

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

PRINTED: 07/15/2019
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345369	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 06/06/2019
NAME OF PROVIDER OR SUPPLIER REX REHAB & NSG CARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 4420 LAKE BOONE TRAIL RALEIGH, NC 27607	
(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 from 6/3/2019 to 6/6/2019. The facility was found to be in compliance with the requirement CFR 483.73 Emergency Preparedness. Event ID #FWT211.	E 000		
F 812 SS=D	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 and staff interviews the facility failed to label and date opened food items stored in 1 of 2 walk in coolers. The findings included: Review of the facility policy titled "Food supply and storage procedures" read in part; "unused	F 812	F812 Food Procurement/Store/Prepare/Serve/Sanitary Upon notification of food items not being labeled properly in one of our walk-in coolers we immediately checked all items in our walk-in coolers and discarded any	7/3/19

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

TITLE

(X6) DATE

Electronically Signed

06/27/2019

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>portions: cover, label, date and store above raw foods"</p> <p>On 06/03/2019 at 11:00am an observation of the walk-in cooler revealed the following items not labeled and dated when opened:</p> <ol style="list-style-type: none"> 1. A container of mayonnaise 2. A glass jar of pickles 3. A glass jar of maraschino cherries 4. A gallon of milk. 5. A repackaged sliced cheese 6. A bag of boiled eggs 7. A pack of hotdogs <p>Additionally, the following food items were observed to be in metal containers wrapped in plastic with no label or date:</p> <ol style="list-style-type: none"> 1. A metal container of sausage gravy 2. A metal container of pureed eggs 3. A metal container of ground sausage 4. A metal container of pureed sausage <p>On 06/03/2019 at 11:14 AM an interview with the food and nutrition coordinator revealed it was facility policy that all food items removed from original packaging would be labeled and dated and leftover food would be clearly labeled and dated before being refrigerated.</p>	F 812	<p>items found without proper labels. All residents taking a PO diet could have potentially been affected by consuming foods that were not properly labeled and dated.</p> <p>Education will be provided to all Food Service staff by a Certified Dietary Manager on how to properly label and date items in our walk-in coolers. The education will be completed before end of day on Wednesday July 3, 2019. Our plan of correction will include one of our food service technicians checking our walk-in coolers daily to verify that all foods are properly labeled and dated. The daily checks will be recorded on a form located outside the walk-in cooler. Our food services Manager or a food services Supervisor will review the daily checks weekly times 4 weeks, bi-monthly times 1 month and then monthly times 1 month. The results of these checks of our walk-in coolers will be reviewed in our Quality Assurance Performance meetings until the checks are completed.</p>		