

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

PRINTED: 01/09/2015
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345091	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 12/11/2014
NAME OF PROVIDER OR SUPPLIER EDGEWOOD PLACE AT THE VILLAGE AT BROOKWOOD			STREET ADDRESS, CITY, STATE, ZIP CODE 1820 BROOKWOOD AVENUE BURLINGTON, NC 27215		
(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	
F 000	INITIAL COMMENTS	F 000			
F 371 SS=D	<p>No deficiencies were cited as a result of the complaint investigation survey of 12/11/14. Event ID# 93PP11.</p> <p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>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</p> <p>This REQUIREMENT is not met as evidenced by: Based on observations, staff interviews and record review, the facility failed to maintain sanitary conditions in the kitchen by 1) ensuring that fresh produce was removed from spoiled/rotten produce in 1 of 1 walk in refrigerator, 2) discard expired yogurt from 1 of 1 walk in refrigerator, 3) Clean and remove the food debris and grease from the serving cart, 4) steamer box and hot plate cart, clean dry storage bins, 5) clean shelves of the steam table where clean plates/cups were stored and 6) remove the trash and food debris from the floor of the refrigerator/ freezer.</p> <p>The findings included:</p> <p>1. During an observation of the kitchen on</p>	F 371	<p>F371--- The statements made on this plan of correction are not an admission to and do not constitute an agreement with alleged deficiencies. 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>Corrective Action for Residents Potentially Affected Immediately following inspection on December 10, 2014, Dietary Manager completed inspection of all foods stored at</p>	1/8/15	

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

TITLE

(X6) DATE

Electronically Signed

01/02/2015

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</p> <p>12/10/14 at 10:45AM, the walk in refrigerator had the following items: a box of fresh cucumbers, lemons and zucchini which contained spoiled/rotten produce that were mushy and molded.</p> <p>During an interview on 12/10 at 11:10 AM, the dietary manager (DM) and product manager (PM) indicated the fresh produced should be checked when delivered and the spoiled/rotten produce should be discarded. Both indicated there was no system in place to check the produce upon delivery to ensure spoiled/rotten products were removed.</p> <p>2 During an observation on 12/10/14 at 10:45AM, there were 1 1/2 boxes of yogurt that had expired on 11/30/14 and 12/1/14 stored in 1 of 1 walk in refrigerator</p> <p>During an interview on 12/10/14 at 11:10AM, the DM and PM indicated that products should be checked upon delivery and the expired yogurts should be reported to vendor. PM indicated that expired foods should be discarded when staff use the product, there was no system in place for checking expired foods.</p> <p>3. During an observation on 12/10/14 at 10:45 AM, the walk in refrigerator had 1 meal cart that had uncovered roast stored on the trays/shelves. The cart was dirty with dried food and liquids on the cart.</p> <p>During an interview on 12/10/14 at 11:10AM, the dietary manager indicated that cart should be cleaned every night before foods were place on the cart and stored in the refrigerator.</p>	F 371	<p>facility. All food that was either spoiled/rotten or out of date was discarded. In addition, on December 10, 2014, Dietary Manager completed inspection of all food storage, food preparation, and food distribution areas to ensure sanitary conditions. All areas that were identified by surveyor as not satisfactorily sanitized were cleaned and sanitized immediately.</p> <p>Systemic Changes An in-service was conducted on December 31, 2014 for all dietary staff to review proper food storage under sanitary conditions. In addition, the staff was also instructed on strict adherence to cleaning schedules and proper cleaning techniques to ensure sanitary conditions in storage, preparation, and distribution locations. See attached document. This information will be integrated into formal orientation training of any new employees.</p> <p>Quality Assurance The food service manager or production supervisor will monitor food procurement and storage as well as sanitary conditions in food storage locations. See attached monitoring tools. This will be completed daily for the next four weeks, and then weekly for next three months. Reports will be forwarded to the Administrator weekly to ensure compliance. Monthly Staff meetings will be conducted on an ongoing basis to discuss changes and to review efforts for quality improvement. Results will be presented to the Quarterly QA Meeting with members of QA team and department heads.</p>		

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F 371	Continued From page 2 4. During an observation on 12/10/14 at 10:45 AM, the steamer box and hot plate cart had a large volume of grease and food/liquid build up on the inside and outsides of the units. During an interview on 12/10/14 at 11:10AM, the dietary manager (DM) indicated that steamer box and hot plat cart should be cleaned every night. 5. During an observation on 12/10/14 at 10:45 AM, the shelves on the steam table had large volumes of dried foods and liquids on the surface surrounding the clean plates/cups were stored During an interview on 12/10/14 at 11:10AM, the DM and PM indicated that the steam table area should be cleaned every night by the cooks in accordance to the checklist. 6). During an observation on 12/10/14 at 10:45AM, the walk in refrigerator and freezer had food debris and trash on the floor where the food products were stored. During an interview on 12/10/14 at 11:10AM, DM and PM indicated that the refrigerator/freezer floors should be cleaned and trash removed on a regular basis. Both indicated there was no system in place to ensure this area was cleaned on a regular basis. During an interview on 12/11/14 at 1:47PM, the administrator indicated the expectation was the dietary manager and product manager have an on-going cleaning schedule of food area. The kitchen should meet the food safety standards at all times.	F 371	Compliance will be achieved by 01/08/2015		