N 767 1200-8-6-.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(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 and served under sanitary conditions as evidenced by a maintenance worker (Maintenance Worker #1) entered the kitchen where food was being served on the tray line without wearing a hair covering during 1 of 3 (11/14/13) days of the survey.

The findings included:

Review of the facility's "Use of... Hairnets" policy documented, "...PURPOSE: To prevent the spread of bacteria that may cause food borne illnesses... "PROCESS... I... Wear hair restraints (bonnets, caps, nets, to cover hair) when preparing or handling food..."

N 787 1200-8-6-.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. The facility will ensure that food is prepared and served under sanitary conditions.

1. The Maint. #1 worker was inserviced by Administrator on 11/14/13 on wearing proper hair covering when in kitchen.

2. As all residents have the potential to be affected, the following action has been taken:

Tray service for employee meals was revamped on 11/15/13. The dietary now prepares the trays and places them in a cart at the doorway to kitchen so no staff member needs to enter the kitchen for any reason.

Facility staff were inserviced by the Administrator on 11/14/13 regarding no one entering the kitchen without proper hair covering in...
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Observations in the kitchen on 11/14/13 at 11:42 AM, Maintenance Worker #1 walked into the kitchen without a hairnet and proceeded to obtain his tray from the trayline.

During an interview in the kitchen on 11/14/13 at 11:45 AM, the Certified Dietary Manager (CDM) was asked if the employees came into the kitchen without a hairnet to obtain their food. The CDM stated, "...They have been doing it for years..."

The kitchen staff was infrequently by CDM on 11/14/13 that no one is to be admitted into the kitchen without proper hair covering. This will include delivery persons.

The Administrator added this into the Silverchair Learning Systems session created for mandatory completion by all employees by 12/6/13.

3. The Dietary Supervisor and CDM will make random rounds of the kitchen to assure no one is without hair covering. Kitchen staff will be regularly questioned as to anyone attempting to enter without using hair coverings.

4. A QA Action Plan was completed and presented to QA Committee on 11/25/13 for approval by the Administrator. Administrator will routinely monitor kitchen activities to assure continued compliance. The Administrator, CDM, and Dietary Supervisor will report back to the QA Committee on outcomes for a period of three months.

12/6/13