<table>
<thead>
<tr>
<th>Requirement</th>
<th>Details</th>
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<td>(6) Medications</td>
<td>The facility will label in accordance with currently accepted professional principals, and include the appropriate accessory and cautionary instruction, and the expiration date when applicable.</td>
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Tennessee Code Annotated 68-11-804(c)7
All internal and external medications and preparations intended for human use shall be stored separately. They shall be properly stored in medicine compartments, including cabinets on wheels, or drug rooms. The cabinets or drug rooms shall be kept securely locked when not in use, and the key must be in the possession of the supervising nurse or other authorized persons. Axes or external medications shall not be stored in the same compartment and shall be labeled as such.

Based on policy review, observation and interview, it was determined the facility failed to ensure medications were stored properly as evidenced by one Advair diskus not used within 30 days of being removed from the foil pouch, loose pills, unlabeled medication, chemicals stored with medications and dirty drawers in 3 of 4 (West wing medication cart, Treatment cart and East hall medication cart) medication storage areas.

The findings included:
1. Review of the facility's medication storage

1) The facility will follow the "Medication Storage Policy", potentially harmful substances such as...cleaning supplies, disinfectants are clearly identified and stored in a locked area separately from medications... outdated, contaminated, or deteriorated medications... are removed from stock, disposed of according to procedures for medication disposal... and reordered from the pharmacy... medication storage areas are kept clean, well-lit, and free of clutter..."
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policy documented, "...Potentially harmful substances such as...cleaning supplies, disinfectants are clearly identified and stored in a locked area separately from medications. Outdated, contaminated, or deteriorated medications...are removed from stock, disposed of according to procedures for medication disposal...and reordered from the pharmacy...Medication storage areas are kept clean, well-lit, and free of clutter..."

2. Observations on the West wing on 2/19/14 at 8:43 AM, revealed the West wing medication cart had one Advair diskus 100/50 micrograms (mcg) with an open date of 1/8/14 with information on the outer package that stated the medication was to be disposed of 30 days after removal from the foil package.

During an interview on the West wing on 2/19/14 at 8:43 AM, Nurse #1 was asked if the Advair diskus 100/50 mcg was okay to administer to a resident. Nurse #1 stated, "It's good as long as the expiration date...my understanding is as long as it's not past the expiration date..." Nurse #1 was asked to review the package and the medication insert. Nurse #1 stated, "The package says discard 30 days after opening the foil package...it was opened 1/8/14...it is past 30 days..."

Observations on the West wing on 2/20/14 at 9:02 AM, revealed the West wing medication cart had a loose pill in the top right drawer and Victoza Liraglutide with open date 2/18/14 with no patient label and paper debris in the left third drawer.

During an interview on the West wing on 2/20/14 at 9:02 AM, Nurse #2 was asked who was responsible for making sure all medications are

2) The DON has trained the nursing staff that medications must be labeled with the patient's name and the date opened and if indicated the medication will be disposed of 30 days after opening.

The DON will perform weekly medication cart checks to monitor medications to ensure they are labeled and dated properly, and will monitor for expiration dates. 3/7/14

3) The DON has trained nursing staff on policy and procedures regarding cleaning supplies and they are not stored with medications.

The DON will perform weekly checks for the treatment carts to ensure cleaning supplies are not stored with medications.
<table>
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<tr>
<th>ID TAG</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES</th>
<th>ID TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION</th>
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<tr>
<td>N 729</td>
<td>Continued From page 2</td>
<td>N 729</td>
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<td>labeled properly and who was responsible for keeping the carts clean. Nurse #2 stated, &quot;All of our [nurses] responsibility... 3rd shift has a cleaning schedule...&quot;</td>
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<td>3. Observations in the medication storage room on 2/20/14 at 9:16 AM, revealed the Treatment cart had Micro-Kill wipes stored in bottom drawer of treatment cart with topical medications.</td>
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<td>During an interview in the medication storage room on 2/20/14 at 9:16 AM, Nurse #2 was asked if chemicals can be stored with medications. Nurse #2 stated, &quot;No, they shouldn’t be there.&quot;</td>
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<td>4. Observations in the hall in front of the medication storage room on 2/20/14 at 9:25 AM, revealed the East wing medication cart had sticky, pink residue, a brown, built-up substance and a loose pill in the bottom right drawer and sticky residue in the bottom left drawer.</td>
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<td>During an interview in the hall in front of the medication storage room on 2/20/14 at 9:25 AM, Nurse #1 was asked what the residue and the pill were in the bottom right and left drawers of the East wing medication cart. Nurse #1 stated, &quot;I don't know what that is... that's embarrassing...&quot; Nurse #1 was asked who was responsible for keeping the medication carts clean. Nurse #1 stated, &quot;That's one of third shift's duties...&quot;</td>
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<tr>
<td>N 767</td>
<td>1200-8-6-.06(9)(i) Basic Services</td>
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<td>(9) Food and Dietetic Services.</td>
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<td></td>
<td>(i) Food shall be protected from dust, flies, rodents, unnecessary handling, droplet infection, overhead leakage and other sources of</td>
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The facility will procure food sources approved or considered satisfactory by Federal, State or local authorities and store, prepare, distribute and serve food under sanitary conditions.
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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 or transported through hallways.

