**Transylvania Regional Hospital (TRH) takes the safety and quality of care of all patients, staff and visitors seriously. Appropriate TRH and Mission Health System (MHS) leadership team members were notified regarding the citation to be issued as a result of the survey.**

During the 09/30/2014 on-site survey, immediate abatement actions were taken through disposal of six (6) 32 ounce containers of yogurt, one (1) open turkey breast, one (1) package of cookie dough, four (4) 14 ounce cans of condensed milk and four (4) half pint expired milks.

Transylvania Regional Hospital’s (TRH) Food and Nutrition Staff were re-educated and verbalized understanding regarding the TRH policy number 3PC.DIET 074 related to food procurement, storage, preparation and serving. This education was initiated on 10/16/2014 by the Staff Registered Dietitian (RD) at a staff meeting. Education will be completed by 10/28/14 by the Staff Registered Dietitian and the Food Service Director. Staff included in the education were: Chefs, Cooks, Dishwashers, Supervisors, Catering Associates and Utility Workers.

N=18 100% of staff education will be completed by 10/28/2014.

New Staff will be educated through the Departmental Orientation process.

<table>
<thead>
<tr>
<th>ID Prefix</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or IDA identifying information)</th>
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<th>PROVIDER’S PLAN OF CORRECTION (Each corrective action should be cross-referenced to the appropriate deficiency)</th>
</tr>
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<td>F 371 SS-e</td>
<td>483.35(i) FOOD PRODUCE, STORE/PREPARE/SERVE - SANITARY</td>
<td>F 371</td>
<td>Transylvania Regional Hospital (TRH) takes the safety and quality of care of all patients, staff and visitors seriously. Appropriate TRH and Mission Health System (MHS) leadership team members were notified regarding the citation to be issued as a result of the survey. During the 09/30/2014 on-site survey, immediate abatement actions were taken through disposal of six (6) 32 ounce containers of yogurt, one (1) open turkey breast, one (1) package of cookie dough, four (4) 14 ounce cans of condensed milk and four (4) half pint expired milks. Transylvania Regional Hospital’s (TRH) Food and Nutrition Staff were re-educated and verbalized understanding regarding the TRH policy number 3PC.DIET 074 related to food procurement, storage, preparation and serving. This education was initiated on 10/16/2014 by the Staff Registered Dietitian (RD) at a staff meeting. Education will be completed by 10/28/14 by the Staff Registered Dietitian and the Food Service Director. Staff included in the education were: Chefs, Cooks, Dishwashers, Supervisors, Catering Associates and Utility Workers. N=18 100% of staff education will be completed by 10/28/2014. New Staff will be educated through the Departmental Orientation process.</td>
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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 patient. (See Instructions.) Except for nursing homes, the findings stated above are disclosed 60 days following the date of survey unless a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosed 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is required to continue program participation.

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**Original Signature Date: 10/21/14**
| F 371 | Monitoring of the food preparation areas is conducted daily by the Chefs and or Dietary Supervisor to ensure compliance. The daily audits include storage shelves, refrigerators, freezers, dry goods storage areas, milk refrigerators, slicers, and other kitchen areas. These daily audits will continue for a minimum of four (4) months until 100% compliance is achieved for four (4) consecutive months. Following the successful achievement of 100% compliance in those four (4) consecutive months, the Food Service Director will conduct monthly random audits.

1.a,b,c,d. All foods shall be utilized or discarded prior to the expiration or "use by" date. All previously opened foods shall be properly covered and labeled with open dates and expiration dates. Monitoring of expiration dates of food is conducted daily by the Chefs and or Dietary Supervisor to ensure compliance. These daily audits will continue for a minimum of four (4) months until 100% compliance is achieved for four (4) consecutive months. Following the successful achievement of 100% compliance in those four (4) consecutive months, the Food Service Director will conduct monthly random audits.

1.c. All cans shall be inspected upon receipt and prior to opening by the Chefs, Cooks or Dietary Supervisor. Any dented cans shall be placed in the designated area to be returned to the vendor for credit. Monitoring of dented cans will be conducted daily by the Chefs or Dietary Supervisor to ensure compliance of the process of removal of dented cans.

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<th>Provider's Plan of Correction</th>
<th>Completion Date</th>
</tr>
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<tbody>
<tr>
<td>Continued From page 2 blade was unclean with an accumulation of a dried white substance which appeared to be dried turkey. Interview with the facility's FSD, at the time of the observation, confirmed the slicer was ready for use and the slicer's blade was not clean. The FSD stated that staff is instructed to clean the entire slicer, including the slicer's blade, prior to storing it for use.</td>
<td>These daily audits will continue for a minimum of four (4) months until 100% compliance is achieved for four (4) consecutive months. Following the successful achievement of 100% compliance in those four (4) consecutive months, the Food Service Director will conduct monthly random audits. 2. All slicers shall be cleaned and sanitized after each use, and covered when not in use. No food or encrusted debris will be on the blade, machine base, or counter under the slicer. Staff are to sign off on a daily cleaning record that he/she has appropriately cleaned the slicer following each use. Weekly audits of the daily cleaning record will be conducted by the Food Service Director, Chef or Dietary Supervisor to ensure compliance with the cleaning process and will continue until a demonstrated compliance rate of 100% is achieved for four (4) consecutive months. Following the successful achievement of 100% compliance in those four (4) consecutive months, the Food Service Director will conduct monthly random audits. Aggregate results of all audits will be shared with the Food and Nutrition Departmental Staff at monthly staff meetings. Summary results of the audit data will be presented to the Quality Council of the Board of Directors monthly for the first year.</td>
<td>10/16/2014</td>
</tr>
</tbody>
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