

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

PRINTED: 06/19/2012
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345401	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 06/07/2012
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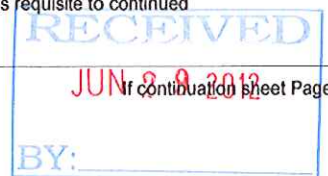
NAME OF PROVIDER OR SUPPLIER WILKES SENIOR VILLAGE	STREET ADDRESS, CITY, STATE, ZIP CODE 204 OLD BRICKYARD ROAD NORTH WILKESBORO, NC 28659
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F 371 SS=E	<p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>The facility must -</p> <p>(1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and</p> <p>(2) Store, prepare, distribute and serve food under sanitary conditions</p> <p>This REQUIREMENT is not met as evidenced by:</p> <p>Based on observations and staff interviews the facility failed to keep flies out of the kitchen area during food production and meal service.</p> <p>The findings are:</p> <p>On 6/6/12 the lunch meal service was observed with the District Dietary Manager. On 6/6/12 at 11:50 a.m. observations were made of the food preparation area located in the rear of the kitchen near an exit door. During the observation dietary staff members used the exit door to discard trash. Above the exit door frame was a fly fan observed in use when the door was opened. The food preparation area was observed to have uncovered food items that included sliced pie plated ready for use, an open container of peanut butter, two trays of baked cookies, and a loaf of sliced bread open to air. During this observation three (3) flies were noted flying around the food. The District Dietary Manager also observed the flies and began covering the food items open to air. He was interviewed during the observation</p>	F 371	<p>It was noted by the facility and survey during most recent survey of June 4th-June 7th, that 4 flies were present in kitchen. The flies were newly present within the past week and were not witnessed landing on any food or food surface. It is noted that flies landing on food have the potential of contaminating the food and our kitchen served all residents residing in the facility, therefore, all residents are potentially impacted. The goal of the corrective action is to control fly activity in the kitchen and limit the potential for flies to land on food products for all residents served. The corrective action implemented prior to survey, during survey, and since survey is outlined below.</p> <p>The presence of flies in food preparation areas has been a challenge for our facility throughout the years due to the rural setting and presence of many chicken farms in close proximity to the facility. Prior to our current survey on June 4th-June 7th, the following precautions were in place to prevent presence of flies:</p> <ol style="list-style-type: none"> 1-Air curtain on exterior door. 2-Limited use of exterior door. 3-Fly light in kitchen. 4-Pest control contract with routine visits. <p>During survey, after the concern regarding flies was brought to Administration's attention, the following additional interventions were added:</p>	
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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE <i>Alicia S. Huffman, RNHA</i>	TITLE <i>LNHA</i>	(X6) DATE <i>6/28/12</i>
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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 and stated the facility utilized a fly fan on the exterior door to minimize fly activity in the kitchen.</p> <p>On 6/6/12 at 12:20 p.m. Cook #1 was interviewed and reported he had noticed an increase of fly activity in the kitchen and added he tried to keep them out of the food.</p> <p>On 6/7/12 at 12: 15 p.m. the kitchen area was observed again and two (2) flies were noted in kitchen flying near uncovered food. The dry goods storage room was also observed and a fly was noted in the room with potatoes open to air. The District Dietary Manager was present for the observation and reported he had observed two (2) flies in the kitchen that morning but had been unable to remove them from the kitchen. He added the kitchen utilized a fly fan and a bug light for control measures for flying pests.</p> <p>On 6/7/12 at 12:20 p.m. Cook #2 was serving the lunch meal and a fly was noted flying around the steam table and close to an uncovered pan of dinner rolls. Cook #2 covered the dinner rolls was interviewed and reported the kitchen had flies and that he had recently started noticing an increase in the fly activity.</p> <p>On 6/7/12 at 12:30 p.m. the Executive Director (ED) was interviewed and reported that flies had been problematic for the facility in past summers. She added that in the past the facility implemented extra measures to reduce the fly activity. She added that extra measures to reduce fly activity had not been implemented because she had not been made aware of the increased fly activity in the kitchen. She also reported that during the summer months she</p>	F 371	<p>1-Water bags with pennies placed at back door. 2-Fly pellets placed at back door by pest control company. 3-Policy implemented to spray trash cans with bleach. 4-Fly spray sprayed exteriorly as cannot be used in food preparation areas. In an effort to continue vigilance in limiting and controlling flies ability to land on food the following has been completed since exit of survey team.</p> <p>1-Additional air curtain ordered for interior of kitchen door. This will provide air curtains on exterior and interior of door entering Kitchen. Air curtain installed 6/27/12.</p> <p>2-All staff educated regarding leaving back door closed except for food delivery. Education started during survey and completed 6/12/12.</p> <p>3-All staff educated regarding covering all foods. Foods should be kept covered after prepared. Education started during survey and completed by 6/12/12.</p> <p>The facility will monitor fly activity, bleaching of drains, and covering of food on Pest Log daily beginning 6/8/12 for a minimum of 1 month and until fly activity is very minimal and all food is consistently covered, thereby eliminating the risk of contamination. The log will then be completed a minimum of two days per week for an additional 2 months. The QA Committee will then review results and re-initiate QA's as indicated. It is important to note that there has been minimal fly activity since exit of survey, however, no food items have been found uncovered since 6/14/12, and no contamination has occurred.</p>	<p>6/7/12</p> <p>6/27/12</p> <p>6/12/12</p> <p>6/12/12</p> <p>6/8/12</p> <p>6/14/12</p>

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F 371	Continued From page 2 expected the exterior door of the kitchen to not be used to help eliminate flies entering the kitchen.	F 371			