### Summary Statement of Deficiencies

**F 371**

**SS=F**

**483.60(i)(1)-(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 record review, observation, and staff interviews, the facility failed to sanitize kitchen pots, pans, spatula and food processor used for food preparation according to product specifications.

Findings included:

- The product specification document for Oasis 146 Multi-Quat Sanitizer was reviewed and instructions read, in part: dilute to 150-400 parts

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**Corrective Action**

1. Corrective action will be accomplished for those residents found to have been affected by the alleged deficient practice:
   - A. Cook #2 was immediately re-trained by Nutritionist on 6/7/2017, including proper sanitizing procedures for utensils, pans, and other kitchen equipment.
   - B. All cooks and aides are currently using the correct procedures.
   - C. No specific residents were identified as being affected by alleged deficient
### NAME OF PROVIDER OR SUPPLIER

**FIVE OAKS MANOR**

### STREET ADDRESS, CITY, STATE, ZIP CODE

**413 WINECOFF SCHOOL ROAD**

**CONCORD, NC 28027**

### SUMMARY STATEMENT OF DEFICIENCIES

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per million (ppm); scrape and remove excess soil, wash, rinse, sanitize in Oasis 146 Multi-Quat Sanitizer for 1-2 minutes, drain and air dry.

The kitchen was observed on 6/7/2017 from 10:50 AM until 11:50 AM. The three compartment sink was observed with soapy water in the first compartment, clear water in the second compartment and the third compartment had Oasis 146 Multi-Quat Sanitizer with a hose running water/sanitizer mix into the sink compartment via a hose.

Cook #2 was observed on 6/7/2017 at 10:55 AM to take a pan over to the sink, wash the pan in the first section of the sink, rinse in the second compartment of the sink and then in the 3rd compartment of the sink, used the hose from the sanitizer and poured that water/sanitizer mix over the inside and outside of the pan for less than 10 seconds. He was then observed to take the pan to the food preparation area and start to pour collard greens into the pan for cooking. He was stopped by the Dietary Manager (DM) when she questioned this surveyor regarding the correct use of the sanitizer. The DM was observed on 6/7/2017 at 10:55 AM. She instructed Cook #2 to rewash and sanitize the pan before using it. The DM tested the sanitizer concentration in the third sink compartment and found it to be within acceptable range (200 ppm). Cook #2 returned the pan to the sink, washed, rinsed the pan and set the pan into the third sink compartment with the sanitizer/water mix. He removed the pan after 1 minute and set it on the rack to dry.

Cook #2 was observed on 6/7/2017 at 11:06 AM. He took a food processor bowl from the third sink.
Cook #2 was observed on 6/7/2017 at 11:22 AM to assemble the lid to the food processor bowl. He placed the lid on a dirty sink counter. He assembled the lid mechanism and picked up the lid from the dirty sink counter and applied the lid mechanism, which he then placed on the food processor bowl and used the food processor to puree food.

An interview was conducted with Cook #1 on 6/7/2017 at 10:50 AM. She reported the three compartment sink had one sink for washing dirty pots and pans, one compartment for rinsing the pots and pans and the last compartment was used for sanitizing the pots and pans. She reported pots and pans were left in the third compartment for one minute and then placed on the racks to air dry before the pots and pans were stacked for storage.

An interview was conducted with Cook #2 on 6/7/2017 at 11:09 AM. He reported the correct manner to wash pots and pans: wash in sink compartment one, rinse in sink compartment two, sanitize for one minute in sink compartment three, remove the pots/pans and place on the rack to air dry. He then used a towel to dry the inside of the food processor bowl. He then attached the bowl to the food processor motor and placed meat into the bowl, which he pureed.

Cook #2 was observed on 6/7/2017 at 11:09 AM to retrieve a spatula from the 3rd compartment of the sink. He shook the spatula to remove extra water and used a towel and wiped the spatula dry. He used the spatula to remove the pureed meat from the food processor bowl.

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rack to dry. He further stated he did not follow that procedure with the food processor or the spatula because he was rushing to finish preparing lunch.

An interview was conducted with the DM on 6/8/2017 at 10:28 AM. She reported the dietary aides and cooks had been in-serviced on sanitation protocols during orientation and a refresher in-service was presented on 6/7/2017.

Cook #1 was interviewed on 6/8/2017 at 11:09 AM. She reported she supervised new cooks and dietary aides and instructed them on sanitizing procedures of pots and pans, among other tasks in the kitchen. She reported she was not aware Cook #2 was not properly sanitizing pots and pans.

A phone interview was conducted on 6/8/2017 at 1:06 PM with the representative from the chemical supplier. He reported the chemical supplier provided the Oasis 146 Multi-Quat Sanitizer for the facility to use. He further reported that using a towel to dry dishes after sanitizing was a violation of the product specifications and would result in bacteria from the towel transferred to the object that was sanitized and render the object contaminated.

The Administrator was interviewed on 6/8/2017 at 1:30 PM. She reported it was her expectation the kitchen followed sanitizing protocols for all equipment.

An interview was conducted with Cook #2 and DM on 6/8/2017 at 1:40 PM. He reported he had received an in-service on 6/7/2017 regarding proper sanitation procedure of pots and pans. The DM reported an in-service had been
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<th>PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)</th>
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<tbody>
<tr>
<td>F 371</td>
<td>Continued From page 4 conducted on 6/7/2017 regarding sanitizing pots/pans, surfaces, use of gloves and air drying pots/pans after sanitizing.</td>
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