NAME OF PROVIDER OR SUPPLIER       STREET ADDRESS, CITY, STATE, ZIP CODE         THE FOREST AT DUKE INC       Z701 PICKETT ROAD 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 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)       COME DEFICIENCY)         F 000       INITIAL COMMENTS       F 000         The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event ID #G44411.       F 000	AMBL OF PROVIDER OR SUPPLIER       DIRACT         HE FOREST AT DUKE INC       STREET ADDRESS. CITY, STATE, JP CODE         201 (INTERLING)       SUMMANY STREMENT OF DEFICIENCIES       DIRACTA         MERCY MERCY (PAC)       SUMMANY STREMENT OF DEFICIENCIES       DIRACTA         METRY MAC       SUMMANY STREMENT OF DEFICIENCIES       DIRACTA         MERCY (PAC)       SUMMANY STREMENT OF DEFICIENCIES       DIRACTA         F000       INITIAL COMMENTS       F000         The survey team entered the facility on 1/16/18 to conduct a recordification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event ID @C44411.       F812         F812       F000 FORCURENTS       F812         SS=D       CFR(s): 483.60(i)(1)       Prevent facility failed to the adverse weather of snow inces approved or considered satisfactory by federal, state or local authorities.       Interpolytic ondes not proclude state from consuming foods not proclude by the facility.         §48	STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	. ,	(X2) MULTIPLE CONSTRUCTION (X3) A. BUILDING		
NAME OF PROVIDER OR SUPPLER       STREET ADDRESS CITY, STATE, 2IP CODE         THE FOREST AT DUKE INC       2701 PICKETT ROAD         041 [D]       SUMMARY STATEMENT OF DEFICIENCIES         PRECIX       (EACH EEPICINE VIUST EPICENCIES BY PULL REGULATORY OR USE IDENTIFYING INFORMATION)         F 000       INITIAL COMMENTS         F 000       INITIAL COMMENTS         The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event ID #C44411.         F 812       F 812         SS=D       CFR(s): 483.60(i)(1). Procure food from sources approved or considered satisfactory by federal, state or local authorities.         (i) This provision does not prohilitor prevent facilities from using produce grown in facility gardens, subject to compliance with applicable sate growing and food-handling practices.         (ii) This provision does not prohilitor prevent facilities from using produce solety.         This REQUIREMENT is not met as evidenced by: .         Based on observations, stipict to applicable start after facility failed to clean the staam table and plate warmer.         The findings included:	MALE OF PROVIDER OR SUPPLIER     STREET ADDRESS. CITY. STATE, ZP CODE       THE FOREST AT DUKE INC     2701 PICKETT ROAD       MALE OF PROVIDERS VALUES IN STATEMENT OF DEFICIENCIES     ID       MALE OF RESULTION WAS TO PERCEDENCIES     ID       RESULTORY OR LSC DETITIONING INFORMATION     PRETX       F000     INITIAL COMMENTS     F000       The survey team entered the facility on 1/16/18 to conduct a recentification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event ID #044411.       F112     F112     F000       F812     \$483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This provision does not prohibit or prevent facility must - \$483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food senty requirements. This provision does not prohibit or prevent facility state from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handing practices. (ii) This provision does not prohibit or prevent facility for dod income with professional standards for food senty recurrence to the as evidenced by: Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer. The findings included:     1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18       2000000000000000000000000000000000000	345542			B. WING		01/20/2018	
FILE FORESTAT DUKE INC     DURHAM, NC 27765       (X4) ID TVG     SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECIDE DY FULL RECOLLATORY OR LSC DENTIFYING INFORMATION)     ID DEFICIENCY TAG     ID PROVIDERS PLAY OF CORRECTIVE ACTION BIOLD BC (CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)     0       F 000     INITIAL COMMENTS     F 000     INITIAL COMMENTS     F 000       The survey team entered the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Even IU DE444411.     F 812     F 812       F 812     Food Procurement, Store/Prepare/Serve-Sanitary SS=D     F 812     F 812       Gr(s): 483.60(i)(1). Procure food from sources approved or considered satisfactory by federal, state or local authorities.     F 812       (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.     F 812       (ii) This provision does not preclude residents from consuming foods not procure with applicable safe growing and food-handling practices.     I. The plate warmer and drip pans were cleaned by dining staff on 1/20/18       SHE     S483.60(i)(2) - Store, prepare, distribute and serve food in accordance with applicable safe aro warmer, the facility failed to clean the steam table and plate warmer.     1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18       2. The Food Service Supervisor will review and review the cleaning schedule,     2. The Food Service supervisor will	HE POREST AT DUKE INC         DURHAM, NC 27765           (X1) ID REAL DEFIDENCING INSTEINED TO DEFICIENCIES TAG         ID REAL DEFIDENCING INSTEINED TO DEFICIENCIES (EAU DEFIDENCING INSTEINED TO THE APPROPRIATE DEFIDENCY)         IP RESULTION OR LISC DETIFICING INFORMATION)         IP RESULTION OR LISC DETIFICIENCIES (EAU DEFIDENCY)         IP RESULTION OR LISC DETIFICING INFORMATION         IP RESULTION OR LISC DETIFICIENCIES         IP RESULTION OR LISC DETIFICATION OR LISC DETIFICATION OR LISC DEFIDINCES         IP RESULTION OR LISC DETIFICATION OR LISC DEFIDINCES	NAME OF PI	ROVIDER OR SUPPLIER			STREET ADDRESS, CITY, STATE, ZIP CODE	0112012010	
DURHAM, NC 27768           PREEX TAG         SUMMARY STATEMENT OF DEFICIENCIES (EACH DEPICENCY MUST BE PRECEDED BY FULL REDULATORY OR LSC IDENTFYING INFORMATION)         D PRETX TAG         PROVIDENT PLAN OF CORRECTION (eACH CORRECTED AT AN OF CORRECTED AT AN OF CORRECTED AT AN OF CO	DURHAM, NC 27765           PRETRY TAG         SUMMARY STREMENT OF DEFICIENCIES INCLOSE STREMENDED BY FULL REQUATION OR LSCIENTERING INFORMATION)         D PRETRY IAC         PRETRY (EACH CORRECTIVE ATTORN SHOULD BE (CORSTREMENDED TO THE APPROPRIATE DEFICIENCY)           F 000         INITIAL COMMENTS         F 000           The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 active to applicate the survey on 1/20/18. Event D #G44411.         F 812         F 812         Z/17/18           SS=D         CFR(s): 483.600() Frocurements. StorePrepare/Serve-Sanitary SS=D         F 812         F 812         Z/17/18           SMB add() The orour frocure from sources approved or considered satisfactory by federal, state or local laws or regulations.         F 812         S/43.600() Frocure from sources approved or considered satisfactory by federal, state or local laws or regulations.         F 812         Image: Subject to applicable State and local laws or regulations.         Image: Subject to applicable State and local laws or regulations.         Image: Subject to compliance with applicable safe growing and food-handling practices.         Image: Subject to compliance with professional standards for food service safety. This provision does not proclude residents from consuming foods not procured by the facility. StateDURE/URENT Is not met as evidenced by: Based on observice safety. The Encluse warmer. The findings included:         Image: Subject to compliance with review and revise the clean				:	2701 PICKETT ROAD		
Preferst TAG       CEACH DEPICIENCY MOLISCIDENT FYING INFORMATION)       Preferst TAG       CROSS-REFERENCED TO THAT APPROPRIATE       COUNTY         F 000       INITIAL COMMENTS       F 000         The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event to #G44411.       F 812       F 812         F att 2 SS=D       CFR(s): 483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local laws or prohibit or prevent facility must -       F 812       F 812         §483.60(i)(1) - Procure food from sources approved or local and produce growth applicable safe growing and food-handling practices. (ii) This provision does not preclude residents from consuming foods not procured by the facility.       F 812         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with piplicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility.       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with piplicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility.         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with applicable safe and bload marecord review, the facility failed to clean the steam tab	Important         IEACH DEPICIENCY MUST BE PRECEDED BY FULL REGULATORY ON USC IDENTIFYING RYORMATION)         PREFX TG         CEACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)         CMM           F 000         INITIAL COMMENTS         F 000		IST AT DOKE INC			DURHAM, NC 27705		
