PRINTED: 01/02/2018 FORM APPROVED OMB NO. 0938-0391

| STREETADRESS.CITY, STATE, ZIP CODE  | AND DLAN OF CORRECTION IDENTIFICATION NUMBER |   |   | PLE CONSTRUCTION  G | (X3) DATE SURVEY COMPLETED  |                              |
|---|--|---|---|---------------------|---|------------------------------|
| STREETADRESS.CITY, STATE, ZIP CODE  |  |   | 345373  | B. WING             |   | C<br>11/22/2017              |
| PREFIX TAG  |  |   | EHAB CENTER   |                     | 630 FODALE AVENUE   | ·                            |
| SS=F SANITARY CFR(s): 483.60(i)(1)-(3)  (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 complicance 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 and staff interview the facility failed to air dry 8-ounce and 4-ounce cups before stacking them on top of one another in storage, failed to remove dried food debris from a utensit drawer, and failed to label and date  The statements made on this plan of correction are not an admission to and do not constitute an agreement with the alleged deficiencies.  To remain in compliance with all federal | PREFIX                                       | (EACH DEFICIENC   | CY MUST BE PRECEDED BY FULL   | PREFIX              | (EACH CORRECTIVE ACTION SHOUNDS) CROSS-REFERENCED TO THE APPR   | ULD BE COMPLETION            |
| or will take the actions set forth in this  1. During initial tour of the kitchen, beginning on 11/19/17 at 11:15 AM, 8 of 15 8-ounce cups and 8  or will take the actions set forth in this plan of correction. The plan of correction constitutes the facility'□s allegation of   |  | SANITARY CFR(s): 483.60(i)(1)- (i)(1) - Procure food to considered satisfactor authorities.  (i) This may include a from local producers and local laws or regular from local producers and local laws or regular from using a gardens, subject to a safe growing and food (iii) This provision do from consuming food from consuming food (iii) This provision do from consuming food time service safety.  (i)(3) Have a policy refoods brought to resivisitors to ensure saft handling, and consuming food the safe facility failed to air dropened food times.  1. During initial tour 11/19/17 at 11:15 AN | from sources approved or ony by federal, state or local food items obtained directly subject to applicable State ulations.  The source of the kitchen, beginning on 1, 8 of 15 8-ounce cups and 8 or local state or local state ulations.  From the source of the kitchen, beginning on 1, 8 of 15 8-ounce cups and 8 | F 37                | The statements made on this plan correction are not an admission to not constitute an agreement with the alleged deficiencies.  To remain in compliance with all feand state regulations the facility has or will take the actions set forth in plan of correction. The plan of corrections the facility' sallegation | ederal as taken this rection |
| of 15 4-ounce cups stacked on top of one another compliance such that all alleged  ABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE TITLE (X6) DATE   | ADODATODY                                    | -   | <u> </u>  |                     |   | (Ve) DATE                    |

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

12/13/2017

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.

