<table>
<thead>
<tr>
<th>ID PREFIX</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)</th>
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<tbody>
<tr>
<td>N 767</td>
<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 contamination whether in storage or while being prepared and served and/or transported through hallways.</td>
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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, observation and interview, it was determined the facility failed to ensure that food stored and protected from sources of contamination in the kitchen as evidenced by pots, pans and skillets with a carbon buildup on them, leftovers stored past 72 hours, non-dietary staff members entering the kitchen and not wear hair coverings, dirty grease traps and staff handling clean dishes with contaminated gloved hands on 2 of 3 (12/9/13 and 12/10/13) days of the survey.

The findings included:

1. Review of the facility's infection control and prevention of contamination policy documented, "...All Food and Nutrition Services associates are
N 767  Continued From page 1

trained in infection control techniques to prevent the contamination of food and the spread of infection... The following assist in preventing contamination of food and spread of infection...
Correct dishwashing procedures are followed per manufacturers' directions indicated on the dishmachine, All equipment, utensils and counters are cleaned and sanitized per department guidelines, All refrigerated foods if removed from their original container, are securely covered, labeled and dated appropriately, Leftovers are not stored for more than 72 hours before being used...

Observations in the kitchen on 12/9/13 from 12:10 PM through 12:30 PM revealed the following:
a. Twenty-three shallow baking pans and 2 large pots with carbon buildup.
b. The walk-in refrigerator contained a container of cherry topping dated 12/3/13, one container of mechanical fish and one container of grits dated 12/4/13, 7 pieces of pie dated 12/2/13 not labeled as to what kind, 23 small bowls of potato salad dated 11/29/13 and 12 containers of tarter sauce not labeled or dated.
c. Four non dietary staff members entered the kitchen with no hair coverings while the noon meal was being served.

Observations in the kitchen on 12/9/13 from 5:15 PM through 5:30 PM revealed 2 non dietary staff members entered the kitchen with no hair coverings while the supper meal was being served.

Observations in the kitchen on 12/10/13 from 9:00 AM through 9:35 AM revealed the following:
a. The grease drip trays on the stove were covered with food debris and black substances.

C. What measures will be put into place or what systematic changes you will make to ensure that the deficient practice does not recur?
a. The Dietary manager will audit pots, pans, skillets etc. in the kitchen during rounds and replace items when necessary.
b. On 12/12/13 food service workers were educated on discarding and dating food.
c. On 12/12/13 non-dietary staff were educated on appropriate hair covering.
d. On 12/12/13 Grease drip trays on stove were cleaned and a routine cleaning schedule was put into place.
e. On 12/12/13 food and nutrition service staff were educated on proper procedures including temp logs when working in dish room.

D. How the corrective action(s) will be monitored to ensure the deficient practice will not recur, i.e., what quality assurance program will be put into place?
a. The Dietary manager will audit pots, pans, skillets etc. in the kitchen during rounds and replace items when necessary. Dietary Manager will monitor for compliance on routine rounds for compliance and take to QA/PI monthly. QA/PI consists of the Medical Director, ED, DON, Dietary Manager, Activities Director, Social Service Director, Rehab Director, Marketing Director, BOM and Staff Development Coordinator/Infection Control Nurse.
N 767  Continued From page 2

b. Three skillets were covered with carbon buildup.
c. Three non dietary staff members entered the kitchen with no hair coverings.

During an interview in the kitchen on 12/10/13 at 9:05 AM, Prep Cook #1 was asked how often the grease drip trays were cleaned. Prep Cook #1 stated, "I cleaned and changed it 2 weeks ago."

During an interview in the main dining room on 12/10/13 at 9:35 AM, the Administrator was asked about staff entering the kitchen with no hair coverings on. The Administrator stated, "We have it set up that staff can go in the kitchen but can't go past a certain point. Yes, staff go in after coffee and items for the residents, there is a sign posted on the juice machine for staff not to go any further."

