

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345383	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/28/2019
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NAME OF PROVIDER OR SUPPLIER SCOTTISH PINES REHABILITATION AND NURSING CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 620 JOHNS ROAD LAURINBURG, NC 28352
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
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E 000	Initial Comments An unannounced recertification survey was conducted on March 25, 2019 through March 28, 2019. The facility was found in compliance with the requirement CFR483.73, Emergency Preparedness, Event ID# E9F411.	E 000		
F 812 SS=F	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(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. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observations and staff interviews the facility failed to: 1) air dry 7 trays of clean 8 oz. beverage glasses and 1 tray of clean serving bowls before stacking them on top of one another in storage and failed to remove dried food debris from 2 of 12 serving bowls; 2) failed to dispose of 4 expired hamburger rolls and one expired 4 oz. chocolate milk carton, and 3) failed to label and	F 812		

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

TITLE

(X6) DATE

Electronically Signed

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.

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F 812	<p>Continued From page 1 date two open bags of dried cereal.</p> <p>Findings included:</p> <p>1. During the initial tour of the kitchen beginning on 03/25/19 at 11:45 AM, 7 trays of clean wet 8 oz. beverage glasses were observed to be stacked on top of one another with moisture trapped inside them and a tray of wet individual serving bowls were observed to be stacked under one tray of dry bowls with noted moisture trapped inside them.</p> <p>A follow up tour of the kitchen on 03/27/19 at 11:25 AM, revealed there were 12 wet individual serving bowls observed to be stacked under one tray of dry bowls with noted moisture trapped inside them. Two of the 12 bowls were noted to have dry food debris inside the bowls.</p> <p>An interview was conducted with the Food Service Director (FSD) on 03/27/19 at 11:30 AM. The FSD stated her expectation was that dietary staff ensure piece of kitchenware were clean and air dried before stacking them on top of one another to prevent moisture from being trapped which could cause bacteria to grow. The FSD stated the dietary staff were all new and were recently in serviced and trained during orientation on how to properly store kitchenware to prevent food borne illnesses.</p> <p>An interview was conducted with the Cook Manager (CM) on 03/27/19 at 1:55 PM. The CM reported the dietary staff were responsible for washing, drying and storing the dishes. The CM stated the dietary staff had been in serviced and were oriented on how to wash, dry and store dishes. The CM stated his expectation was that</p>	F 812			

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F 812	<p>Continued From page 2</p> <p>the staff ensure that wet dishes were not stacked on top of one another and should be spread out so they can dry completely.</p> <p>2. During the initial tour of the kitchen beginning on 03/25/19 at 11:45 AM, 1 package of hamburger rolls was noted to be expired. The expiration date was 03/20/19. During a tour of the walk in refrigerator, 1 carton out of 12 4 oz. chocolate milk was expired on 03/16/19.</p> <p>A follow up tour of the kitchen on 03/27/19 at 11:25 AM revealed there were 3 packages of hamburger rolls that expired on 03/25/19.</p> <p>An interview was conducted with the FSD on 03/27/19 at 11:25 AM. The FSD reported the expired items should have been discarded on the day they expired. The FSD stated the dietary staff were all new and were recently in serviced and trained during orientation to ensure all packages were within the recommended use date and to monitor and dispose of any expired items daily.</p> <p>3. During the initial tour of the kitchen beginning on 03/25/19 at 11:45 AM, 2 packages of opened dried cereal were observed in the dry storage room with no label or date.</p> <p>An interview was conducted with FSD on 03/25/19 at 11:50 AM. The FSD reported the dried packages of food looked like they were granola and stated they should have been labeled and dated. The FSD stated it looked as though there had been a date on the package but it was illegible.</p> <p>An interview was conducted with the CM on</p>	F 812			

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

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F 812	Continued From page 3 03/27/19 at 2:00 PM. The CM stated a dietary aide (DA #1) was responsible for checking the dried storage room, the walk in refrigerator and the walk in freezer for any expired products and to ensure the packages were labeled and dated when opened. The CM reported DA #1 was responsible for putting the deliveries away each Tuesday and he was in serviced to make sure all products were labeled, dated and expired products were disposed of. DA #1 was unavailable for an interview on 03/27/19 at 2:00 PM.	F 812		