Based on policy review, review of in-service records, review of inspection notes and logs, review of refrigerator temperature logs, review of a personal file, observation and interview, it was determined the facility failed to ensure food was prepared and stored under sanitary conditions as evidenced by dirty drip pans on the stove, dietary staff with exposed hair in the kitchen, dietary staff with no evidence of kitchen sanitation training upon hire and food storage in a refrigerator with temperatures greater than 41 degrees Fahrenheit (F) on 2 of 3 (2/18/14 and 2/19/14) days of kitchen observation.

The findings included:

1. Review of the facility's "Sanitation... Policy Statement... Procedure... All utensils, counters, shelves, and equipment shall be kept clean, maintained in good repair, and shall be free from breaks, corrosions, open seams, cracks, and chipped areas..."

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1) All utensils, counters, shelves and equipment shall be kept clean, maintained in good repair, and shall be free from breaks, corrosions, open seams, cracks, and chipped areas

Cooking equipment will remain free of carbon buildup and drip pans will be cleaned periodically throughout the day. The Dietary Manager has trained staff on proper cleaning of equipment, drip pans, and has set a cleaning schedule to prevent carbon build-up.

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Review of the facility's dietary staff in-service dated 11/8/13, and presented by the Nursing Home Administrator documented, "...Stove must be scrubbed no Build-up..."

Observations in the kitchen on 2/18/14 at 10:00 AM, and on 2/19/14 at 5:15 PM, revealed black carbon build-up on 3 shallow baking pans, 1 medium baking pan and 1 stock pot.

Observations in the kitchen on 2/18/14 at 4:30 PM revealed the drip pans on the stove were lined with aluminum foil, and contained large amounts of grease and brown/black build-up.

During an interview in the kitchen on 2/18/14 at 10:00 AM, the Certified Dietary Manager (CDM) was asked about the black build-up on the pans. The CDM stated, "...I got some carbon cleaner in... going to work on these this evening..."

During an interview in the kitchen on 2/18/14 at 4:30 PM, the CDM was shown the dirty drip pans on the stove. The CDM stated, "They will change these out tonight."

2. Review of the facility's "Personnel Standards" policy documented, "...Policy Statement... Procedure... Hair nets, covering all of the hair, must be worn at all times while on duty..."

Review of the facility's dietary staff in-service dated 11/8/13, and presented by the Nursing Home Administrator documented, "...Hairnets always worn in kitchen..."

Observations on 2/18/14 at 11:54 AM, revealed the CDM entered the kitchen with her hair partially uncovered.

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2) Dietary Staff have been trained in proper use of hair nets. Employees have demonstrated knowledge and competency of this procedure. 3/3/14

3) Employees will be trained on safe food handling and preventing foodborne illness and demonstrate competency in these practices at time of employment prior to working with food or serving food to residents and will be documented in the employee’s personnel file.

Dietary employees have been trained on safe food handling and preventing foodborne illness and have demonstrated competency in these practices and has been documented in the employees' personnel files. 3/3/14
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Observations in the kitchen on 2/19/14 at 8:25 AM, 4:30 PM and 5:15 PM, revealed the CDM's hair was partially uncovered.

During an interview in the kitchen on 2/19/14 at 5:15 PM, the CDM was asked about having exposed hair in the kitchen. The CDM stated, "I didn't realize it was uncovered like that." She then pulled the hair cover over her exposed hair.

3. Review of the facility's "Preventing Foodborne Illness-Food Handling" policy documented, "...Policy Interpretation and Implementation... All employees who handle, prepare or serve food will be trained in the practices of safe food handling and preventing foodborne illness. Employees will demonstrate knowledge and competency in these practices prior to working with food or serving food to residents..."

Personnel record review for dietary staff member #1 revealed no documentation of training or orientation for kitchen / dietary sanitation at the time of employment.

4. Review of the facility's "Preventing Foodborne Illness-Food Handling" policy documented, "...Policy Statement... Food will be stored prepared, handled and served so that the risk of foodborne illness is minimized... This facility recognizes that the critical factors implicated in foodborne illness are... improper holding temperatures... With these factors as the primary focus of preventative measures, this facility strives to minimize the risk of foodborne illness to our residents... Functioning of the refrigeration and food temperatures will be monitored at designated intervals throughout the day and documented according to state-specific requirements... Potentially hazardous foods held

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4) The facility will follow the "Food Storage Policy", all readily perishable foods or beverages shall be maintained at temperatures of 41 degrees F or below.

