

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

PRINTED: 06/24/2019  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>345311</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>C</b>  <b>05/23/2019</b>
NAME OF PROVIDER OR SUPPLIER  <b>ROXBORO HEALTHCARE &amp; REHAB CENTER</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>901 RIDGE ROAD</b> <b>ROXBORO, NC 27573</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	
E 000	Initial Comments  An unannounced recertification survey was conducted on 5/20/19 through 5/23/19. The facility was found in compliance with the requirement CFR 483.73, Emergency Preparedness. Event ID# 332811.	E 000			
F 812 SS=E	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)  §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. (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 maintain and clean the stove, oven and areas under the dishwashing machine in the kitchen.  The findings included:  1a. During an observation on 5/20/19 at 7:30 AM,	F 812	The grease build-up on the stove burners and walls/front of the stove was removed. The burnt food around the stove area was cleaned. The dried liquid that was encrusted/splattered throughout the stove area was cleaned. The trash in the dishwashing machine area (near the drain), including old cups, plates,	6/17/19	

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

TITLE

(X6) DATE

Electronically Signed

06/10/2019

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 812	<p>Continued From page 1</p> <p>the stove had a large volume of heavy grease build up on the stove burners, walls and fronts of the stove. There were large amounts of burnt foods, dried liquid encrusted and splatters throughout the stove area.</p> <p>During an interview on 5/20/19 at 7:35 AM, the Dietary Manger (DM) stated the expectation was for the kitchen staff to follow the kitchen cleaning checklist.</p> <p>During a follow-up observation on 5/22/19 at 11:15 AM, the stove continued to have encrusted burners with heavy grease build up and food debris.</p> <p>b. During an observation on 5/20/19 at 7:30 AM, the oven had a large volume greasy buildup, dried food and liquids on the inside and outside. The grease buildup was encrusted on doors/shelves where foods were being cooked. There was a large volume of dried grease buildup was observed on the fronts of the ovens and on the walls.</p> <p>During an interview on 5/20/19 at 7:35 AM, the DM stated the expectation was for the kitchen staff to follow the kitchen cleaning checklist.</p> <p>During follow-up observation on 5/22/19 at 11:15 AM, the ovens had not been deep cleaned and the heavy grease build up remained on the oven and stove area. The DM stated the oven outside had been wiped down and the stove was wipe down and clean.</p> <p>2. During an observation on 5/20/19 at 7:30 AM, the dishwashing machine area had a lot of trash, old cups, plates, silverware under the sink</p>	F 812	<p>silverware, and straws, was removed. The dried food and build-up of dirt on the floor near the drainage area by the dishwasher was cleaned.</p> <p>A sanitation inspection, which included all areas of the kitchen, was completed and corrective action was taken for any areas of concern that were identified during the inspection.</p> <p>The Food and Nutrition Services staff will be in-serviced on facility policies regarding the disposal of garbage and refuse, food safety requirements, food preparation guidelines, and sanitation inspections. The Food and Nutrition Services staff will also be in-serviced on accurate completion of the cleaning schedules used in the department. The Administrator or designated member of the QAA team will complete sanitation inspections weekly for six weeks then monthly for three months to ensure compliance with sanitation requirements in F-812. Items identified as needing corrective action will be addressed as soon as possible and reported to the QAA Committee.</p> <p>The Food and Nutrition Services Director will provide the QAA Committee with updates and performance measures at least monthly. The QAA Committee will assess the information to determine if compliance is being maintained and will make any changes or updates to the Plan of Correction as needed. The Food and Nutrition Services Director will in-service staff on facility policies regarding the</p>		

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F 812	<p>Continued From page 2</p> <p>embedded in the drainage area. The floor had dried food and thick buildup of dirt underneath on the floor in the drainage area.</p> <p>During a follow-up observation on 5/22/19 at 11:15 AM, the dishwashing area had not been cleaned. The old cups, plates, straws, dried foods and thick buildup of dirt on the floor had not been cleaned.</p> <p>During an interview on 5/22/19 at 11:15 AM, the DM stated she would have staff clean up the area.</p> <p>During an interview on 05/23/2019 at 2:01 PM, Dietary Aide #1(DA) and DA#2 stated they were informed today of the kitchen checklist and the requirements of cleaning process and when to clean kitchen equipment. Dietary Aide #3 stated he was informed of the requirements and expectations to clean and maintain a clean and orderly dishwashing area. The dishwashing area floors and drains should be free and clean of debris.</p>	F 812	<p>disposal of garbage and refuse, food safety requirements, food preparation guidelines, and sanitation inspections - quarterly until the next DHHS Recertification Survey.</p>		