**Electronically Signed** 

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: |  | (X2) MULTIPLE CONSTRUCTION  A. BUILDING                   |                   |   | (X3) DATE SURVEY<br>COMPLETED   |                            |         |
|--|--|---|-------------------|---|---|----------------------------|---------|
|  |  | 0.45070   | D WING            |   |   | С                          |         |
|  |  | 345373  | B. WING _         |   |   | 11/                        | 22/2017 |
| NAME OF PI   | ROVIDER OR SUPPLIER  |   |                   |   | TREET ADDRESS, CITY, STATE, ZIP CODE  |                            |         |
| OCEAN T  | RAIL HEALTHCARE & R  | EHAB CENTER   | 630 FODALE AVENUE |   | 30 FODALE AVENUE  |                            |         |
|  |  |   |                   | S   | SOUTHPORT, NC 28461   |                            |         |
| (X4) ID<br>PREFIX<br>TAG   | SUMMARY STATEMENT OF DEFICIENCIES ID (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX REGULATORY OR LSC IDENTIFYING INFORMATION) TAG |   |                   | PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD B CROSS-REFERENCED TO THE APPROPRI DEFICIENCY) |   | (X5)<br>COMPLETION<br>DATE |         |
| F 371  | Continued From page  | e 1   | F3                | 371   |   |                            |         |
|  |  | ire trapped inside them.                                  |                   |   | deficiencies cited have been or will be                                     |                            |         |
|  | an our age man mount   |   |                   |   | corrected by the dates indicated.   |                            |         |
|  | At 9:28 AM on 11/21/   | 17, during a follow-up tour of                            |                   |   | F371  |                            |         |
|  |  | -ounce cups and 5 of 15                                   |                   |   | 1. Plan for correcting specific deficient                                   | ncy.                       |         |
|  | 4-ounce cups stacked   | d on top of one another in                                |                   |   | The process that led to deficiency cited                                    | l. <sup>*</sup>            |         |
|  | storage had moisture   | trapped inside of them.                                   |                   |   | The facility failed to air dry 8-ounce and                                  | d                          |         |
|  |  |   |                   |   | 4-ounce cups before stacking them on  | top                        |         |
|  |  | 2/17 the dietary manager                                  |                   |   | of one another in storage, failed to  |                            |         |
|  |  | ctation was that dietary staff                            |                   |   | remove dried food debris from a utensi                                      | I                          |         |
|  |  | nenware were clean and                                    |                   |   | drawer, and failed to label and date  |                            |         |
|  |  | ing them on top of one<br>le explained kitchenware        |                   |   | opened food items.  |                            |         |
|  |  | dry before stacking it in                                 |                   |   | a. The glasses were re-washed   |                            |         |
|  |  | ped moisture could grow                                   |                   |   | a. The glasses were re-washed immediately on 11/21/2017.                    |                            |         |
|  |  | e potential of making                                     |                   |   | b. The Freezer was checked and all  |                            |         |
|  | residents sick.  | p   |                   |   | opened items were properly labeled & dated on 11/21/2017.                   |                            |         |
|  | At 10:42 AM on 11/23   | 2/17 the AM cook stated she                               |                   |   | c. The Refrigerated Storage areas w   | ere                        |         |
|  |  | enware needed to be clean                                 |                   |   | checked and all opened items were   | CIC                        |         |
|  | and dry before stacki  |   |                   |   | properly labeled and dated on 11/21/20                                      | 017.                       |         |
|  | _  | vas trapped in between                                    |                   |   | d. The Dry Storage area was checke  |                            |         |
|  |  | e mold could grow which                                   |                   |   | and all opened items were properly  |                            |         |
|  | might make residents   | sick.   |                   |   | labeled and dated on 11/21/2017.  |                            |         |
|  |  |   |                   |   | e. The utensil drawer was cleaned a   | nd                         |         |
|  | _  | of the kitchen, beginning on                              |                   |   | sanitized immediately on 11/21/2017.  |                            |         |
|  |  | , the utensil drawer had                                  |                   |   | A revised daily cleaning schedule was                                       |                            |         |
|  |  | . This drawer contained                                   |                   |   | initiated on 11/25/2017 to ensure that                                      |                            |         |
|  | utensils such as spoo  | ons, spatulas, and scoops.                                |                   |   | service ware storage areas are routine                                      | -                          |         |
|  | A+ 0.50 AM on 11/01/   | 17 during a fallow up tour of                             |                   |   | cleaned and sanitized. Staff are to che off schedule once items are cleaned | CK                         |         |
|  |  | 17, during a follow-up tour of s dried food debris in the |                   |   | according to policy. The Dietary Manag                                      | nor                        |         |
|  | ·  | contained an assortment of                                |                   |   | will audit completion of the cleaning                                       | jui                        |         |
|  | different utensils.  | contained an according to                                 |                   |   | schedule.   |                            |         |
|  | unicient utensiis.   |   |                   |   | Procedure for implementing the  |                            |         |
|  | At 10:35 AM on 11/22/17 the dietary manager (DM) stated the utensil drawer was on the  |   |                   | acceptable plan of correction.  |   |                            |         |
|  |  |   |                   |   |   |                            |         |
|  | ` '  | , and was supposed to be                                  |                   |   | All Dietary staff were reeducated by the                                    | Э                          |         |
|  |  | reported it was important to                              |                   |   | Liberty Healthcare and Rehabilitation                                       |                            |         |
|  |  | n to reduce the chance of                                 |                   |   | Services, Sr. Nutrition Services  |                            |         |

