### Summary Statement of Deficiencies

**F 363.35(c) Menus Meet Res Needs/Prep in Advance/Followed**

Menus must meet the nutritional needs of residents in accordance with the recommended dietary allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences; be prepared in advance; and be followed.

This **Requirement** is not met as evidenced by:

Based on observation, preplanned menu review and staff interview, the facility failed to follow the preplanned menu for 3 of 3 meals and 78 of 78 residents. Findings included:

- **Monday, 12/14/15**
  - The preplanned menu, the white board and the menu posted on the steam table counter in the Sam Furr neighborhood indicated the menu was baked meat loaf, Beverly potatoes, carrots, rolls and broiled peach half.
  - The food that was observed and served at 12:20pm included meat loaf, broccoli, roll and peaches. The Beverly potatoes were served at 12:41 because they had not been delivered to the unit with the other items. On 12/14/15 at 12:22 PM, the Registered Dietitian (RD) said, "We are having broccoli instead of carrots today because broccoli is out of stock." The Menu Substitution Record for Monday at lunch (documented on 12/13 instead of 12/14) indicated broccoli was substituted for carrots because there were "No carrots". Carrots were on the menu in various forms for all diet types.

- **Wednesday, 12/16/15**
  - The preplanned menu, the white board and the menu posted in each of the four neighborhoods indicated the menu for preparation and submission of this plan of correction constitutes my written allegation of compliance for the deficiencies cited. However, submission of this plan of correction is not an admission that a deficiency exists or that one was cited correctly. This plan of correction is submitted to meet requirements established by the state and federal law.

No residents were harmed as a result of the cited deficiencies. It is the policy of Autumn Care of Cornelius that menus be prepared in advance and followed. The menus meet the nutritional needs of the patients in accordance with the recommended dietary allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences. Appropriate menu substitutions are only made for like food substitutions i.e. beef for beef or starch for starch. These are documented by facility staff and can be approved by Registered Dietician per the policy of Autumn Care of Cornelius. Director of Food Services will complete a weekly log of all items needed.

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**Laboratory Director's or Provider/Supplier Representative's Signature**

Electronically Signed

12/28/2015
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION

(A) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345567
(B) WING _____________________________
(C) DATE SURVEY COMPLETED 12/17/2015

NAME OF PROVIDER OR SUPPLIER

AUTUMN CARE OF CORNELIUS

STREET ADDRESS, CITY, STATE, ZIP CODE

19530 MOUNT ZION PARKWAY CORNELIUS, NC 28031

SUMMARY STATEMENT OF DEFICIENCIES

(EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)

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breakfast was oatmeal, bacon cheese quiche, and fresh fruit cup. The alternate was documented as grits, boiled egg, ham and toast. The food that was served on 12/16/15 at 8:17 AM included buttered oatmeal, bacon cheese quiche, pureed eggs, pureed sausage, sausage patty grits and a banana. On 12/16/15 at 8:30 AM the RD was asked why a fresh fruit cup was not served and she said a banana is fresh fruit. She added that she would need to check with staff because there was fresh fruit available. The Assistant Dietary Manager was asked why butter was added to the oatmeal when the menu simply indicated "oatmeal". She said, "We have to educate staff." The Menu Substitution Record for Wednesday at breakfast indicated sausage was substituted for ham because the ham was "out of stock" and it indicated banana was substituted for fresh fruit cup because "not enough fresh fruit to make cups for everyone". According to the "Diet List for Autumn Care of Cornelius" dated 12/17/15, forty of 78 residents were on regular or low concentrated sweet diets and were supposed to receive a fresh fruit cup.

On Wednesday, December 16, 2015 at 12:11 PM, the preplanned menu, the white board for the Sam Furr neighborhood and the menu posted in the neighborhood indicated the menu for lunch was fried chicken, mashed potatoes, broccoli, roll and cake. The food that was served on 12/16/2015 at 12:17 PM included fried chicken, carrots and mashed potatoes. The Menu Substitution Record for Wednesday at lunch indicated carrots were substituted for broccoli because "out of stock/replaced Mon - Wed". Broccoli was on the menu in various forms for all diet types.

F 363 to order. This log will be reviewed and ordered by the Assistant Director of Food Services. A third check will be complete upon delivery from the weekly food truck. All food items will be labeled with the day of the week and time to be prepared. On 12/17/15 the Regional Director of Nutrition conducted an in-service for food service staff of the facility policy to follow menus, log substitutions as approved by the RD, and posting accurate menus on boards. Staff to be in-serviced annually and new hires will be in-serviced upon hire. It is the policy of the facility to follow posted menus and inform the resident when there is a change in the food menu. For residents with the potential to be affected by this cited deficiency under the supervision of the Director of Food Services, a tracking tool for menu compliance will be monitored 3 times a week for 1 month, then once a week for 3 months, then randomly thereafter to ensure no further deficient practices. On the date of 12/17/15 the tracking tool was implemented. Director of Food Services will report this data to the QAPI committee to ensure continued compliance.
The Menu Substitution Record from May 19, 2015 - December 16, 2015 included 22 entries for menu substitutions. Reasons included that the menued item "was not available", "food still frozen" and "not enough of the product".