The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18. Event ID #G44411.         F 812       EXOPTO: Event Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)         §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.         (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.         (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.         (iii) This provision does not procured by the facility.         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and record review, the facility faile to clean the steam table and plate warmer.       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         2. The Food Service Supervisor will review and revise the cleaning schedule,       2. The Food Service Supervisor will	The survey team entered the facility on 1/16/18 to conduct a recertification survey and was unable to return to the facility on 1/17/18 due to adverse weather of snow, ice and unsafe travel conditions. The survey team returned to the facility on 1/20/18 and completed the survey on 1/20/18. Event ID #G44411.       F 812       Soft Decoursement. Store/Prepare/Serve-Sanitary       F 812         SS=D       CFR(s): 483.60(i)(1)(2)       \$483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.       F 812       Soft Decoursement. State or local authorities.       2/17/18         (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.       F 812       Soft Decoursement (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to applicable State and serve food naccordance with professional standards for food service safety.       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         SH3.60(i)(2) - Store, prepare, distribute and serve food naccordine with professional standards for food service safety.       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         The findings included:       The findings included:       2. The Food Service Supervisor will review and revise the cleaning schedule, which addresses	PREFIX	(EACH DEFICIENC	Y MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIAT	E (X5) COMPLETIO DATE	
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F 812 SS=D       Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)       F 812       2/17/         \$483.60(i) Food safety requirements. The facility must -       \$483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.       \$483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.       \$483.60(i)(1) - Procure food items obtained directly from local producers, subject to applicable State and local laws or regulations.       \$483.60(i)(1) - Procure food items obtained directly from local producers, subject to applicable State and local laws or regulations.       \$483.60(i)(2) - Store, prepare, distribute and serve food in accordance with applicable safe growing foods not procured by the facility.         \$483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer.       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         2. The Food Service Supervisor will review and revise the cleaning schedule,       1. The Food Service Supervisor will	F 812 SS=D       Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)       F 812       2/17/18         §483.60(i)(1) Food safety requirements. The facility must -       §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.       ii) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.       iii) 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.       iii) This provision does not preclude residents from consuming foods not procured by the facility.         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer. The findings included:       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         2000000000000000000000000000000000000		to conduct a recertific unable to return to the adverse weather of s conditions. The surve facility on 1/20/18 and	cation survey and was e facility on 1/17/18 due to now, ice and unsafe travel ey team returned to the d completed the survey on				
The facility must -         §483.60(i)(1) - Procure food from sources         approved or considered satisfactory by federal,         state or local authorities.         (i) This may include food items obtained directly         from local producers, subject to applicable State         and local laws or regulations.         (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.         (iii) This provision does not preclude residents         from consuming foods not procured by the facility.         §483.60(i)(2) - Store, prepare, distribute and         serve food in accordance with professional         standards for food service safety.         This REQUIREMENT is not met as evidenced         by:         Based on observations, staff interviews and         record review, the facility failed to clean the         steam table and plate warmer.         The findings included:	The facility must -         §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.         (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.         (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.         (iii) This provision does not preclude residents from consuming foods not procured by the facility.         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.         This REQUIREMENT is not met as evidenced by:         Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer.         The findings included:         CONTRY DIRECTORS OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE         CONTRY DIRECTORS OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	-	Food Procurement,St	tore/Prepare/Serve-Sanitary	F 812		2/17/18	
approved or considered satisfactory by federal, state or local authorities.(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.(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.(iii) This provision does not procured by the facility.§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer.The findings included:	approved or considered satisfactory by federal, state or local authorities.       (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.       (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.       (iii) This provision does not proclude residents from consuming foods not procured by the facility.         §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by:       1. The plate warmer and drip pans were cleaned by dining staff on 1/20/18         Based on observations, staff interviews and record review, the facility failed to clean the steam table and plate warmer.       2. The Food Service Supervisor will review and revise the cleaning schedule, which addresses         ORATORY DIRECTORS OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE       ITLE       X80 DATE			ty requirements.				
The findings included: review and revise the cleaning schedule,	The findings included:       review and revise the cleaning schedule, which addresses         ORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE       TITLE       (X6) DATE		approved or consider state or local authorit (i) This may include for from local producers, and local laws or regu (ii) This provision doe facilities from using p gardens, subject to con- safe growing and food (iii) This provision doe from consuming food §483.60(i)(2) - Store, serve food in accorda standards for food se This REQUIREMENT by: Based on observation record review, the fact	ed satisfactory by federal, ies. ood items obtained directly subject to applicable State ulations. es not prohibit or prevent roduce grown in facility ompliance with applicable d-handling practices. es not preclude residents s not procured by the facility. prepare, distribute and ance with professional rvice safety. T is not met as evidenced ens, staff interviews and cility failed to clean the		cleaned by dining staff on 1/20/18	re	
			The findings included	:		review and revise the cleaning schedule	,	