| STATEMENT OF DEFICIENCIES<br>AND PLAN OF CORRECTION |   | IDENTIFICATION NUMBER:   |         | MULTIPLE CONSTRUCTION UILDING  |   |      | SURVEY                     |
|---|---|--|---------|--------------------------------|---|------|----------------------------|
|   |   | 345373   | B. WING |                                |   |      | С                          |
|   | 20/4252 02 01/22/452                            | 345373   | D. WING |                                | TDEET ADDRESS SITV STATE TIP SODE   | 11/  | 22/2017                    |
| NAME OF PI  | ROVIDER OR SUPPLIER                             |  |         |                                | TREET ADDRESS, CITY, STATE, ZIP CODE  |      |                            |
| OCEAN T   | RAIL HEALTHCARE & F                             | REHAB CENTER   |         |                                | 30 FODALE AVENUE  |      |                            |
|   |   |  |         | S                              | OUTHPORT, NC 28461  |      |                            |
| (X4) ID<br>PREFIX<br>TAG                            | (EACH DEFICIEN                                  | SUMMARY STATEMENT OF DEFICIENCIES ID  (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX  REGULATORY OR LSC IDENTIFYING INFORMATION) TAG |         |                                | PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD B CROSS-REFERENCED TO THE APPROPRI DEFICIENCY) |      | (X5)<br>COMPLETION<br>DATE |
| F 371   | Continued From pag                              | ge 2   | F;      | 371                            |   |      |                            |
|   | pest infestation in th                          | e kitchen and to prevent   |         |                                | Coordinator (Dietitian) on 12/11/17.  |      |                            |
|   | cross-contamination                             | between compromised  |         |                                | Information presented included Food   |      |                            |
|   | utensils and foods b                            | eing prepared for resident   |         |                                | Service Sanitation Practices including  |      |                            |
|   | meals.  |  |         |                                | proper cleaning, sanitizing & storage o   | f    |                            |
|   |   |  |         |                                | Service ware; completion of scheduled   |      |                            |
|   | At 10:42 AM on 11/2                             | 22/17 the AM cook stated the   |         |                                | cleaning assignments and monitoring of  | of   |                            |
|   |   | d be wiped out after every   |         |                                | completed assignments; as well as Pro   |      |                            |
|   |   | easy to spill liquids and  |         |                                | Food Storage practices including prope  | er   |                            |
|   |   | ver which could contaminate  |         |                                | resealing, labeling and dating of Food  |      |                            |
|   |   | ere then used for preparing  |         |                                | Items in storage and monitoring of  |      |                            |
|   | resident foods.                                 |  |         |                                | storage areas. Any in-house staff   |      |                            |
|   |   |  |         |                                | member who did not receive in-service   |      |                            |
|   |   | of the kitchen, beginning on   |         |                                | training will not be allowed to work unti   | I    |                            |
|   |   | M, a bag of Graham cracker   |         |                                | training has been completed.  | 4_   |                            |
|   |   | ce containers of quick rolled  |         |                                | Cleaning schedules were revised   |      |                            |
|   | -   | bag of instant nonfat dry milk   |         |                                | include all areas identified during surve<br>process on 11/25/2017. Cleaning                                | ey . |                            |
|   | -   | dry storage room were abels and dates. In addition,  |         |                                | schedules were posted and staff was   |      |                            |
|   | · •   | of American cheese slices  |         |                                | assigned to clean identified areas.   |      |                            |
|   |   | er of Coleslaw dressing  |         |                                | Completed cleaning schedules will be  |      |                            |
|   |   | refrigerator were opened but   |         |                                | kept on file in the Dietary Department f  | or   |                            |
|   |   | ates. A package of sausage   |         |                                | a period no less than one (1) year and  |      |                            |
|   |   | crusts, a bag of diced green   |         |                                | be stored at the facility for a period of f   |      |                            |
|   |   | of seafood found in the walk-in  |         |                                | (5) years.  |      |                            |
|   |   | but without labels and dates.  |         |                                | (3) (3)   |      |                            |
|   |   | contained an opened  |         |                                | Any in-house staff member who did no  | t    |                            |
|   |   | style mashed potato buds and   |         |                                | receive in-service training by 12/11/20   |      |                            |
|   | -   | e container of quick rolled  |         |                                | will not be allowed to work until training  |      |                            |
|   | · •   | nout labels and dates.   |         |                                | has been completed. This information  |      |                            |
|   | Opened bags of plai                             | n and frosted corn flake   |         |                                | been integrated into the standard   |      |                            |
|   |   | on top of the microwave but  |         |                                | orientation training and in the required  |      |                            |
|   | were without labels a                           |  |         |                                | in-service refresher courses for all  |      |                            |
|   |   |  |         |                                | employees and will be reviewed by the   | ;    |                            |
|   |   | our of the kitchen, beginning  |         |                                | Quality Assurance process to verify that  | at   |                            |
|   | at 8:48 AM on 11/21/17, a 4-pound bag of cheese |  |         | the change has been sustained. |   |      |                            |
|   |   | nce containers of quick rolled   |         |                                |   |      |                            |
|   |   | of instant nonfat dry milk   |         |                                | Monitoring Procedure to ensure th   |      |                            |
|   | crystals, and a 24-ou                           |  |         |                                | the plan of correction is effective and the   |      |                            |
|   | raspberry gelatin fou                           | and in the dry storage room  |         |                                | specific deficiency cited remains correct   | cted |                            |

|                          |  | (X1) PROVIDER/SUPPLIER/CLIA<br>IDENTIFICATION NUMBER:  | DENTIFICATION NUMBER:                            |   | 2) MULTIPLE CONSTRUCTION BUILDING   |                              |                     |
|--------------------------|--|--|--|---|---|------------------------------|---------------------|
|                          |  | 345373   | B. WING _  |   |   |                              | C<br><b>22/2017</b> |
| NAME OF P                | ROVIDER OR SUPPLIER  | 0.0070   | <del>                                     </del> | STREET  | ADDRESS, CITY, STATE, ZIP CODE  | 1 11/                        | 22/2017             |
|                          |  |  |  |   | DALE AVENUE   |                              |                     |
| OCEAN TI                 | RAIL HEALTHCARE & R  | EHAB CENTER  |  |   | IPORT, NC 28461   |                              |                     |
| (X4) ID<br>PREFIX<br>TAG | SUMMARY STATEMENT OF DEFICIENCIES ID  (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX  REGULATORY OR LSC IDENTIFYING INFORMATION) TAG   |  |  | PROVIDER'S PLAN OF CORRECTION<br>(EACH CORRECTIVE ACTION SHOULD E<br>CROSS-REFERENCED TO THE APPROPRI<br>DEFICIENCY)  |   | (X5)<br>COMPLETION<br>DATE   |                     |
| F 371                    | Continued From page  | ÷ 3  | F 3  | 71  |   |                              |                     |
|                          | addition, a bag of rais  | out labels and dates. In<br>iin bran cereal being stored<br>ve was opened but without  |  | req   | I/or in compliance with regulatory uirements.   |                              |                     |
|                          | (DM) stated the last in employees about labe items was provided in during the in-servicing label and date opener from their original paccommented he check dating and labeling two At 10:42 AM on 11/22 was the responsibility and date the food iter were unable to complications so that the older | 2/17 the dietary manager n-service provided to dietary eling and dating opened food n October 2017. He reported g staff were instructed to d food items, foods removed skaging, and leftovers. He led the storage areas for vice weekly.  2/17 the AM cook stated it of all dietary staff to label ms which they opened and letely use at the time. She tant to label and date food it products could be used up yed by the facility stayed as |  | of the property of the property of the correct of the property of the correct of the property | e Dietary Manager will monitor clean he Kitchen and Equipment using the Etary QA Audit" tool which evaluate per Food Storage Practices and coartment Cleaning & Sanitizing actices beginning 12/11/17. This auditoe be completed 5 days/week for 4 eks and then weekly times 2 month all resolved by QOL/QA committee. It tary Manager will present reports to weekly QA committee to ensure rective action initiated as appropriately QA meeting. The weekly QA eting auditing program reviewed at ekly QA Meeting. The weekly QA eting is attended by the Administration N, MDS Coordinator, Therapy, HIM at the Dietary Manager.  The title of the person responsible for elementing the plan of correction. | e s s dit s or The o te. the |                     |
| F 431<br>SS=D            | BIOLOGICALS<br>CFR(s): 483.45(b)(2)  |  | F 4  | imp<br>acc  | eptable plan of correction.   |                              | 12/15/17            |
|                          | drugs and biologicals<br>them under an agree<br>§483.70(g) of this par   | t. The facility may permit to administer drugs if State  |  |   |   |                              |                     |

