**STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION**

**NAME OF PROVIDER OR SUPPLIER:**
EDGEOOD PLACE AT THE VILLAGE AT BROOKWOOD

**STREET ADDRESS, CITY, STATE, ZIP CODE:**
1820 BROOKWOOD AVENUE
BURNTINGT, NC  27215

**DATE SURVEY COMPLETED:**
12/11/2014

<table>
<thead>
<tr>
<th>ID</th>
<th>PREFIX</th>
<th>TAG</th>
<th>SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)</th>
<th>ID</th>
<th>PREFIX</th>
<th>TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)</th>
<th>COMPLETION DATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>F 000</td>
<td>INITIAL COMMENTS</td>
<td>F 000</td>
<td>No deficiencies were cited as a result of the complaint investigation survey of 12/11/14. Event ID# 93PP11.</td>
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| F 371 | 483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY | F 371 | 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, 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, 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.

The findings included:
1. During an observation of the kitchen on

F 371 --- 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.

Corrective Action for Residents Potentially Affected
Immediately following inspection on December 10, 2014, Dietary Manager completed inspection of all foods stored at
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.

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.

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

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.

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.

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.

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### Statement of Deficiencies and Plan of Correction

#### Edgewood Place at the Village at Brookwood

**Street Address, City, State, Zip Code:**

1820 Brookwood Avenue  
Burlington, NC 27215

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#### Table: Summary Statement of Deficiencies

<table>
<thead>
<tr>
<th>ID Prefix</th>
<th>Tag</th>
<th>Deficiency Description</th>
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<tbody>
<tr>
<td>F 371</td>
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<td>Continued From page 2</td>
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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 11:10 AM, the dietary manager (DM) indicated that steamer box and hot plate 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 11:10 AM, 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 10:45 AM, 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 11:10 AM, 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 1:47 PM, 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.

Compliance will be achieved by 01/08/2015.