

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345001	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 03/22/2017
NAME OF PROVIDER OR SUPPLIER HILLCREST CONVALESCENT CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 1417 W PETTIGREW STREET DURHAM, NC 27705		
(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=E	<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 label and date previously opened food items, failed to discard left over foods past their use-by date and failed to store previously opened meat products appropriately which were stored in one of two walk-in refrigerators, one of one kitchen walk-in freezer and one of two reach-in refrigerators.</p> <p>The findings included:</p>	F 371	<p>This plan of correction constitutes my written allegation of compliance for the deficiencies cited. However, submission of the Plan of Correction is not an admission that a deficiency exists or that one was cited correctly. This Plan of Correction is submitted to meet requirements established by state and federal law.</p>	4/19/17	

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

TITLE

(X6) DATE

Electronically Signed

04/14/2017

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>1. An Observation of foods stored in the kitchen's walk-in refrigerator on 03/20/2017 at 09:20 AM revealed the following:</p> <p>a. A container of prunes which was labeled and dated 3/12/17 and a container of diced green peppers dated 3/16/17.</p> <p>During an interview with Cook #1 on 03/22/2017 at 11:19 AM, Cook #1 indicated that any food product that was pre-made or canned and transferred to a container, the label on this food would indicate the product name, current/today's date and a use by date of 3- 4 days. Cook #1 stated the product should be discarded after the use by date.</p> <p>Review of the facility's "Food Discarding Policy" read in part: Refrigerated opened food items will be discarded within seven days of opened date.</p> <p>b. Three transparent opened bags containing lettuce and two opened transparent bags containing broccoli that were not dated when opened. Dietary Manager indicated that the produce should be labeled with date when opened.</p> <p>During an interview with the Dietary Manager on 03/20/2017 at 09:35 AM, Dietary Manager indicated that the produce in the refrigerator when opened was used within 7 days of opening.</p> <p>2. An Observation of the kitchen's walk-in freezer on 03/20/2017 at 09:25 AM revealed the following:</p> <p>a. A previously opened bag of French fries that was not dated when opened. A plastic bag with a</p>	F 371	<p>[F 371] It is the policy of Hillcrest Convalescent Center (Hillcrest) to comply with the food safety guidelines as outlined in the FDA Food Code, CMS, and the North Carolina Health Department. This Statement of Deficiency concerns stored food that, per our policy, would not have been served to residents, and the facility attests and the lack of documentation makes clear that any other criteria within this regulation are not under question.</p> <p>Immediately after the inspection, the Assistant Administrator conducted a thorough survey of the kitchen and there were no other concerns noted.</p> <p>Those items in question were immediately discarded per our policy, as they would have been either that same day, or on deep cleaning day 48 hours after the inspection.</p> <p>Since these items at issue were not delivered to any resident and no individual residents were identified by the survey team as voicing complaints, no additional individual corrective action could be accomplished.</p> <p>It is important to note that the three most recent County Department of Health reports researched concluded no similar concerns, and both of the Environmental Health Specialists who conducted these 3 surveys noted no concern.</p> <p>The Dietary Department was in-serviced on the results of the survey. Discussion</p>		

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F 371	<p>Continued From page 2</p> <p>sliced meat patty with no label or date. Interview with the Dietary manager, at the time of the observation revealed the sliced meat was an uncooked veal patty.</p> <p>b. Observations of the kitchen's walk-in freezer revealed a large plastic bin on top of the cart. Observations revealed the large plastic bin contained the following meat products which were not labeled or dated and had been removed from their original containers/boxes. A previously opened bag of raw shrimp, a bag of previously opened meat patties, previously opened bag of raw meat, a bag of pepperoni which was previously opened, and a previously opened bag of breaded meat patties. Interview with the Dietary manager, at the time of the observation, revealed the breaded meat patties were chicken strips.</p> <p>During an interview with the Dietary Manager on 03/20/2017 at 09:35 AM, Dietary Manager indicated that the meat products were used in past meals and the leftover products should have been stored in appropriate boxes in the freezer.</p> <p>3. An observation of the kitchen's reach-in refrigerator on 03/20/17 at 09:30 AM revealed a container of leftover green beans dated 3/11/17.</p> <p>During an interview with the Dietary Manager on 03/20/2017 at 09:35 AM, the Dietary Manager indicated that the leftovers were usually used within 48 hours and the leftover green beans should have been discarded by staff.</p> <p>During an interview with Cook #1 on 03/22/2017 at 11:19 AM, Cook #1 revealed that leftover foods were labeled with product name, date of</p>	F 371	<p>of the following plan of correction was included in the in-service.</p> <p>Staff have also been in-serviced on the importance of properly labeling and sealing stored items, and not simply rolling down the tops of the bags.</p> <p>Weekly, unannounced inspections by the Registered Dietitian or her designee are taking place using an existing, but revised Hazard Surveillance form. The goal of this exercise is to continue a weekly inspection until three consecutive inspections indicate no issues of concern and then to maintain this process on a monthly unannounced basis. This plan of correction will be reviewed in the next regularly scheduled Quality Assurance meeting and the dates are subject to the vote of this interdisciplinary committee.</p>		

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

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F 371	<p>Continued From page 3</p> <p>preparation and use by date. She indicated that leftover food were stored for 3-4 days and discarded after the use by date.</p> <p>Review of the Storing Leftover food Policy dated 08/03/04 read in part: Leftover food will stored for up to three days with the day of preparation being day one.</p> <p>During an interview with Dietary Manager on 03/22/2017 at 1:58 PM, she indicated that the leftover prepared food was used as alternative and used within 5 to 7 days from the day of preparation. She indicated that leftover foods were discarded after 7 days. She indicated that it was her expectation that staff use proper labels and label foods accurately. She also indicated that it was her expectation that staff check dates on foods on a regular basis and discard food appropriately.</p>	F 371			