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:   |  | ` ´  | IPLE CONSTRUCTION   |   | ATE SURVEY<br>MPLETED  |                            |
|--|--|--|---------------------|---|--|----------------------------|
|  |  | 345373   | B. WING _           |   |  | C<br>11/ <b>22/2017</b>    |
| NAME OF PROVIDER OR  OCEAN TRAIL HEAL  |  | EHAB CENTER  |                     | STREET ADDRESS, CITY, STATE 630 FODALE AVENUE SOUTHPORT, NC 28461 |  | 11/22/2017                 |
|  | ACH DEFICIENC  | ATEMENT OF DEFICIENCIES<br>Y MUST BE PRECEDED BY FULL<br>.SC IDENTIFYING INFORMATION)  | ID<br>PREFIX<br>TAG | (EACH CORRECTIV<br>CROSS-REFERENCE                                | AN OF CORRECTION<br>/E ACTION SHOULD BE<br>ID TO THE APPROPRIATE<br>ICIENCY) | (X5)<br>COMPLETION<br>DATE |
| (a) Proce pharmace that assure dispensing biological (b) Serving employ of pharmace (2) Estable disposition detail to (3) Deter that an amaintain (g) Label Drugs are labeled in profession appropriation instruction applicable (h) Stora (1) In acceptable (h) In acce | reutical service tree the accurring, and admisses to the accurring, and admisses the consultator obtain the cist who—  olishes a system of all contenable an accurrent of all contenable and perioding of Drugs and biologicals on accordance and principle attent accessor ons, and the consultation of Drugs cordance with the compartments and permit of the compartments and permit of the compartments and permit of the consultation of the compartments and permit of the compartments and permit of the consultation of the compartments and permit of the consultation of the | cility must provide ces (including procedures ate acquiring, receiving, nistering of all drugs and ne needs of each resident.  ion. The facility must services of a licensed  tem of records of receipt and rolled drugs in sufficient curate reconciliation; and  rug records are in order and controlled drugs is dically reconciled.  and Biologicals. s used in the facility must be e with currently accepted s, and include the y and cautionary expiration date when  and Biologicals. h State and Federal laws, all drugs and biologicals in s under proper temperature only authorized personnel to | F                   | 131   |  |                            |

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: |  | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:   | ` ′     | PLE CONSTRUCTION   | COM   | E SURVEY<br>PLETED         |  |
|--|--|--|---------|--|---|----------------------------|--|
|  |  | 345373   | B. WING |  | C<br>11/22/2017                               |                            |  |
| NAME OF P  | ROVIDER OR SUPPLIER  |  |         | STREET ADDRESS, CITY, STATE, ZIP CODE  |   | IZZIZOTI                   |  |
|  |  |  |         | 630 FODALE AVENUE  |   |                            |  |
| OCEAN T  | RAIL HEALTHCARE &  | REHAB CENTER   |         | SOUTHPORT, NC 28461  |   |                            |  |
| (X4) ID<br>PREFIX<br>TAG   | (EACH DEFICIEN   | SUMMARY STATEMENT OF DEFICIENCIES ID  (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREF  REGULATORY OR LSC IDENTIFYING INFORMATION) TAG   |         | PROVIDER'S PLAN OF CORRECT (EACH CORRECTIVE ACTION SHO CROSS-REFERENCED TO THE APPROPRICENCY)  | ULD BE  | (X5)<br>COMPLETION<br>DATE |  |
| F 431  | Continued From pag   | ge 5   | F 43    | 31   |   |                            |  |
|  | Control Act of 1976 abuse, except wher package drug distrik quantity stored is m be readily detected. This REQUIREMEN by: Based on observatifacility failed to: 1) dinsulin for 1 of 3 bot to date an opened in pens (Resident #25 cart; 2) failed to dat of 4 insulin pens ob: 600 hall medication of six mobile medication and 500 hall, and 4 bags of expired in  | and other drugs subject to the facility uses single unit pution systems in which the inimal and a missing dose can are in the facility uses single unit pution systems in which the inimal and a missing dose can are in the facility of the f |         | The statements made on this plan correction are not an admission to not constitute an agreement with talleged deficiencies.  To remain in compliance with all feand state regulations the facility has or will take the actions set forth in plan of correction. The plan of conconstitutes the facility's allegation compliance such that all alleged deficiencies cited have been or with corrected by the dates indicated.  | ederal<br>as taken<br>this<br>rection<br>n of |                            |  |
|  | 1) On 11/19/17 an ormobile medication of an insulin bottle whith Resident #29. The bottle read to be discopened. An addition insulin pen for Resident not dated. The indicated to discard An interview with Number confirmed that the date and it shout Nurse #3 reported the removed from the model of the shout the date and the model of the shout not determined that the date and it shout not determined the date and | bservation at 1:00 pm in the lart on the 400 Hall revealed ch was opened on 10/9/17 for instructions on the insulin continued 28 days from date hal observation included an ident #25 which was opened instructions for the insulin pen 42 days from date opened.  Surse #3 on 11/19/17 at 1:00 he bottle of insulin exceeded lid have been discarded. The insulin should have been dedication cart 28 days from led. Nurse #3 stated she did  |         | The plan of correcting the specific deficiency. The plan should addre processes that lead to the deficier cited: The facility failed to dispose of an bottle of insulin, failed to date two insulin pens, failed to secure two medication carts, and failed to dispays of intravenous fluids.  On 11/21/2017 the hall nurse dispays the expired bottle of insulin and 4 expired intravenous fluids. On 11/2 the hall nurse replaced the two un insulin pens with new dated insulin | expired opened pose of bags of 21/2017 dated  |                            |  |

| STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER: |   | 1   | (X2) MULTIPLE CONSTRUCTION  A. BUILDING |     |   | SURVEY<br>PLETED       |                            |
|---|---|---|---|-----|---|------------------------|----------------------------|
|   |   | 345373  | B. WING                                 |     |   | C<br>11/22/2017        |                            |
| NAME OF P   | ROVIDER OR SUPPLIER   | 040070  |   |     | TREET ADDRESS, CITY, STATE, ZIP CODE  | <u>  11/</u>           | 22/2017                    |
|   |   |   |   |     | 30 FODALE AVENUE  |                        |                            |
| OCEAN T   | RAIL HEALTHCARE & R   | REHAB CENTER  |   |     | OUTHPORT, NC 28461  |                        |                            |
| (X4) ID<br>PREFIX<br>TAG  | (EACH DEFICIENC   | IATEMENT OF DEFICIENCIES BY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION) | ID<br>PREFI<br>TAG                      |     | PROVIDER'S PLAN OF CORRECTION<br>(EACH CORRECTIVE ACTION SHOULD B<br>CROSS-REFERENCED TO THE APPROPRI<br>DEFICIENCY)  |                        | (X5)<br>COMPLETION<br>DATE |
| F 431   | Continued From pag  | e 6   | F.                                      | 431 |   |                        |                            |
|   | Continued From page 6 not know when the insulin pen for Resident #25 was opened. Nurse #3 stated the nurses should be dating insulin bottles and insulin pens whenever they were opened so the nurses would know which day to discard them.  2) On 11/19/17 an observation at 1:15 pm in the mobile medication cart on the 600 hall revealed one out four insulin pens was opened but not dated for Resident #16. The instructions on the insulin pen read to discard 42 days from date opened.  An interview with Nurse #3 on 11/19/17 at 1:15 pm was conducted. Nurse #3 reported she did not know when the insulin pen for Resident #16 was opened. Nurse #3 stated all the nurses were responsible for checking their medication storage carts to make sure the insulin was dated when opened, there were no expired products and the carts were clean and orderly.  3) On 11/19/17 at 4:15 pm the mobile medication cart was observed to be unlocked and unsupervised on the 500/600 hall.  An interview was conducted with Nurse #3 on 11/19/17 at 4:16 pm. Nurse #3 stated she was supposed to secure the cart whenever she walked away from the cart or the unit. Nurse #3 stated she forgot to lock it after she last used it.  On 11/21/17 an observation at 10:30 am of the mobile medication cart on the 400 hall was noted to be unlocked and unsupervised. Nurse #4 was noted to be away from the nurse 's station and walking down the hall. Nurse #4 was observed returning back to the 400 hall at 10:37 am. |   |   |     | On 11/21/2017 the Consultant RN observed 5 out of 5 med carts noted to locked and secured when not in use ar in sight of the nurse.  On 12/13/2017 the Assistant Director of Nursing audited 100% of the following  " all medication carts for securement when not in use or in sight of the nurse medications  " All medication rooms for expired medications  " All medication carts for undated or expired multi use insulin vials and insurpens  The procedure for implementing the acceptable plan of correction for the specific deficiency cited:  On 12/13/2017 the Assistant Director of nursing began in servicing all FT, PT, and Supply Clerk on the following procedure. | of<br>ht<br>hit<br>hin |                            |
|   |   |   |   |     | " When opening multi-use medicatic such as insulin vials and insulin pens, that date opened must immediately be writt on the medication label by the nurse of Med Tech opening the vial or the nurse Med Tech placing the insulin pen on the medication cart. Each nurse and Med Tech is responsible for looking at the dopened on the insulin pen to determine when to discard the pen. This is to be completed prior to using the insulin per Insulin vials are discarded according to the Recommended Maximum Storage."  | ons the en or e ate    |                            |

