F 371-60(i)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY

(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.

(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.

(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.

(iii) This provision does not preclude residents from consuming foods not procured by the facility.

(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.

(i)(3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption.

This REQUIREMENT is not met as evidenced by:

Based on observation, staff interview and manufacturer recommendations, the facility failed to identify dairy products (cottage cheese and milk) as expired items, unavailable for use, which were stored in refrigeration after the manufacturer date of expiration. The findings included:

The walkin refrigerator was observed on 05/31/17 (Wednesday) at 10:15 AM with the following items observed, available for use, stored past the...
Continued From page 1

Two, 5 pound plastic containers of cottage cheese, use by date of 5/29/17 (Monday); observed stored on the shelf with containers of cottage cheese that were not expired.

Two, 1 gallon containers of whole milk, 1 unopened with an expiration date of 5/29/17 (Monday) and 1 gallon that was 3/4 full with an expiration date of 5/30/17 (Tuesday); observed stored on the shelf with gallons of milk that were not expired.

Twenty-five, 8 ounce cartons of whole milk, each with an expiration date of 5/26/17 (Friday); stored on top of crates of milk that were not expired.

An interview on 05/31/17 at 10:17 AM with dietary staff (DS) #1 revealed that the dairy vendor delivered items three times weekly and placed the items in refrigeration. DS #1 stated that the dairy vendor also rotated the dairy items and removed any expired items to credit the facility's account. DS #1 also stated that this was the routine practice and that he checked behind the dairy vendor on delivery days, 3 times per week, to make sure the items were rotated and expired items were removed. DS #1 stated he last checked for expired items on Monday, 05/29/17, but must have missed the expired cottage cheese and milk. DS #1 stated that he did not separate expired items from rotation to indicate which items were available for use and which items were expired.

An interview with the registered dietitian (RD) occurred on 06/01/17 at 6:10 PM and revealed that he expected expired dairy products to be stored separately from dairy items that were the expiration date. One were identified.

Systemic Changes -
* Dairy products (cottage cheese, milk) beyond the expiration date are now being discarded immediately and are no longer being kept in the refrigerator to return for credit.
* When a dairy delivery is made to the facility the vendor will remove any items that have an expiration date that is prior to the next visit.
* All dairy products are being checked daily to ensure they are not expired and will be immediately discarded on the expiration date indicated on the container.
* A meeting was held with the facility's dairy vendor to review and discuss facility expectations of the route delivery person.
* A line item to indicate that dairy products have been checked has been added to the daily task list of the receiving clerk.
* Appropriate dietary staff were in-serviced regarding the revised procedure for rotation of dairy products.

QA
* The Dietary Manager of designee will audit the refrigerators to ensure there are no expired dairy products. This will be done daily for two weeks; weekly for four weeks and monthly for six months and then quarterly thereafter.
* Results of the audits will be reported to the QA Committee.
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<tr>
<th>ID</th>
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<th>TAG</th>
<th>PROVIDER'S PLAN OF CORRECTION</th>
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<tbody>
<tr>
<td>F 371</td>
<td>Continued From page 2 available for use. The RD stated that expired dairy products were returned to the vendor for facility credit and should be stored separately in refrigeration with signage to indicate that the expired items would be returned to the vendor.</td>
<td>F 371</td>
<td>(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)</td>
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**SUMMARY STATEMENT OF DEFICIENCIES**

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

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**NAME OF PROVIDER OR SUPPLIER**

SHARON TOWERS

**STREET ADDRESS, CITY, STATE, ZIP CODE**

5100 SHARON ROAD CHARLOTTE, NC  28210

**STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION**

(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:

345564

(X2) MULTIPLE CONSTRUCTION

A. BUILDING 

B. WING 

(X3) DATE SURVEY COMPLETED

06/01/2017

(X4) ID PREFIX TAG

[X4] ID PREFIX TAG

(F 371 Continued From page 2 available for use. The RD stated that expired dairy products were returned to the vendor for facility credit and should be stored separately in refrigeration with signage to indicate that the expired items would be returned to the vendor.)