

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

PRINTED: 07/14/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345311	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 06/10/2021
NAME OF PROVIDER OR SUPPLIER ROXBORO HEALTHCARE & REHAB CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 901 RIDGE ROAD ROXBORO, NC 27573		
(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	E 000			
F 000	INITIAL COMMENTS	F 000			
F 812 SS=E	<p>Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)</p> <p>§483.60(i) Food safety requirements. The facility must -</p> <p>§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.</p> <p>§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 record review, observation and interviews, the facility failed to label and date food</p>	F 812	The statements made on this plan of correction are not an admission to and do	6/30/21	

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

TITLE

(X6) DATE

Electronically Signed

06/30/2021

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>and nutrition supplements in 2 of 2 nourishment refrigerators reviewed for food storage (station 1 and station 2 nourishment refrigerators).</p> <p>Findings included:</p> <p>Review of the "Food brought in from Visitors" policy dated 1/2021 read in part "the nourishment room refrigerator may be used to store food brought to residents by family and visitors. Food left in a refrigerator should be dated with the date it was made/ purchased, content, discard/ use by date and the resident's name. Perishable foods should be discarded within 7 days after it is made/purchased."</p> <p>Review of the "Food safety, Date marking" policy dated 1/2021 read in part " A commercial container of RTE (ready to eat), PHF (potential hazardous food) is opened and held under refrigerator more than 24 hours, then mark the product to show the date the container was opened. Consume /discard product by manufacturers expiration date or 7 days whichever occurs first."</p> <p>Review of the manufacturer's recommendations for nutritional supplement Med Pass 2.0 read, in part "MED PASS products can safely remain on a medication cart as long as it is kept at refrigerated temperature range (34 - 40 degrees F). Cover, label and refrigerate opened containers of MED PASS products and discard after 4 days as long as the product has been kept at proper refrigerated temperature range. If product is not kept refrigerated, discard after 4 hours."</p> <p>On 6/7/21 at 10:45 AM, an observation of the</p>	F 812	<p>not constitute an agreement with the alleged deficiencies.</p> <p>To remain in compliance with all federal and state regulations the facility has taken or will take the actions set forth in this plan of correction. The plan of correction constitutes the facility's allegation of compliance such that all alleged deficiencies cited have been or will be corrected by the dates indicated.</p> <p>F812/483.60</p> <p>1. Corrective action for resident(s) affected by the alleged deficient practice: All refrigerators were carefully inspected for any improperly dated items on 06/07/2021 by the Administrator and Dietary Manager. Items not dated were immediately discarded. Beginning on 06/07/2021, each refrigerator has been inspected daily by the Dietary Manager for proper dating. Any items not properly marked have been discarded.</p> <p>2. Corrective action for residents with the potential to be affected by the alleged deficient practice: Beginning 06/24/2021 thru 6/30/2021, all dietary staff, nursing staff, and environmental services staff were educated by the Dietary Manager, Environmental Service Director, Administrator and the Director of Nursing on the "Food safety and date marking" policy as well as the policy on "Food brought in by Visitors." The Dietary Manager and Environmental services</p>		

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F 812	<p>Continued From page 2</p> <p>nourishment refrigerator #1 (station 2), revealed the refrigerator contained a plastic bag with approximately 5- 6 ounces (oz) yogurt cup with no label. The nourishment refrigerator also contained one - 46 fluid ounces (fl oz.) orange juice bottle, two- 60 fl. oz bottles cranberry juice bottles and two - 32 fl. oz nutrition supplement " Med Pass 2.0", that were opened. There was no label indicating the open date or use by date on them.</p> <p>On 6/7/21 at 10:50 AM, an observation of the nourishment refrigerator #2 (station 1) revealed a plastic container with homemade food, which had no label indicating resident's name or date on it. The nourishment refrigerator also contained two - 46 fl oz. orange juice bottle that were opened, two- 60 fl. oz cranberry juice bottles that were half emptied and four - 32 fl. oz nutrition supplement " Med Pass 2.0", that were opened. There was no label indicating the open date or use by date on them.</p> <p>During an interview on 6/7/21 at 10:47 AM, the Dietary Manager stated the nurses were responsible to label any food brought in by resident's family prior to be placed in the refrigerator. The nursing staff were also responsible to label any ready to use juices with an open date. The Dietary Manager indicated the nursing staff had a policy which indicated that all opened food/ nutrition supplements should be labelled with an open date and used within 3 days of opening.</p> <p>During an interview on 6/7/21 at 11:03 AM, Nurse #1 indicated all the Med Pass (nutritional supplement) should be dated when opened and discarded after 24 hours. Any juices like orange</p>	F 812	<p>Director and Administrator are checking all nourishment refrigerators daily for proper dating.</p> <p>3. Measures/Systemic changes to prevent reoccurrence of alleged deficient practice: Education: Beginning 06/24/2021 thru 6/30/2021, all dietary staff, nursing staff, and environmental services staff were educated by Dietary Manager, Environmental Service Director, Administrator, and Director of Nursing on the "Food safety and date marking" policy and "Food brought in from Visitors" policy. Education includes the following:</p> <ul style="list-style-type: none"> • dating and discarding "ready to eat items, potentially hazardous foods" • proper labeling of food brought in from visitors <p>Audits: Date marking audits will be conducted by the Dietary Manager and the Administrator</p> <p>This information has been integrated into the standard orientation training and in the required in-service refresher courses for all staff identified above and will be reviewed by the Quality Assurance process to verify that the change has been sustained. The facility specific in-service will be provided to all agency Nurses and CNA's. Any nursing staff who does not receive scheduled in-service training will not be allowed to work until training has been completed by Jamica Terry or her designee.</p>		

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F 812	<p>Continued From page 3</p> <p>juice and cranberry juice that are used during medication administration should be labelled and discarded within 24 - 48 hours. Any applesauce or pudding opened during medication administration should be discarded once medication administration was completed and should not be refrigerated.</p> <p>During an interview on 6/10/21 at 2:30 PM, the Director of Nursing (DON) stated all nurses should label any products (Juices or nutrition supplement) when opened during medication administration with an open date. These products should be placed in the refrigerator after use and discarded within 24 hours of opening. DON further stated that the nursing staff should label any food brought in by family for residents prior to placing them in the nourishment refrigerator. These should be discarded within 7 days. No personal staff food should be placed in the nourishment refrigerator.</p>	F 812	<p>4. Monitoring Procedure to ensure that the plan of correction is effective and that specific deficiency cited remains corrected and/or in compliance with regulatory requirements.</p> <p>This Food Safety and date marking QA Audit Tool will be completed by the Dietary Manager. This above audit will be completed twice weekly times two weeks, once weekly times three weeks and monthly times 3 months or until resolved by Quality Assurance (QA) Committee. Reports will be presented to the monthly QA committee by the Administrator or Dietary Manager to ensure corrective action was initiated as appropriate. Compliance will be monitored and ongoing auditing program reviewed at the monthly QA Meeting. The monthly QA Meeting is attended by the Administrator, Director of Nursing, MDS Coordinator, Support Nurses, Therapy, HIM, and Dietary Manager.</p> <p>Date of Compliance: 06/30/2021</p>		