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: |  | (X2) MULTIPLE CONSTRUCTION  A. BUILDING  |           |   | (X3) DATE SURVEY<br>COMPLETED   |                                    |         |
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|  |  | 345373   | B. WING _ |   |   |                                    | C       |
| NAME OF D  | ROVIDER OR SUPPLIER  | 3-3373   | 5:        |   | FREET ADDRESS, CITY, STATE, ZIP CODE  | 11/                                | 22/2017 |
| NAME OF PI   | ROVIDER OR SUPPLIER  |  |           |   |   |                                    |         |
| OCEAN TI   | RAIL HEALTHCARE & R  | EHAB CENTER  |           |   | 80 FODALE AVENUE  |                                    |         |
|  |  |  |           | S   | OUTHPORT, NC 28461  |                                    |         |
| (X4) ID<br>PREFIX<br>TAG   | SUMMARY STATEMENT OF DEFICIENCIES ID  (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX  REGULATORY OR LSC IDENTIFYING INFORMATION) TAG   |  | <         | PROVIDER'S PLAN OF CORRECTION<br>(EACH CORRECTIVE ACTION SHOULD B<br>CROSS-REFERENCED TO THE APPROPRIA<br>DEFICIENCY) |   | (X5)<br>COMPLETION<br>DATE         |         |
| F 431  | Continued From pag   | e 7  | F 4       | 131   |   |                                    |         |
| F 431  | An interview was cor 11/21/17 at 10:37 am nurses are supposed whenever they were stated she usually lo at this time.  4) An observation of room on the 400 hall at 10:40 am. The material revealed there williliters bags of intrexpired on 9/17/17.  An interview with Nu am was conducted. fluid was expired and discarded. Nurse #4 responsible for the medication rooms to medications, ensuring when opened, discard they were expired, a carts and the medication for Nursing (I pm. The DON reveatinsulin bottles and ped date opened as soon nurse, and if there we needed to be discard the bottle, they shoul stated all the nurses. | aducted with Nurse #4on a. Nurse #4 reported the a to lock the medication carts aleft unattended. Nurse #4 cked the cart, but she forgot  at the medication storage as conducted on 11/21/17 andication room on the 400 are four out of four 150 avenous (IV) fluid which had  are #4 on 11/21/17 at 10:45 Aurse #4 confirmed the IV a should have been a stated all the nurses were andication carts and the amonitor for expired g opened bottles were dated adding any medications when and keeping the medication and keeping the medication and the acting DON) on 11/21/17 at 3:43 alled her expectation was all and should be dated with the as it was opened by the are any medications that alled per the instructions on all the shifts were | F 4       | 131   | Insulin and Other Selected Injectable. Prior to using the insulin vial, the nurse Med Tech must check the date opened determine if the insulin is expired. Disc immediately if expiration is noted. The recommended maximum storage guidelines are posted in each medicatio room and in front of each narcotic book on each medication cart.  "When obtaining supplies from the medication room, the nurse or Med Tecobtaining the supplies are to check for expiration date of the product you are getting. If the product is expired notify the Supply Clerk and dispose of the expire product.  "The supply clerk will audit each medication room on a weekly basis to identify any products expired or nearing expiration dates.  "It is each nurses responsibility to ensure your medication cart is locked when not in use and in sight of the nurse Any in-house staff member who did no receive in-service training by 12/15/20 will not be allowed to work until training has been completed. This information been integrated into the standard orientation training and in the required in-service refresher courses for all employees and will be reviewed by the Quality Assurance process to verify that the change has been sustained. | to ard on ch the d fi se. t fi nas |         |
|  | responsible for cleaning and checking the medication rooms and carts to ensure there were no expired medications. Additionally, the DON reported her expectations was for the nurses to secure the medication carts whenever the   |  |           |   | The monitoring procedure to ensure the plan of correction is effective and the specific deficiency cited remains correct and/or in compliance with the regulator  | nat<br>cted                        |         |

|                          | TEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA DPLAN OF CORRECTION IDENTIFICATION NUMBER: |   | 1 ` ′               | (X2) MULTIPLE CONSTRUCTION  A. BUILDING |  | (X3) DATE SURVEY<br>COMPLETED |                            |
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|                          |   | 345373  | B. WING             |   |  | C<br>11/22/2017               |                            |
| NAME OF P                | ROVIDER OR SUPPLIER   |   |                     | ST                                      | FREET ADDRESS, CITY, STATE, ZIP CODE   | 1 117.                        | 22/2017                    |
| OCEAN T                  | RAIL HEALTHCARE & R   | EHAB CENTER   |                     |   | 80 FODALE AVENUE<br>OUTHPORT, NC 28461   |                               |                            |
| (X4) ID<br>PREFIX<br>TAG | (EACH DEFICIENC   | ATEMENT OF DEFICIENCIES<br>Y MUST BE PRECEDED BY FULL<br>.SC IDENTIFYING INFORMATION) | ID<br>PREFIX<br>TAG | PREFIX (EACH CORRECTIVE ACTION SHOULD   |  |                               | (X5)<br>COMPLETION<br>DATE |
| F 431                    | QUARTERLY/PLANS<br>CFR(s): 483.75(g)(1)<br>(g) Quality assessme                               | EMBERS/MEET (i)-(iii)(2)(i)(ii)(h)(i) nt and assurance. intain a quality assessment   |                     | 431                                     | requirements:  The Assistant Director of Nursing will a medication carts and medication rooms weekly for two weeks then monthly for three months for securement of the medication cart when not in use and not sight, for expired medications and to ensure open multi-use medications are dated with the date opened. This monitoring will continue until resolved to QOL/QA committee. Reports will be presented to the weekly QA committee the Administrator or DON to ensure corrective action initiated as appropriate Compliance will be monitored and ongoing auditing program reviewed at weekly QA Meeting. The weekly QA Meeting is attended by the Administrate DON, MDS Coordinator, Therapy, HIM and the Dietary Manager.  The title of the person responsible for implementing the plan of correction.  The Administrator is responsible for implementation and completion of the acceptable plan of correction. | ot in  by  by  e.  the        | 12/15/17                   |

