

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

PRINTED: 03/03/2017  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345333</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>01/26/2017</b>
NAME OF PROVIDER OR SUPPLIER  <b>ABBOTTS CREEK CENTER</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>877 HILL EVERHART ROAD LEXINGTON, NC 27295</b>		
(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>483.60(i)(1)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.</p> <p>(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.</p> <p>(i)(3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption. This REQUIREMENT is not met as evidenced by: Based on observations and staff interviews the facility failed to ensure dishware was allowed to air dry and was free from food particles, that food was labeled and dated, and that the shelving and walls in the walk-in cooler, the hood vents, and the convection oven were clean. This had the potential to affect 60 of the 63 residents who resided in the facility.</p> <p>Findings Included:</p>	F 371	<p>The filing of this plan of correction does not constitute an admission that the deficiencies alleged, did in fact exist. This plan of correction is filed as evidence of the facility's desire to comply with regulations and to provide high quality care.</p> <p>The Director of Dining Services (DDS) and staff thoroughly cleaned the walk-in cooler including the walls and shelving</p>	2/20/17	

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

TITLE

(X6) DATE

Electronically Signed

02/16/2017

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>An observation of the kitchen with the dietary manager on 1/24/17 at 8:30 am revealed:</p> <ul style="list-style-type: none"> <li>· The walls of the walk-in cooler had a build-up of dust</li> <li>· The shelving units in the walk-in cooler had food spills and black substances on them</li> <li>· All of the hood vents had a build-up of grease and dust</li> <li>· The interior of the convection oven had a build-up of black, burned on food particles</li> <li>· 2 opened bags of tator tots, 1 opened bag of chicken livers and 1 opened bag of chicken breasts were in the walk-in freezer without labels or dates</li> <li>· 4 of 13 steam table pans were stacked together wet on a storage shelf ready for use</li> <li>· 2 of 13 steam table pans had food particles on them and were on a storage shelf ready for use</li> </ul> <p>An observation of the kitchen with the dietary manager on 1/26/17 at 11:30 am revealed:</p> <ul style="list-style-type: none"> <li>· 9 of 12 insulated plate bottoms and 13 of 30 plate covers were stacked together wet on a cart ready for use</li> </ul> <p>A review of the dietary cleaning schedule provided by the dietary manager for the week of 1/16 to 1/22/17 revealed the convection oven was scheduled to be cleaned once weekly but was not signed off with any employee initials that it had been cleaned that week. The walk-in cooler walls and shelving units and the hood vents were not on the cleaning schedule.</p> <p>An interview on 1/26/17 at 11:40 am with dietary aide #1 revealed that when she was washing</p>	F 371	<p>units on the evening of 01/24/17.</p> <p>All hood vents were removed and cleaned on the evening of 01/24/17 to remove the build-up of grease and dust. Exhaust Clean Professional Kitchen Exhaust Maintenance Company thoroughly cleaned hood system on 02/13/17.</p> <p>The Director of Dining Services (DDS) and staff thoroughly cleaned the interior of the convection oven and removed the build-up of black, burned on food particles on the evening of 01/24/17.</p> <p>The two opened bags of tator tots, one opened bag of chicken livers and one opened bag of chicken breasts were immediately discarded on 01/24/17.</p> <p>Four of the thirteen steam table pans that were stacked together wet on storage shelf for use, were removed and rewashed and placed on drying rack for proper drying prior to use on 01/24/17.</p> <p>Two of the thirteen steam table pans that had food particles on them were immediately removed and rewashed and placed on the drying rack for proper drying prior to use on 01/24/17.</p> <p>Nine of the twelve insulated plate bottoms and thirteen of thirty plate covers that were stacked together wet were immediately removed and rewashed and placed on the drying rack for proper drying prior to use on 01/26/17.</p>		

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F 371	<p>Continued From page 2</p> <p>dishes she was supposed to check and make sure everything was clean and air-dried before she put them away. She also stated that when she was putting food away she was supposed to make sure the food item was labeled with the name of the food, the storage date and the expiration date.</p> <p>An interview on 1/26/17 at 11:50 am with cook #1 revealed that all food should be stored with the name of the food item, the storage and expiration date.</p> <p>An interview on 1/26/17 at 12:00 pm with the dietary manager revealed that it was her expectation that all dishware and steam table pans should be cleaned properly with no food particles on them and they should be allowed to air dry before they are put away. She stated that she expected all foods to be labeled with the name of the food product, the current date and the expiration date. She stated that the hood vents had only been being cleaned by a contract company that came every 3 months and that the convection oven should be cleaned weekly at a minimum. She stated that they had just been cleaning the walk-in cooler walls and shelving as needed, but that did not appear to be enough since they were dirty.</p> <p>An interview on 1/26/17 at 2:24 pm with the administrator revealed he expected any food item that was opened would be labeled and dated. He stated that he expected dishware and steam table pans would be clean and air dried. He additionally stated that he expected the equipment to be cleaned according to the cleaning schedule and that the dietary manager or cook should be checking to make sure that all areas have been</p>	F 371	<p>The Director of Dining Services (DDS) revised cleaning schedule to include weekly cleaning of the convection oven, hood vents to be removed weekly and cleaned, and the walk-cooler and shelving units are cleaned weekly.</p> <p>The Director of Dining Services (DDS) or Cook will complete daily checks of the walk in freezer for items needing to be discarded and out of date items and to ensure proper labeling and dating of opened items.</p> <p>Director of Dining Services or Cook to complete spot checks daily for steam table pans to be clean and free of food particles and dried appropriately prior to being put away. Director of Dining Services or Cook to complete spot checks daily for plate bottoms and plate covers are dried appropriately prior to use.</p> <p>Director of Dining Services and Dietician re-educated Cooks and Dietary Aides on 02/13/17, for the following areas: Kitchen Sanitation, Use by dates and labeling, ware washing and air drying.</p> <p>Director of Dining Services will complete daily checks of the cleaning schedule times 4 weeks, then weekly times 2 months and then monthly. Director of Dining Services will check steam table pans and plate bottoms and covers for cleanliness and proper drying prior to use, times 4 weeks, then weekly times 2 months and then monthly. Director of Dining Services will complete daily checks</p>		

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F 371	Continued From page 3 cleaned.	F 371	of the walk in freezer for items needing to be discarded and out of date items and to ensure proper labeling and dating of opened items, times 4 weeks, then weekly times 2 months and then monthly. A report will be submitted to Performance Improvement (PI) Committee at which time the committee will reassess the need for ongoing monitoring.		