Dietary Staff have been trained to read refrigerator thermometers and document those temperatures. Staff have been trained on appropriate temperatures for the refrigerators/freezers to be maintained and have been trained on procedure to report any malfunctions of equipment to the maintenance supervisor. The procedure set in place is a handwritten work order to be provided to the maintenance supervisor as soon as problem is indicated. Staff have been trained on proper procedure and disposal of perishables should temperatures exceed state-specified temperatures.

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in the "danger zone" (41 [degrees] F- [to] 135 [degrees] F) for more than 4 hours (if being prepared from ingredients at room temperature) or 6 hours (if cooked and then cooled) will be discarded..."

Review of the facility's "Food Storage" policy documented, "Policy Statement... Procedure... All readily perishable foods or beverages shall be maintained at temperatures of (41 [degrees] F) or below for cold items..."

Review of the facility's "Monthly Kitchen Equipment Inspection—Notes" documented, "...Check all coolers, freezers, milk boxes... for proper operation, door seals, shelving... schedule repair and fix ASAP [as soon as possible]..."

Review of the dietary inspection log completed on 2/12/14 by the Maintenance Director documented, "...Dietary temperatures of 32- [to] 40 degrees F for meats and dairy. 40-45 degrees for fruits and vegetables. If impractical to separate temperatures then 41 degrees shall be maintained..."

Review of a refrigerator temperature record dated February 2014, documented a temperature of 45 degrees for the AM temperature on 2/14/14, and a temperature of 50 degrees for the PM temperature on 2/18/14.

Observations in the kitchen on 2/18/14 at 10:00 AM and 11:10 AM, revealed the temperature in the reach-in refrigerator was 48 degrees F. There were containers of food stored in the refrigerator. The seals were loose on all three doors of the refrigerator.

Observations in the kitchen on 2/18/14 at 4:30
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PM, revealed a temperature of 52 degrees F in the reach-in refrigerator. There were containers of food stored in the refrigerator.

Observations in the kitchen on 2/19/14 at 8:25 AM, revealed the temperature in the reach-in refrigerator was 42 degrees F. The refrigerator was empty.

During an interview in the kitchen on 2/18/14 at 10:00 AM, the CDM was asked about the temperature in the reach-in refrigerator being above 41 degrees F. The CDM stated, "Let me turn it down... got seals ordered for the doors..."

During an interview in the kitchen on 2/18/14 at 11:10 AM, the CDM was asked about the temperature in the reach-in refrigerator being above 41 degrees F. The CDM stated, "Well, I'll turn it down some more. I turned it the wrong way awhile ago..."

During an interview in the kitchen on 2/18/14 at 4:30 PM, the CDM was asked about the temperature in the reach-in refrigerator being above 41 degrees F. The CDM stated, "I just replaced the thermometer. I thought that might be what it was..."

During an interview in the hallway outside the conference room on 2/19/14 at 8:30 AM, the CDM stated, "...I moved everything out of that refrigerator yesterday evening and put it in the walk-in refrigerator. We have those seals ordered for the doors. I just thought that would be better until we get the new seals."

During an interview in the Walk-In Refrigerator on 2/19/14 at 9:00 AM, the CDM confirmed the following foods had been removed from the
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reach-in refrigerator on the evening of 2/18/14: turkey roast, pineapple, ham, pork roast and cream of chicken soup.

During an interview in the kitchen on 2/19/14 at 4:45 PM, the CDM was asked when she first noticed there was a problem with the refrigerator. The CDM stated, "Yesterday, I was off last Wednesday, Thursday and Friday, but the RD [Registered Dietician] may have noticed it then and had them order it..."

During an interview in the conference room on 2/20/14 at 8:05 AM, the Administrator was asked when she was first informed there was a problem with the refrigerator. The Administrator stated, "Friday maybe during stand-up. We let [the Maintenance Director] know about it, and he got the seals ordered..."

During an interview in the conference room on 2/20/14 at 8:45 AM, the Administrator was asked what was expected of the dietary staff in case of a problem with refrigerator temperatures. The Administrator stated, "Let me and maintenance know immediately... we would move the food to another cooler if it was not in what was specified [temperatures]..."

During an interview in the hallway outside the Director of Nursing's office on 2/20/14 at 9:15 AM, the Maintenance Director was asked how he came to order the refrigerator door seals. The Maintenance Director stated, "The seals were torn down the sides, and it had started to freeze up..." Stated he was first informed of the problem by the "...kitchen staff on either Thursday [2/13/14] or Friday [2/14/14]..." The Maintenance Director was asked if there was any written documentation between his staff and dietary staff,
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The Maintenance Director stated, "They just tell me if there's a problem."

During an interview in the CDM's office on 2/20/14 at 11:00 AM, the RD was asked what she expects the dietary staff to do when the refrigerator temperatures are out of the specified range. The RD stated, "...to get rid of the food..."