorie with a "Use by" date of July 1, 2013.

During an interview in the D Main Hall on 7/30/13 at 7:50 AM, the Director of Nursing stated, "...I have a system... they (supplements and milk) must have been brought over on Friday that way... I check them myself every Friday..."
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During an interview in the conference room on 7/31/13 at 4:20 PM, the Food Service Manager (FSM) was asked what the delivery days are for patient nourishment on each floor. The FSM stated, "...the unit secretary fills out a request and provides the information to us at the hospital on Monday and Thursday and they are delivered the same day... expiration dates are checked daily by the dietary department and before bringing the items over... use by dates are treated as expiration dates... it is out of date if use by date is out..."

2. Review of the facility's "Handwashing" policy documented, "Staff and residents will wash their hands as necessary to prevent the spread of infections or germs... Appropriate Times for Staff to Wash Hands- Before and after caring for each resident and/or their units. This includes handling anything the resident has touched. Before handling a resident's food or food tray..."

   a. Observations on the 2nd floor, during the breakfast meal, on 7/23/13 at 7:34 AM, certified nursing assistant (CNA) #1 moved a wheelchair and bedside table in room 206 and then opened a milk and juice without washing hands.

   b. Observations on the 2nd floor, during the supper meal, on 7/30/13 at 4:30 PM, CNA #8 dropped the top of the cooler on the floor, picked it up and put it back on the cooler. CNA #8 then took a tray to room 206 and opened the resident's milk, salt and set the tray up without washing hands.

   Observations on the 2nd floor, during the supper meal, on 7/30/13 at 4:53 PM, CNA #8 opened the lid from the cooler, removed milk and took it to room 222 where she opened the milk, juice and...
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salt without washing hands.

c. Observations on the 2nd floor, during the supper meal, on 7/30/13 at 4:40 PM, CNA #9 moved a wheelchair and shoes and then opened the dessert and spices for a resident in room 212 without washing hands.

During an interview in the conference room on 7/31/13 at 1:32 PM, the Director of Nursing (DON) stated, "I expect staff to wash hands after moving tables and wheelchairs. When top of cooler was dropped on floor staff should have taken it to the kitchen and come back and sanitize their hands. When they moved the shoes and wheelchair they should have washed their hands."