F 371 483.35(i) FOOD PROCURE, SS=F, STORE/PREPARE/SERVE - SANITARY

The facility must:
(1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and
(2) Store, prepare, distribute and serve food under sanitary conditions

This REQUIREMENT is not met as evidenced by:
Intakes: TN00029606

Based on policy review, observation and interview, it was determined the facility failed to protect resident food from contamination in 1 of 4 (West Hall resident snack refrigerator) refrigerators and during the lunch meal service which had the potential to affect 90 of 108 residents who received food from the kitchen.

The findings included:
1. Review of the facility's "Food Preparation and Service" policy documented, "...Food preparation staff will adhere to proper hygiene and sanitary practices to prevent the spread of foodborne illness..."

2. Observations on the west hall on 5/16/12 at 9:25 AM, revealed a plastic bag containing a container of food labeled "Teresa 5/16/12" in the resident snack refrigerator. Signage on the resident snack refrigerators documented, "These

Acceptable FDC 11/12 to remain

Preparation and/or execution of this Plan of Correction does not constitute admission or agreement by the Provider of the truth of the facts alleged or conclusions set forth on the Statement of Deficiencies. This Plan of Correction is prepared and/or executed solely because of the provisions of 42 CFR 4055.1907 and state regulations require it.

The Facility will adhere to proper hygiene and sanitary practices to prevent the spread of foodborne illness.
A. There were no residents harmed by these practices.
B. 1. Residents on West could have been affected by this practice due to location of refrigerator.
   2. Residents served by this dietary aide could be affected by this practice due to the potential effects of the practice.
C. 1. Results will be monitored as the DON and/or designee will perform audits of resident refrigerators on each of the 4 halls 5 times per week for 4 weeks. Audits will ensure only food belonging to residents is stored in the resident refrigerators. Negative audit findings will result in disciplinary actions for the employee creating the deficient practice.
   2. All dietary staff was in-serviced on 5/16/12 to correct this practice. Observation by RD, Dietary Manager and/or designee will be performed on an ongoing basis to assure that his practice has been corrected and will be followed with PRN training, written warnings and/or termination as needed.

LABORATORY DIRECTORS OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

Administrative

DATE
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During an interview on the west hall, on 5/16/12 at 9:25 AM, Nurse #1 was asked if the container of food belonged to a resident or employee. Nurse #1 stated, "We don't have a resident named Teresa, so I have to say an employee." Nurse #1 confirmed that employees were not allowed to store personal food in the residents' refrigerators.

3. Observations in the kitchen on 5/16/12 at 11:40 AM, revealed Dietary Aide #1 used a fork to place a roll on a plate and placed the contaminated fork in the pan with the rolls. Dietary Aide #1 retrieved the fork from the pan of rolls with bare hands, touching the rolls, to serve a roll for the next plate. Dietary Aide #1 repeated the process until another employee handed her a pair of tongs. Dietary Aide #1 placed the tongs in the pan with the rolls after each roll was served. She retrieved the tongs from the pan of rolls with her bare hands, touching the rolls, to serve each plate.

D. 1. The D.O.N. will monitor the results of the audit findings and report the findings to the QA committee for the months of June and July and other months as needed by audits.

2. The Dietary Manager will bring findings of these observations to the QA meeting during the month of June and July and continue as necessary.

May 31, 2012