

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345423	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 05/29/2015
NAME OF PROVIDER OR SUPPLIER WILMED NURSING CARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 1705 SOUTH TARBORO STREET WILSON, NC 27893		
(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 366 SS=E	<p>483.35(d)(4) SUBSTITUTES OF SIMILAR NUTRITIVE VALUE</p> <p>Each resident receives and the facility provides substitutes offered of similar nutritive value to residents who refuse food served.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and staff interview the facility failed to provide an alternate vegetable of the same nutritive value as the non-starchy vegetable posted on the menu during a lunch meal. Findings included:</p> <p>Record review revealed Resident #25 was admitted to the facility on 05/30/14 and readmitted on 06/13/14. Her documented diagnoses included diabetes, hypertension, and hyperlipidemia.</p> <p>Resident #25's 03/02/15 quarterly minimum data set (MDS) documented her cognition was intact, her weight was stable, and she required supervision and set-up help at meals.</p> <p>On 03/02/15 Resident #25's care plan continued to identify "Potential for hypo/hyperglycemia r/t (in regard to) DM (diabetes) as a problem (originally identified on 06/24/14). Interventions to this problem included providing the diet as ordered.</p> <p>Record review revealed May 2015 orders continued Resident #25 on a restricted concentrated sweet (RCS), no added salt (NAS) regular texture diet.</p> <p>On 05/26/15 at 3:50 PM Resident #25 stated she had concerns because she was receiving so</p>	F 366	<p>F366 The facility will provide substitutes offered of similar nutritive value to residents who refuse food served.</p> <p>Dietary Supervisor and Dietitian reviewed all alternates on the menu and changed items so that starchy vegetables would not be utilized to replace non-starchy vegetables.</p> <p>Dietary Supervisor and Dietician will ensure when adding alternatives that substitutes will be of similar nutritive value.</p> <p>Dietary Supervisor will inservice cooks on importance of offering substitutes of similar nutritive value.</p> <p>Dietary Supervisor and Dietician will both audit new menus to ensure alternates will be of similar nutritive value.</p> <p>Dietary Supervisor will report in next QA meeting and upon next menu change audit review for ensuring substitutes of similar nutritive value.</p>	6/1/15	

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

TITLE

(X6) DATE

Electronically Signed

06/09/2015

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.

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

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FORM APPROVED
OMB NO. 0938-0391

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F 366	<p>Continued From page 1</p> <p>much carbohydrate at her meals. She reported she thought this was a problem because she was a diabetic.</p> <p>Review of the facility menus revealed at the lunch meal on 05/28/15 the vegetable to be served was green bean casserole and the alternate vegetable was corn.</p> <p>During observation of the trayline on 05/28/15 from 12:08 PM through 12:28 PM three residents who had identified green beans as a dislike received corn on their plates. They also received mashed potatoes, a biscuit, and tropical fruit (all providing carbohydrate).</p> <p>At 9:05 AM on 05/29/15 Resident #25 stated there were meals when she received two starchy vegetables, bread, and fruit for dessert. She reported she attempted to compensate by eating only a small portion of each type of carbohydrate.</p> <p>At 9:13 AM on 05/29/15 the dietary manager (DM) stated she was responsible for selecting the alternate meats and vegetables at meals. She reported she had not considered the need to select another non-starchy vegetable as an alternate for the non-starchy vegetable posted on the corporate menus.</p> <p>At 9:25 AM on 05/29/15 the AM cook stated the DM and cooks worked together to select the meat and vegetable alternates at meals. He reported they had never really thought about the implications of selecting a starchy vegetable as an alternate for a non-starchy vegetable. The cook explained too many carbohydrates (as could result when residents were provided with two starchy vegetables at one meal) might cause</p>	F 366			

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F 371 SS=E	<p>elevated blood sugars in diabetic residents and might even contribute to undesirable weight gain.</p> <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 observation and staff interview the facility failed to clean the face of a floor fan blowing into the dish machine area, and failed to clean the filter system above the stove and oven. The facility also failed to monitor storage areas to ensure that opened food items were labeled and dated and that food items past their use-by dates were discarded. Findings included:</p> <p>1. During initial tour of the kitchen on 05/26/15, beginning at 9:30 AM, the face of a floor fan blowing into the dish machine area was coated in a film of dust and dirt. Racks of sanitized kitchenware were observed being unloaded from this dish machine. The filters above the stove and oven system were coated with a film of grease which had collected dirt and dust. At this time the dietary manager (DM) stated it had been about a month ago since the face of the floor fan was cleaned and about three months since the</p>	F 371	<p>F371 The facility will store, prepare, distribute and serve food under sanitary conditions.</p> <p>1. Dietary Supervisor immediately removed floor fan from kitchen.</p> <p>Dietary Supervisor will add floor fan to weekly cleaning list.</p> <p>Dietary Supervisor will inservice staff on the importance of keeping fan cleaned to prevent food and dishware from being contaminated by dust and dirt.</p> <p>Dietary staff will remove fan from kitchen area and clean it weekly using a damp cloth and making sure completely dry before plugging back in.</p>	6/19/15	

