<table>
<thead>
<tr>
<th>ID TAG</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES</th>
<th>PROVIDER'S PLAN OF CORRECTION</th>
<th>COMPLETE DATE</th>
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<tbody>
<tr>
<td>N 767</td>
<td>1200-8-6-06(9)(i) Basic Services</td>
<td>The King's Daughters and Sons Home shall protect food 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.</td>
<td>1/06/2011</td>
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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 and observations, it was determined the facility failed to ensure proper kitchen sanitation practices were maintained as evidenced by dirty equipment, glasses stored wet nesting and staff not wearing beard or hair covers.

The findings included:

- Review of the facility's, "Dietary- Employee Hygiene and Sanitary Practices" policy documented, "...Food services employees shall follow appropriate hygiene and sanitary procedures...".
- Hair nets or caps must be worn to keep hair from contacting exposed food, clean equipment, utensils and linens...

The Dietary staff was in-serviced by the Dietary Manager regarding employee hygiene and proper sanitation procedures which included education on hair nets and beard restraints being worn to keep hair from contacting exposed food, clean equipment, utensils and linens. The Dietary Manager procured and is wearing a beard cover while in the kitchen.

The stove, hood of stove, and grease trap of stove were immediately cleaned. To prevent this deficient practice from reoccurring the general inspection of the stove, including the hood and grease trap, will be done daily and cleaned as often as is necessary. Additional cleaning will be scheduled on a monthly basis to be performed by a dietary staff member and continued to be professionally cleaned twice a year.

Additional shelves and racks were added to the dish room providing more space to prevent wet nesting of glasses.

(N 767 continued next page)
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| N 767 | Continued From page 1 | During initial tour of the kitchen on 1/4/10 beginning at 9:35 AM revealed the following:  
  a. Gray dust on the hood of the stove.  
  b. Large white dried hard matter in the grease trap of the stove.  
  c. Dietary manager not wearing a cover over his beard.  
  Observations in the kitchen on 1/5/10 beginning at 8:50 AM revealed the following:  
  a. Forty-eight glasses stacked wet nesting.  
  c. The Dietary manager's beard was not covered.  
  Observations in the kitchen on 1/5/10 at 4:45 PM, revealed a dietary worker in the kitchen without a cover on his head. | N 767 | (N 767 continued) | Dietary procedures for maintaining standards for sanitary conditions and employee hygiene were updated to include these tasks and policies and cleaning schedules will be updated to reflect these changes.  
  Dietary staff were in-serviced on the proper sanitation practice; including the prevention of wet nesting.  
  The Dietary Manager or his designee shall inspect the kitchen each day to ensure that food items are stored, prepared, distributed and served under sanitary conditions. The Dietary Manager will audit weekly for three weeks to assure compliance is maintained. After 3 weekly reviews these audits will be done monthly until such time as it is determined that the department is fully in compliance. All audits will be reported to the Continuous Quality Improvement Committee for quarterly review. The CQI committee will monitor results and ensure consistency and compliance. | 1/06/2011 |

Division of Health Care Facilities
STATE FORM

DCIX11
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