2. Review of facility's sanitation and maintenance policy documented, "...Food and Nutrition Services associates are trained in the proper use, cleaning and sanitation of all equipment and utensils..."

Review of the facility's infection control and prevention of contamination policy documented, "...All Food and Nutrition Services associates are trained in infection control techniques to prevent the contamination of food and the spread of infection... The following assist in preventing contamination of food and spread of infection... Correct dishwashing procedures are followed..."

Observations in the dish room on 12/10/13 at 9:10 AM, revealed 2 staff members washing dishes. Dietary Aide #2 was scraping dishes outside of the dish room. Dietary Aide #3 was observed gloved and loading dirty dishes, she...
Continued From page 3

pushed the dirty dishes into the dish machine
turned it on then moved to other end of machine
and removed clean dishes from the dishmachine
and stacked them on a rolling shelf without
changing her gloves or washing her hands.

During an interview in the dish room on 12/10/13
at 9:13 AM, Dietary Aide #2 stated, "We have 2
staff that do dishes now, used to have 3. I scrape
and she puts dishes through machine and pulls
clean ones out."

Observations in the dish room on 12/10/13 at
9:30 AM, Dietary Aide #3 with gloves on loaded
the dirty dishes and pushed them into the dish
machine. Dietary Aide #3 walked to the other side
of the machine and removed the clean dishes
from the machine, looked at them and then
pushed them back into the machine. Dietary Aide
#3 did not change gloves or wash her hands.

Observations in the dish room on 12/10/13 at
9:40 AM, Dietary Aide #3 was observed to
continue to load and push dirty dishes into the
machine and then remove clean dishes with
same gloved hands.

(9) Food and Dietetic Services.

(k) All nursing homes shall have commercial
automatic dishwashers approved by the National
Sanitation Foundation. Dishwashing machines
shall be used according to manufacturer
specifications.
**STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION**

**STATE FORM**

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<tr>
<th>ID</th>
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<th>TAG</th>
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<th>TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION</th>
<th>(X5) COMPLETE DATE</th>
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<tbody>
<tr>
<td>771</td>
<td>CONTINUED FROM PAGE 4</td>
<td></td>
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<td>Tennessee Code Annotated 68-11-804(c)26:</td>
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<td>Dishwashing machines shall have a hot water supply of one hundred forty degrees Fahrenheit (140 F) to one hundred sixty degrees Fahrenheit (160 F) for washing and one hundred eighty degrees Fahrenheit (180 F) for sanitizing, if within the original design capacity of the machine.</td>
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<td>Based on policy review, observation and interview, it was determined the facility failed to ensure that dishes were washed and sanitized in the dish machine with wash and rinse water temperatures per manufacturer's specifications.</td>
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<td>Observations in the dish room on 12/10/13 at 9:10 AM, revealed the dish machine manufacturer's specification plate on the machine</td>
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N 771 Continued From page 5  

 documented it as a low temperature machine with minimum wash temperature of 140 degrees Fahrenheit (F), minimum rinse temperature of 140 degrees F and sanitizer at 50 parts per million (PPM).

Observations in the dish room on 12/10/13 at 9:10 AM, revealed the wash temperature was 120 degrees F, the rinse temperature to be 130 degrees F and the sanitizer registered 100 PPM. Staff continued to wash dishes.

During an interview in the dish room on 12/10/13 at 9:15 AM, Dietary Aide #3 was asked about the wash and rinse temperatures. Dietary Aide #3 stated, "Had to run dish machine 2 to 3 times this morning to get the temperature up, we run it 2 to 3 times to get temperature up..." 

During an interview in the kitchen on 12/10/13 at 9:20 AM, the Food Service Supervisor was asked about the dish machine temperatures. The Food Service Supervisor stated, "We have been having trouble with temperatures, maintenance has replaced some parts. I will get them to check the machine."