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F 371	<p>Continued From page 3</p> <p>filters above the stove/oven were cleaned. She explained the dietary department was short three employees recently, and some of the cleaning was behind schedule. According to the DM, the dirty fan could potentially contaminate kitchenware previously sanitized by the dish machine, and the dirty filters above the stove/oven posed a fire hazard.</p> <p>At 9:13 AM on 05/29/15 the DM stated her AM cook last cleaned the face of the floor fan a little over a month ago when he went out on leave. She reported it was the responsibility of the dietary department to keep the fan clean. She commented the filter system above the stove was on the monthly cleaning schedule, but because of a shortage of help, the filters were about three months overdue for cleaning. Again, she stated it was the dietary's responsibility to clean these filters.</p> <p>At 9:25 AM on 05/29/15 the AM cook stated any fans utilized in the kitchen were supposed to be cleaned weekly. He reported dirty fans could blow dirt and dust on clean kitchenware and on food which was being prepared. According to the cook, when he was able to work he liked to clean the filter system above the stove about every one or two weeks because grease accumulated on the filters quickly. He commented dirty filters might increase the chance of kitchen fires, and dirt and dust could fall into food being prepared on the tops of the stove and oven.</p> <p>2. During initial tour of the kitchen on 05/26/15, beginning at 9:30 AM, a five-pound box of chocolate cake mix in the dry storage room was opened but without a label and date. Gallon containers of Italian and ranch dressings in the</p>	F 371	<p>Dietary Supervisor will audit the cleaning of the fan weekly for four weeks, monthly for three months and randomly thereafter. Dietary Supervisor will report results in the monthly QA meetings for 12 months.</p> <p>Dietary Supervisor immediately removed hood filters and cleaned them.</p> <p>Dietary Supervisor will add filter system above stove to monthly cleaning list.</p> <p>Dietary Supervisor will inservice staff on importance of cleaning hood filters as not to pose a fire hazard and/or contamination to food.</p> <p>Dietary Supervisor will audit the cleaning of the hood filters monthly for six months, then randomly thereafter. Dietary Supervisor will report results in the monthly QA meetings for 12 months.</p> <p>2. Dietary Supervisor immediately removed and discarded items not labeled, dated when opened and food out of date.</p> <p>Dietary staff will label and date items opened before storing it back on the shelf. Staff will use the FIFO method with food being stored. Food will be discarded if past the use by date.</p> <p>Dietary Supervisor will re-inservice staff on the potential of making customers sick by not labeling, dating and discarding food properly.</p> <p>Dietary Supervisor will audit the labeling,</p>		

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F 371	<p>Continued From page 4</p> <p>walk-in refrigerator were also opened but without a label and date. One seven-pound container of Cole slaw, two five-pound containers of chicken salad, and two five-pound containers of pasta salad were past their use-by dates. The use by date on the Cole slaw was 05/24/15, the use-by date on the chicken salad was 05/14/15, and the use-by date on the pasta salad was 05/13/15. In the walk-in freezer an opened bag of rutabagas did not have a label or date on it.</p> <p>At 9:13 AM on 05/29/15 the dietary manager (DM) stated she or her cooks checked storage areas weekly to make sure opened food items, food items removed from their original packaging, and leftovers were labeled and dated. She commented the facility did not use food items past their use-by dates so these were disposed of when found. The DM also reported it was the responsibility of all dietary staff to label and date food items when they opened them and to remove items past their use-by dates when they noticed them still being housed in storage areas.</p> <p>At 9:25 AM on 05/29/15 the AM cook stated the cooks and dietary manager checked behind all dietary staff periodically to make sure they were placing labels with the open date on newly opened food items and were disposing of food items past their use by dates. He explained the facility liked to use up older food first, and the facility did not want to take the chance of making residents sick by using food items past their use-by dates.</p>	F 371	<p>dating and use by dates of food items weekly for eight weeks, monthly for three months, then randomly thereafter. Dietary Supervisor will report audit results in the monthly QA meetings for 12 months.</p>		