STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION

(A) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345212

(B) MULTIPLE CONSTRUCTION

A. BUILDING

B. WING

(C) DATE SURVEY COMPLETED

06/14/2017

NAME OF PROVIDER OR SUPPLIER

BETHESDA HEALTH CARE FACILITY

STREET ADDRESS, CITY, STATE, ZIP CODE

3532 DUNN ROAD

EASTOVER, NC  28301

(D) ID PREFIX TAG

(F 371)  483.60(i)(1)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY

ID PREFIX TAG

F 371

COMPLETION DATE

6/30/17

1. The Administrator and Director of Nursing will conduct an in-service with the Dietary manager by 6/30/17 regarding the proper storage and sanitation of food in accordance with professional standards for food service safety. That all containers of food are stored above the floor in such a manner to protect splash or other contamination and to permit cleaning. Also, that all opened packages are securely fastened by a tie or other closure.

Findings Included:

A review of the facility's General Sanitation Procedures: Dietary Services dated 6/5/86, showed in part, “Sanitation in Food Storage: (1)
### Summary Statement of Deficiencies

<table>
<thead>
<tr>
<th>ID</th>
<th>Prefix</th>
<th>Tag</th>
<th>Description</th>
</tr>
</thead>
</table>
| F 371 | Continued From page 1 | All containers of food are stored above the floor in such a manner to be protected from splash or other contamination and to permit cleaning. Shelving unit construction and placement and storage practices must allow for proper air circulation ... All opened packages are securely fastened by a tie or other closure to protect the contents from contamination."

An observation of the dry storage area of the facility kitchen with the facility Dietary Manager on 6/14/2017, at 12:05pm revealed 4 bags of dry pasta in the dry storage area that had been opened and resealed with no label of the date opened.

On 6/14/2017 at 12:15pm an observation of the walk-in freezer with the facility Dietary Manager revealed 5 three gallon containers of ice cream stored on floor of walk-in freezer.

An interview with the facility Dietary Manager on 6/14/2017 at 12:30pm was conducted, she stated her expectation was that any opened product should be dated when opened and all products in walk-in freezer stored at least 6 inches off the floor.

On 6/14/2017 at 3:00pm, an interview was conducted with the facility Administrator. The Administrator stated that her expectations for dry storage items that were opened and resealed be dated when opened. The Administrator stated that her expectation for storage of frozen foods in the walk-in freezer was that no foods be stored on the floor.

<table>
<thead>
<tr>
<th>ID</th>
<th>Prefix</th>
<th>Tag</th>
<th>Description</th>
</tr>
</thead>
</table>
| F 371 | to protect the contents from contamination. 2. The Administrator and Director of Nursing will conduct an in-service to all dietary staff by 6/30/17 regarding the proper storage and sanitation of food in accordance with professional standards for food safety. That all containers of food are stored above the floor in such a manner to be protected from splash or other contamination and to permit cleaning. Also, that all opened packages are securely fastened by a tie or other closure to protect the contents from contamination.

3. In this circumstance there is not a need for systematic change but rather staff education and direct observation to achieve compliance.

4. The facility's Director of Nursing and Quality Assurance and performance improvement (QAPI) coordinator will conduct daily direct observations of dietary staff for one (1) month regarding dietary staff adherence. These observations will be documented and reviewed daily during the facility's morning meeting for compliance. Staff failing to comply will be subjected to the facility's progressive disciplinary code. Following one (1) month of daily observation the facility will conduct monthly observations and report through the facility's monthly QAPI program ensuring results are sustained.