Prior to the surveyors leaving the facility a leg strap was applied to the resident found to be without a securement device. The other resident with a foley catheter was checked and found to have their catheter secured with a device.

To prevent further occurrences in the future the leg strap or stat lock will be included as part of the physician’s order and added to the treatment sheet to be checked every day for placement and initialed by the licensed nurse. The third shift licensed nurse will be responsible to check daily to assure the securement device is in place. This will be ongoing. The staff will receive inservice training regarding our policy and procedure for catheter care for an indwelling catheter with emphasis on attaching...
Continued From page 1
02/19/2013, included daily catheter care.

On 02/27/2013 at 10:51 AM, Resident #25 was observed as he was transferred onto the toilet via a mechanical lift by Nurse Aides (NA) #1 and #2. When his trousers were removed it was observed that the indwelling catheter tubing was not secured to his thigh. Resident #25 indicated he could feel the tension on his bladder from the extended tubing during transfers with the mechanical lift. NA #1 said that the resident only had the catheter for a few weeks and that she didn't usually anchor the tubing to the resident's thigh. NA #2 said she knew where the leg straps were kept and she left to get one for the resident.

On 02/27/2013 at 1:17 PM, Nurse #1 was interviewed about securing the tubing of an indwelling catheter. Nurse #1 said, "They (catheter tubing) should have some kind of an anchor."

On 02/27/2013 at 4:47 PM the Director of Nursing said the tubing of an indwelling catheter, "Should be secured to the leg so it doesn't pull."

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

the catheter to the resident's upper inner thigh and using a securement device. This will also be included in any new hires orientation.

The DON or assistant DON will review all residents with new orders for a Foley catheter to check for proper diagnosis and proper orders for the catheter, proper documentation on the treatment sheet and also check the resident to assure a securement device has been applied. The DON or assistant DON will randomly monitor securement devices for all residents with Foley catheters 2x's weekly and document results for 3 months and then monthly thereafter. The monitoring tool will be reviewed quarterly in our QA meeting. All resident's with Foley catheters will be reviewed for compliance at least quarterly in our QA meeting.
Expired food items were immediately discarded. All other items were checked for expiration dates, with no out-of-date items located. To ensure food is stored properly, an inservice is being conducted with staff and policy is reviewed. These inservices will be completed by 3.27.13. All stock in the storage rooms, coolers and freezers will be rotated (FIFO first in, first out) by all dietary aide staff, inventory clerk and other culinary staff to ensure stock in not out of date. Nutrition Services Manager and Lead Diet Aide will check stock to make sure it is being rotated and in date on a weekly basis when gathering order information. Nutrition Services Manager and Lead Diet Aide will keep a weekly monitoring log to ensure compliance and this log will be reviewed quarterly in QA meeting.
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**Summary Statement of Deficiencies**

- **F371** Continued From page 3
  - in a final storage area. At 10:02 AM, the mixing bowls were separated and were still dripping water.
  - On 02/26/2013 at 10:02 AM, the Nutritional Services Manager and the Culinary Director both indicated it was their expectation that dishes and pots would be dry before being stacked together.
  - On 02/27/2013 at 4:31 PM, the Administrator said it was her expectation that dishware would be dry before being stored for service.

**Provider's Plan of Correction**

- The dessert dishes were immediately separated and the dishwasher was instructed to allow them to air-dry.
- Inservices to ensure kitchenware is being properly air dried before storing in addition to operating the new dish machine are being conducted 2.28.13 - 3.27.13.
- During regular sanitation duties, dishes will be check to ensure proper drying procedures are being followed. The Assistant Culinary Services Director and/or the Culinary Services Manager will make sanitation rounds daily for the first two weeks and then weekly as routine.
- This compliance will be reviewed at the QA meeting.

**Completion Date:** 3.27.13