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.

## FORM APPROVED **CENTERS FOR MEDICARE & MEDICAID SERVICES** OMB NO. 0938-0391 STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY AND PLAN OF CORRECTION IDENTIFICATION NUMBER: COMPLETED A. BUILDING \_\_\_\_ 345542 B. WING 01/20/2018 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 2701 PICKETT ROAD THE FOREST AT DUKE INC DURHAM, NC 27705 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X5) COMPLETION (X4) ID ID (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX (EACH CORRECTIVE ACTION SHOULD BE PREFIX DATE REGULATORY OR LSC IDENTIFYING INFORMATION) CROSS-REFERENCED TO THE APPROPRIATE TAG TAG DEFICIENCY) F 812 Continued From page 1 F 812 1 a. During an observation on 1/16/18 at 11:00 the sanitation schedule for every AM, 5 compartment steam table had food floating piece of kitchen equipment. Complete by in standing water, brown matter around steam 2/7/18 table lids and encrusted brown matter inside drip 3. All Dining Team Members will be pan. During an interview on 1/16/18 at 11:05 AM, the re-educated by the Food Service Dietary Manager (DM) indicated the staff was Supervisor about the expected to empty and clean and wipe down the kitchen sanitation schedule and the steam table daily. The steam table should be accountability for the equipment cleaning. deep cleaned weekly. The DM confirmed the To be steam table had not been cleaned. completed by 2/10/18 b. During a follow up on 1/20/18 at 2:41PM, the 5 4. Kitchen and equipment sanitation will be audited by the Food Service compartment steam table had large amount of leftover food (chicken particles, eggs, soggy Supervisor or vegetables and bacon) from breakfast and lunch designee as follows: Beginning in standing water. 2/12/18 During an interview on 1/20/18 at 2:45 PM, the Α. Daily for 2 weeks DM stated the staff should have cleaned the Three times weekly for 2 weeks B steam table area, drained and removed any C. Twice weekly for 2 weeks leftover food particles from the water. The Weekly for 1 month D expectation was for the dietary aide to clean the table after the lunch meal. Any deficiencies in sanitation will be immediately corrected, and then 2 a. During an observation on 1/16/18 at 11:00 reviewed with appropriate team member, by the Food Service Supervisor. AM, the two drawer plate warmer had dried food, liquids spills and debris inside and outside where Effective immediately clean plates were stored. Audit results will be reported to the During an interview on 1/16/18 at 11:05 AM, the QAPI Committee by the Food Service Dietary Manager (DM) indicated the staff was Supervisor for review and expected to empty and clean and wipe down recommendations. Report is due 3rd plate warmer daily. The plate warmer should be Wednesday of each month deep weekly. The DM confirmed the plate warmer until resolved by committee. had not been cleaned. b. During a follow-up observation on 1/20/18 at 2:41 PM, the plate warmer had clean plate covers