| STATEMENT OF DEFICIENCIES<br>AND PLAN OF CORRECTION |  | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  |           |  |                              | TE SURVEY<br>MPLETED       |
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|   |  | 345373  | B. WING _ |  | C<br>11/22/2017              |                            |
|   | ROVIDER OR SUPPLIER  | & REHAB CENTER  |           | STREET ADDRESS, CITY, STATE, ZIP COL<br>630 FODALE AVENUE<br>SOUTHPORT, NC 28461   |                              | 1122/2011                  |
| (X4) ID<br>PREFIX<br>TAG                            | (EACH DEFICI   | SUMMARY STATEMENT OF DEFICIENCIES ID  (EACH DEFICIENCY MUST BE PRECEDED BY FULL PREFIX  REGULATORY OR LSC IDENTIFYING INFORMATION) TAG  |           | PROVIDER'S PLAN OF CO<br>(EACH CORRECTIVE ACTIO<br>CROSS-REFERENCED TO THE<br>DEFICIENCY)  | N SHOULD BE<br>E APPROPRIATE | (X5)<br>COMPLETION<br>DATE |
| F 520   | (iii) At least three staff, at least one administrator, own individual in a least (g)(2) The quality committee must:  (i) Meet at least question coordinate and evidentifying issues assessment and an ecessary; and  (ii) Develop and in action to correct in the correct of secretary may not records of such cosuch disclosure is such committee with section.  (i) Sanctions. Good committee to identifying issues assessment and an ecessary; and  (ii) Develop and in action to correct in the correct in the correct in the correct in the committee with the committee with the committee with the committee to identify and the committee to identify the | irector or his/her designee; other members of the facility's of who must be the ner, a board member or other dership role; and assessment and assurance uarterly and as needed to raluate activities such as with respect to which quality assurance activities are implement appropriate plans of dentified quality deficiencies; information. A State or the trequire disclosure of the ommittee except in so far as a related to the compliance of with the requirements of this od faith attempts by the tify and correct quality of be used as a basis for | F 5       |  |                              |                            |
|   |  |   |           | The statements made on thi correction are not an admission not constitute an agreement alleged deficiencies.  To remain in compliance with | ion to and do<br>with the    |                            |

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: |  | 1 ' '  | (X2) MULTIPLE CONSTRUCTION  A. BUILDING |                                       |   | SURVEY<br>LETED        |                            |
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|  |  | 345373   | B. WING                                 |                                       |   | 1                      | 22/2017                    |
| NAME OF PE   | ROVIDER OR SUPPLIER  | 0.00.0   |   | STE                                   | REET ADDRESS, CITY, STATE, ZIP CODE   | 1 11/                  | 22/2017                    |
| NAME OF T  | COVIDER OR OUT FEEL  |  |   |                                       |   |                        |                            |
| OCEAN T  | RAIL HEALTHCARE & R  | EHAB CENTER  |   | 630 FODALE AVENUE SOUTHPORT, NC 28461 |   |                        |                            |
| 0(1) 15  | CLIMMA DV CT   | TATEMENT OF DEFICIENCIES   | ID.                                     |                                       | <u>`</u>  |                        | 0(5)                       |
| (X4) ID<br>PREFIX<br>TAG   | (EACH DEFICIENC  | Y MUST BE PRECEDED BY FULL<br>LSC IDENTIFYING INFORMATION)                       | ID<br>PREFIX<br>TAG                     | (                                     | PROVIDER'S PLAN OF CORRECTION<br>(EACH CORRECTIVE ACTION SHOULD B<br>CROSS-REFERENCED TO THE APPROPRI<br>DEFICIENCY)  |                        | (X5)<br>COMPLETION<br>DATE |
| F 520  | Continued From pag   | e 10   | F 5                                     | 520                                   |   |                        |                            |
|  | showed a pattern of the sustain an effective Concluded:  | of federal survey history<br>The facility's inability to<br>QA program. Findings |   |                                       | and state regulations the facility has ta<br>or will take the actions set forth in this<br>plan of correction. The plan of correction<br>constitutes the facility ☐s allegation of<br>compliance such that all alleged  |                        |                            |
|  | This tag is cross-refe   |  |   |                                       | deficiencies cited have been or will be corrected by the dates indicated.   |                        |                            |
|  | F371: Kitchen Sanitation: Based on observation and staff interview the facility failed to air dry 8-ounce and 4-ounce cups before stacking them on top of one another in storage, failed to remove dried food debris from a utensil drawer, and failed to label and date opened food times.  Review of the facility's survey history revealed F371 was cited during the facility's 10/27/16 annual recertification and complaint investigation survey, and was re-cited during the current 11/22/17 annual recertification and complaint investigation survey.  In an interview on 11/22/17 at 11:42 AM the Administrator stated the facility probably received a repeat deficiency at F371 because there had not been consistent leadership in the kitchen. He explained a new dietary manager assumed management responsibilities in the kitchen in July 2017, and it took time to get staff trained and used to using the best sanitation practices. The Administrator also reported in 2016 the facility was cited for the inadequate strength of sanitizing solutions and the lack of cleanliness of the deep fryer and microwave where as in 2017 the facility was cited for not air-drying kitchenware before stacking it in storage, not keeping the utensil drawer clean, and not labeling and dating food items. He commented even though the problem areas in 2016 and 2017 were completely different, they still fell into the overall area of |  |   |                                       | 1. Plan for correcting specific deficient The process that led to deficiency cited The process that led to deficiency cited The facility' □s Quality Assurance Committee (QA) failed to prevent the reoccurrence of deficient practice relation to kitchen sanitation which resulted in a repeat deficiency at F371. The re-citing F371 during the last year of federal sur history showed a pattern of the facility' inability to sustain an effective QA program.  a. The glasses were re-washed immediately on 11/21/2017.   | ed<br>a<br>g of<br>vey |                            |
|  |  |  |   |                                       | b. The Freezer was checked and all opened items were properly labeled & dated on 11/21/2017. c. The Refrigerated Storage areas w checked and all opened items were properly labeled and dated on 11/21/20 d. The Dry Storage area was checked and all opened items were properly labeled and dated on 11/21/2017. e. The utensil drawer was cleaned at sanitized immediately on 11/21/2017. A revised daily cleaning schedule was initiated on 11/25/2017 to ensure that service ware storage areas are routine cleaned and sanitized. Staff are to che off schedule once items are cleaned | 017.<br>d<br>nd        |                            |

| STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER: |                        | 1 ` '   | (X2) MULTIPLE CONSTRUCTION  A. BUILDING |  |   | (X3) DATE SURVEY<br>COMPLETED                           |                            |
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| NAME OF D   |                        | 345373  | B. WING_                                | OTDEET ADDRESS SITV STATE 71D SS   |   | 11/2  | 22/2017                    |
| NAME OF P   | ROVIDER OR SUPPLIER    |   |   | STREET ADDRESS, CITY, STATE, ZIP CC  | )DE   |   |                            |
| OCEAN T   | RAIL HEALTHCARE & R    | REHAB CENTER  |   | 630 FODALE AVENUE  |   |   |                            |
|   |                        |   |   | SOUTHPORT, NC 28461  |   |   |                            |
| (X4) ID<br>PREFIX<br>TAG  | (EACH DEFICIENC        | TATEMENT OF DEFICIENCIES BY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION) | ID<br>PREFIX<br>TAG                     | PROVIDER'S PLAN OF C<br>( (EACH CORRECTIVE ACTIC<br>CROSS-REFERENCED TO TH<br>DEFICIENCY   | ON SHOULD BI<br>HE APPROPRIA  |   | (X5)<br>COMPLETION<br>DATE |
| F 520   | Continued From pag     | e 11  | F 5                                     | 520  |   |   |                            |
|   | dietary services/kitch |   |   | according to policy. The Die will audit completion of the coschedule.  2. Procedure for implemer acceptable plan of correction. Inservice education was pro Administrator on 12/13/2017 Corporate Nursing Consulta included the importance of rimplemented procedures an interventions identified in the of correction for survey that 11/19/2017 and ended on 1° This information has been in the standard orientation train required in-service refresher all Administrators and will be the Quality Assurance procedure to the plan of correction is effective plan of correction with respectific deficiency cited remand/or in compliance with respective ware during storage areas and the clean storage of service ware during the visits and complete the audit and will give the comp | cleaning nting the n.  ovided to the 7 by the ant. Topics maintaining of monitorir e facilities p began on 1/22/2017. ntegrated in ning and in r courses for e reviewed ess to verify ustained.  o ensure th ctive and th nains correct egulatory  I monitor for ning and ing monthly Dietary QA leted QA ar onitoring wi til resolved ts will be a committee corrective te. ed and | e  ng plan  nto the pr by  at nat cted  od  udit ill by |                            |

| STATEMENT OF DEFICIENCIES<br>AND PLAN OF CORRECTION |                      | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:                                |                     | (X2) MULTIPLE CONSTRUCTION A. BUILDING  |             | (X3) DATE SURVEY<br>COMPLETED |  |
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| NAME OF D   | DOVIDED OD CLIDDLIED | 349373  | B. WING             | CTREET ADDRESS CITY STATE ZID CODE  | 11/22/2017  |                               |  |
| NAME OF PROVIDER OR SUPPLIER                        |                      |   |                     | STREET ADDRESS, CITY, STATE, ZIP CODE   |             |                               |  |
| OCEAN T   | RAIL HEALTHCARE & R  | EHAB CENTER   |                     | 630 FODALE AVENUE   |             |                               |  |
|   |                      |   |                     | SOUTHPORT, NC 28461   |             |                               |  |
| (X4) ID<br>PREFIX<br>TAG                            | (EACH DEFICIENC      | ATEMENT OF DEFICIENCIES  Y MUST BE PRECEDED BY FULL  LSC IDENTIFYING INFORMATION) | ID<br>PREFIX<br>TAG | PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD I CROSS-REFERENCED TO THE APPROPR DEFICIENCY)  | BE COMPLETI | ION                           |  |
| F 520   | Continued From page  | e 12  | F 52                | weekly QA Meeting. The weekly QA Meeting is attended by the Administra DON, MDS Coordinator, Therapy, HIN and the Dietary Manager.  4. The title of the person responsible implementing the plan of correction.  The Administrator is responsible for implementation and completion of the acceptable plan of correction. | 1,          |                               |  |