### Statement of Deficiencies and Plan of Correction

<table>
<thead>
<tr>
<th>(X1) Provider/Supplier/CUA Identification Number:</th>
<th>(X2) Multiple Construction</th>
<th>(X3) Date Survey Completed</th>
</tr>
</thead>
<tbody>
<tr>
<td>345196</td>
<td></td>
<td>01/25/2013</td>
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<table>
<thead>
<tr>
<th>NAME OF PROVIDER OR SUPPLIER</th>
<th>STREET ADDRESS, CITY, STATE, ZIP CODE</th>
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<tbody>
<tr>
<td>ASTON PARK HEALTH CARE CENTER</td>
<td>380 BREVARD RD ASHEVILLE, NC 28806</td>
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**ID Prefix Tag**

<table>
<thead>
<tr>
<th>ID PREFIX TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION</th>
<th>(X5) COMPLETION DATE</th>
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<tr>
<td>F 371</td>
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#### Summary Statement of Deficiencies

<table>
<thead>
<tr>
<th>(Each deficiency must be preceded by full regulatory or LSC identifying information)</th>
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<tr>
<td>F 371: FOOD PURCHASE, STORE/PREPARE SERVE - SANITARY</td>
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The facility must:

1. Procure food from sources approved or considered satisfactory by Federal, State, or local authorities; and
2. Store, prepare, distribute, and serve food under sanitary conditions

This **REQUIREMENT** is not met as evidenced by:

- Based on observations and staff interviews the facility failed to ensure the final rinse temperature of the dish machine reached minimum requirements of 180 degrees Fahrenheit.

The findings are:

- Review of the facility dish machine log book on 01/22/13 noted the following days the final rinse temperatures were recorded less than the minimum requirement of 180 degrees Fahrenheit (F):
  - 1/03/13 - AM temperature 175 degrees F
  - 1/08/13 - AM temperature 178 degrees F
  - 1/09/13 - AM temperature 178 degrees F
  - 1/10/13 - AM temperature 170 degrees F
  - 1/11/13 - AM temperature 176 degrees F
  - 1/12/13 - AM temperature 165 degrees F
  - 1/13/13 - AM temperature 170 degrees F
  - 1/08/13 - lunch temperature 168 degrees F
  - 1/09/13 - lunch temperature 168 degrees F
  - 1/12/13 - lunch temperature 175 degrees F

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**Aston Park Health Care Center’s Response to this statement of Deficiencies and plan of correction**

Does not denote agreement with the statement of deficiencies nor does it constitute an admission that any deficiency is accurate. Further, Aston Park Health Care Center understands its right to refute any deficiency in this statement of deficiencies through informal dispute resolution, formal appeal, and/or other administrative or legal procedures.

**F 371: Corrective Action:**

Dish machine repairman had been contacted about the gauge not registering proper temperature on 1-2-13 and specifically on the morning of 1-22-13 prior to the surveyor coming into the kitchen. Repairman had adjusted the booster heater temperature on 1-2-13. After the booster heater had been turned up there were problems with the valve popping off and repairman came back out and determined that the wrong gauge was on the machine and put an order in for the correct gauge as the valve was popping off indicating that the water was getting too hot. This was not invoiced as the machine was still under warranty. As the new gauge had been on order, when repairman was called...
**STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION**

| (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: | 345198 |
| (X2) MULTIPLE CONSTRUCTION | A. BUILDING |
| | B. WING |
| (X3) DATE SURVEY COMPLETED | 01/25/2013 |

**NAME OF PROVIDER OR SUPPLIER**

**ASTON PARK HEALTH CARE CENTER**

**STREET ADDRESS, CITY, STATE, ZIP CODE**

**380 BREVARD RD**

**ASHEVILLE, NC 28806**

<table>
<thead>
<tr>
<th>(X4) ID PREFIX TAG</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)</th>
<th>(X7) ID PREFIX TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)</th>
<th>(X5) COMPLETION DATE</th>
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<tr>
<td>F 371</td>
<td>Continued From page 1 1/12/13-supper temperature 175 degrees F 1/17/13-supper temperature 173 degrees F 1/18/13-supper temperature 175 degrees F 1/19/13-supper temperature 175 degrees F Continuous observations were made of staff using the dish machine in the facility kitchen on 01/22/13 from 8:50 AM-9:35 AM. The Food Service Director (FSD) stated a new motor had been put into the dish machine approximately a month prior and there had been issues with the dish machine requiring service. The FSD identified the dish machine as a high temperature machine which required a minimum final rinse temperature of 150 degrees F to sanitize dishware. The FSD ran a rack of dishes through the dish machine at 8:50 AM and the highest final rinse temperature observed on the gauge was 158 degrees F. The FSD left the rack of dishes in the dish machine and left the dish machine area. Approximately five minutes later a dietary aide entered the kitchen, removed this rack of dishes from the dish machine and placed them in dish storage. The FSD did not intervene or provide any instruction to the dietary aide. A second aide came to the area of the dish machine and the two aides proceeded to run multiple racks of dishes through the dish machine. Observations were made of the final rinse temperatures of the dish machine throughout use by the two dietary aides. Fifteen observations revealed the highest temperature reached during the final rinse cycle varied between 174 and 178 degrees F. During these observations staff did not look at the final rinse gauge and no guidance was provided by dietary management. All dishes run through the dish machine again the morning of 1-22-13 he informed us that the new gauge had come in and he would be out to replace it. He did come in that morning to install it. As soon as it was install, it registered temps at 180 or greater, as surveyor stated she observed. Dietary Staff was assuming that it was safe to continue use of the machine based on the information given by the repairman in January that temperature was correct despite the fact that the gauge was not registering correctly and he had a new gauge on order. Astor Park Operations Manager went over policy again with Dietary Manager on 1-22-13 to assure he understood the proper procedures to follow in the event the dish machine did not reach appropriate temperature, reiterating that they are to shut down the machine, contact maintenance, and use disposables until machine is repaired and temperature reaches the appropriate temperature. DM affirmed that he understood that policy. Assistant Manager/Dietitian received a verbal counseling and in-service training and Dietary General Manager received a written counseling and in-service training concerning dish sanitation procedures on 1-31-13 from the Area Manager of the Dietary Contractor. All employees were in-serviced again on the proper temperatures for each cycle of the dish machine and what to...</td>
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**Corrective Action for Potential Deficient Practice:**

All kitchen staff was inserviced on the proper procedures when operating the dish machine and steps to take when the sanitation temperature registers lower than 180 degrees. Policy was reviewed with all staff of the following procedure: If the sanitation temperature on the dish machine is below 180 degrees, the manager on shift will inform the employees not to use the machine until further notice. The manager will complete a written work order and verbally inform the head of maintenance and the administrator of the situation. The managers will also inform the Metz district manager about the situation. Only after the dish machine has been fixed and is properly and consistently reaching the proper temperatures will the manager on shift inform the employees to proceed using the dish machine.
## Systematic Changes:

Daily monitors will be conducted by Dietary Manager and Assistant Manager/Dietitian to assure the dietary staff is following proper procedures in sanitation of dishes.

## Monitor Plan of Facility:

The Staff Development Coordinator or designee will complete a compliance audit once a week for 3 months and randomly thereafter for continued compliance. Results of the audits will be reviewed and evaluated by the Facility’s Quality Assurance Committee for a 3-month period and then randomly thereafter to assure compliance.

## Date Corrective Action Completed:

2-22-13