FORM CMS-2567(02-99) Previous Versions Obsolete

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Facility ID: 943489

If continuation sheet Page 2 of 3

PRINTED: 02/20/2018

		ID HUMAN SERVICES MEDICAID SERVICES				FOR	D: 02/20/2018 M APPROVED D. 0938-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING			(X3) DATE SURVEY COMPLETED	
		345542	B. WING			01	/20/2018
NAME OF P	ROVIDER OR SUPPLIER			S	TREET ADDRESS, CITY, STATE, ZIP CODE		
THE FOR	EST AT DUKE INC				701 PICKETT ROAD DURHAM, NC 27705		
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFI TAG	x	PROVIDER'S PLAN OF CORRECTIO (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROP DEFICIENCY)	BE	(X5) COMPLETION DATE
F 812	sitting inside the draw liquids on the inside a During an interview o Dietary Aide Supervis equipment was deep dietary aides were ex down the steam table each meal. During an interview o Service Director and a Director, indicated the	ver with dried foods and and outside. n 1/20/18 at 2:48 PM, the sor indicated that kitchen cleaned weekly and the spected to clean and wipe and plate warmer prior to n 1/20/18 at 3:31PM, Health Assistant Health Service e expectation was for staff to steam table /plate warmer	F	312			

If continuation sheet Page 3 of 3