

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345416	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 09/09/2014
NAME OF PROVIDER OR SUPPLIER BERMUDA VILLAGE RETIREMENT CEN			STREET ADDRESS, CITY, STATE, ZIP CODE 142 BERMUDA VILLAGE DRIVE BERMUDA RUN, NC 27006	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
F 371 SS=F	<p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>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</p> <p>This REQUIREMENT is not met as evidenced by: Based on observations and staff interviews the facility failed to change dirty gloves prior to handling food, remove expired canned goods stored ready for use and ensure food service equipment was cleaned for use.</p> <p>The findings included:</p> <p>1. Observations of the facility's breakfast meal service were made on 09/09/14 starting at 7:50 AM. The facility's Food and Beverage Director was not present for the observations. During the breakfast meal preparation the morning cook wore gloves to prepare chocolate chip waffles. The morning cook poured the batter into the waffle griddle, cooked the waffle, removed the waffle and plated it for meal service repeatedly. At 8:00 AM the morning cook submerged his gloved hands into a bucket of sanitizing solution, removed a dishcloth from the bucket and used the dishcloth to clean up the tray line area. The morning cook then removed the waffle maker and transported the equipment to the dishroom to be cleaned. The morning cook returned from the</p>	F 371	<p>Tag 0371 - 483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY (LONG TERM CARE FACILITIES)</p> <p>#1</p> <p>The deficient practice of poor sanitation was discussed with the morning cook (9/09/14) and plans for inservice addressing safe/serve practice initiated.</p> <p>Monthly inservices by Food Service Director will continue to address the preparation, distribution and service of food under sanitary conditions.</p> <p>The Food Service Director conducted an inservice (9/20/14). Review with dietary personnel is ongoing, with department training for current and new hires.</p> <p>Continuing education efforts on sanitation and kitchen operations will be</p>	9/24/14

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

09/24/2014

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 371	<p>Continued From page 1</p> <p>dishroom and was observed to handle individual ramekins of food placing them on residents' meal trays wearing the same gloves. Observations of the morning cook's gloves revealed they were visibly soiled with remnants of waffle batter. At 8:11 AM the morning cook handled 3 waffles and chopped into bite size pieces. The morning cook still wearing the soiled gloves scooped the waffles pieces in his hands and placed the food onto residents' plates. On 09/09/14 at 8:13 AM the morning cook was interviewed and reported that he was trained to use clean gloves prior to every meal service and change his gloves after the completion of a meal service. He also added that he would change his gloves if they became dirty or if he came in contact with raw food such as raw chicken. The morning cook reported he intended to change his gloves once the breakfast meal preparation was finished. At 8:22 AM the breakfast trays left the kitchen to be served to residents.</p> <p>On 09/09/at 11:55 AM the Food and Beverage Director was interviewed and reported that staff were trained to wear clean gloves when completing tasks in the kitchen. He explained that he would expect staff to change their gloves between tasks to prevent cross-contamination of food. He stated that the morning cook should have changed his gloves before he handled the waffles.</p> <p>2. An initial tour of the facility's kitchen was made on 09/09/14 at 10:25 AM with the Food and Beverage Director. Observations of the facility's dry goods storage area was made and noted to have canned goods stored ready for use. Observations of individual canned good items revealed five (5) 106 ounce cans of pumpkin with</p>	F 371	<p>integrated into the QA system and presented quarterly by dietary representative.</p> <p>#2</p> <p>The outdated pumpkin puree was immediately discarded, 9/08/14.</p> <p>The Food Service Director will reinstate a rotation protocol enforced to ensure utilization of product in a timely manner for the dry storage area.</p> <p>Bermuda Village will continue to order minimally to avoid overage of stock.</p> <p>The opening cook will check in food and observe dates on canned goods or dry storage bi-weekly (on current shipment schedule). Outdated items refused.</p> <p>Kitchen staff will continue to use the</p>		

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F 371	<p>Continued From page 2</p> <p>the expiration date of 2013. The cans were noted to have rust around the top and bottom rims. The Food and Beverage Director removed the cans and reported they should not have been stored ready for use. He explained that all staff were trained that when putting up stock in the dry goods area to inspect all canned items for dates and remove expired canned products.</p> <p>3. An initial tour of the facility's kitchen was made on 09/09/14 at 10:25 AM with the Food and Beverage Director. The facility's food service equipment was observed. At 10:37 AM observations of the flat top griddle and 2 top burner oven were observed. Each piece of equipment was noted to have caked-on dried carbon debris coating the metal finish and cooking area. The Food and Beverage Director was present for the observations and reported that attempts had been made to clean the equipment. He added that a staff member was assigned to clean equipment weekly. The Food and Beverage Director stated the carbon and grease build up was so substantial that he was not able to get the equipment clean and stated the debris would not come off.</p>	F 371	<p>FIFO method (first in, first out) for proper food storage. A check list is kept in the dry storage area. The Food Service will monitor this practice weekly.</p> <p>All practices will be integrated into the QA system to ensure effectiveness and presented by the dietary representative to the QA committee on a quarterly basis.</p> <p>#3</p> <p>The kitchen cooks clean equipment after each use, up to three times daily, and as needed.</p> <p>The in-house staff performed deep cleaning on the flat top griddle and two top burner that presented with build up residue. This deep clean practice will be done weekly by assigned kitchen personnel.</p> <p>A check list will be maintained for equipment cleaning and posted. Monitoring by Food Service Director</p>		

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

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F 371	Continued From page 3	F 371	<p>weekly.</p> <p>Investigation for local industrial cleaning from outside agencies is underway.</p> <p>The Food Service Director will address cleaning equipment practices at monthly inservice meeting.</p> <p>Information and updates presented to QA committee quarterly or as needed to evaluate the effectiveness of current equipment cleaning and to monitor that this practice is sustained.</p>		