

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345103	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 12/04/2014
NAME OF PROVIDER OR SUPPLIER CARRINGTON PLACE			STREET ADDRESS, CITY, STATE, ZIP CODE 600 FULLWOOD LANE MATTHEWS, NC 28105	
(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>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 and staff interviews the facility failed to discard 1 of 3 gallons of out dated milk in the walk in refrigerator, failed to discard 1 of 1 out dated buttermilk in the reach in refrigerator, failed to date and label 2 of 2 large plastic bags of salad mix in the walk in refrigerator, and failed to date and label 1 of 1 frozen bag of food product in the walk in freezer.</p> <p>The findings included:</p> <p>1. An initial tour of the kitchen was conducted on 12/01/14 at 11:29 AM with the Assistant Dietary Manager. Observation of the walk in refrigerator revealed a one gallon container of ready to use milk with an expiration date of 11/26/14. Further Observation of the walk in refrigerator revealed 2 large plastic bags of available for use salad mix that were not in original packaging and were not</p>	F 371	<p>Carrington is committed to providing the highest level of care for our residents. Carrington Place's response to this report of survey does not denote agreement with the statement of deficiencies; nor does it constitute an admission that any stated deficiency is accurate. We are filing the POC because it is required by law.</p> <p>Corrective Actions that will be accomplished by the facility to correct the deficient practice:</p> <p>All items noted during survey were immediately disposed of on 12/1/2014</p> <p>How the facility will identify other issues having the potential to affect residents by</p>	12/26/14

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

TITLE

(X6) DATE

Electronically Signed

12/22/2014

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>labeled or dated. Assistant Dietary Manager immediately removed the milk and salad mix from the walk in refrigerator.</p> <p>On 12/03/14 at 11:05 AM an interview was conducted with the Assistant Dietary Manager who shared it was her responsibility to check daily for expired milk, unlabeled, and undated food stored in the walk in refrigerator. The Assistant Dietary Manager stated it was an over site she did not check daily for expired milk and food stored out of original packing for label and date. She revealed salad mix should have been dated when removed from original packaging.</p> <p>On 12/03/14 at 2:05 PM an interview was conducted with the Dietary Manager who shared she was ultimately responsible for making sure the kitchen was free of expired milk and food stored out of original packaging was labeled and dated. The Dietary Manager stated it was an over site that milk expiration date was not checked. She further revealed it was an over site 2 plastic bags of salad mix stored out of original packaging were not labeled and dated.</p> <p>2. An initial tour of the kitchen's walk in freezer was conducted on 12/01/14 at 11:35 AM with the Assistant Dietary Manager. Observation of the walk in freezer revealed a plastic bag of available for use frozen food product. The product was not in original packaging and was not labeled and dated. The Assistant Dietary Manager thought the frozen food product was fried or breaded okra. The Assistant Dietary Manager immediately removed the food product from the freezer.</p> <p>On 12/03/14 at 11:05 AM an interview was conducted with the Assistant Dietary Manager</p>	F 371	<p>the same deficient practice and the corrective actions that have been or will be taken:</p> <p>All dietary staff have been in-serviced by the Food Service Director on proper procedures for dating/ labeling and expiration of food items completed on 12/9/14. All other nourishment and storage areas will be added to quality assurance checks.</p> <p>Measures and/or systemic changes made or to be made to ensure the alleged deficient practice does not occur:</p> <p>Logs have been developed for daily documentation and accountability of the walk-in refrigerator and the reach-in refrigerator for dating / labeling and expired foods. Food Service Director will ensure that staff re-education on proper procedures for dating/ labeling and expiration of food items will continue upon hire during orientation and at least quarterly.</p> <p>How the corrective action will be monitored to ensure that its solution are achieved and sustained and how the plan will be evaluated for effectiveness:</p> <p>Logs will be monitored daily by the Assistant Food Service Supervisor and the Dietary Cooks on the weekends x 90 days. The Food Service Director will ensure compliance and monitor logs daily for the next 90 days then every week x 60 days ; and then every other week x 30</p>		

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F 371	<p>Continued From page 2</p> <p>who shared it was her responsibility to check food stored in the walk in freezer was dated, labeled, and not expired. She stated it was an over site she did not check the freezer for unlabeled and undated food.</p> <p>On 12/03/14 at 2:05 PM an interview was conducted with Dietary Manager who shared she was ultimately responsible for making sure food stored out of original packaging in the kitchen was labeled and dated. Dietary Manager revealed it was an over site frozen food product stored in walk in freezer was not labeled and dated.</p> <p>3. An observation of the kitchen's reach in refrigerator was conducted on 12/01/14 at 11:40 AM with Dietary Manager and Assistant Dietary Manager present. A container of available for use buttermilk was observed with an expiration date of 11/21/14. Dietary Manager immediately removed buttermilk for immediate disposal.</p> <p>On 12/03/14 at 11:05 AM an interview was conducted with Assistant Dietary Manager who stated it was her responsibility to check for expired milk daily. She shared it was an over site she did not check reach in refrigerator for out dated milk.</p> <p>On 12/03/14 at 2:05 PM an interview was conducted with Dietary Manager who shared she was ultimately responsible for making sure kitchen was free of expired milk. She stated buttermilk in the reach in refrigerator should have been thrown away when expired. Dietary Manager revealed it was an over site she did not check the reach in refrigerator for expired milk.</p> <p>On 12/3/14 at 3:01 PM an interview was</p>	F 371	<p>days. Compliance will be reported by the Food Service Director to Administrator and Leadership Committee monthly x 90 days and to the QA Committee x 2 quarters.</p>		

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

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F 371	Continued From page 3 conducted with Administrator who stated her expectations were for Dietary and Assistant Dietary Manager to have a system in place to assure expired milk would be discarded. Food removed from original packaging would be labeled and dated for storage. Administrator revealed Dietary Manager had informed her milk and buttermilk were out dated for several days and not discarded. Food stored in walk in refrigerator and freezer was out of original packaging not labeled and dated.	F 371		