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

PRINTED: 09/14/2019 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING		(X3) DATE SURVEY COMPLETED	
		34G167	B. WING _		09/	10/2019
	PROVIDER OR SUPPLIER OD GROUP HOME			STREET ADDRESS, CITY, STATE, ZIP CODE 103 WOOD GLENN ROAD ROANOKE RAPIDS, NC 27870	, 50	
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTI (EACH CORRECTIVE ACTION SHOU CROSS-REFERENCED TO THE APPRO DEFICIENCY)	_D BE	(X5) COMPLETION DATE
W 240	relevant intervention toward independent toward independent toward independent toward independent toward independent toward independent to the state of the staff toward interventions or instanderssed in the intervention of the staff toward in the staff toward episodes of lifting area as he unbucklist of the including the approfessional (QIDP) to put his shirt down offered to help the colient continued with after leaving the baren individual programmer. Review of client #5' an individual programmer individual programmer individual programmer individual programmer. The IPP did not individual programmer individual programmer individual programmer individual programmer. The individual programmer indiv	ram plan must describe as to support the individual ace. Is not met as evidenced by: sions, record reviews and ity failed to assure relevant tructions to staff were dividual program plan (IPP.) audit clients (#5). The finding not include interventions for to redirect a shirt lifting and avior. In ations on 9/9-10/19, client #5 and buckle the belt. All the muslified intellectual disabilities on stantly encouraged him and the number of the behavior immediately throom. Is record on 9/10/19 revealed am plan (IPP) dated 5/1/19, in the behavior immediately throom. Is record on 9/10/19 revealed am plan (IPP) dated 5/1/19, in the behavior immediately throom. Is record on 9/10/19 revealed am plan (IPP) dated 5/1/19, in the behavior immediately throom. Is record on 9/10/19 revealed and plan (IPP) dated 5/1/19, in the behavior immediately throom. Is record on 9/10/19 revealed and plan (IPP) dated 5/1/19, in the behavior immediately throom. Is record on 9/10/19 revealed this is the does that from time to revealed all staff try to redirect	W 24			
ABORATORY	DIRECTOR'S OR PROVID	ER/SUPPLIER REPRESENTATIVE'S SIGN	NATURE	TITLE		(X6) DATE

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

(X6) DATE

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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		34G167	B. WING		09/	10/2019
NAME OF PROVIDER OR SUPPLIER IDLEWOOD GROUP HOME				STREET ADDRESS, CITY, STATE, ZIP CODE 103 WOOD GLENN ROAD ROANOKE RAPIDS, NC 27870	•	
(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 CORRECTIC (EACH CORRECTIVE ACTION SHOULI CROSS-REFERENCED TO THE APPROF DEFICIENCY)	D BE COMPLÉTION	
W 240	he lifts up his shirt a buckling his belt and program to address confirmed client #5 behavior or inform s CLIENT BEDROOM CFR(s): 483.470(b)	hat. If with the QIDP confirmed that and keep unbuckling and the behavior is not on a it. The QIDP further program should address the staff of redirection needs. IS (4)(ii) Is ovide each client with a clean,	W 2			
W 473	Based on observatifailed to ensure clie mattress. This affer finding is: Client #2 was in new During observations 9/10/19, client #2's an indentation or dip During an interview acknowledged the rarge dip or sink in the During an interview intellectual disabilities program coordinated a dip in the middle.	on 9/10/19, the facility's nurse mattress had a noticeably he middle. on 9/10/19 with the qualified es professional (QIDP) and r confirmed the mattress had	W 4	73		

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RECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING			(X3) DATE SURVEY COMPLETED	
	34G167	B. WING		09/1	10/2019	
			STREET ADDRESS, CITY, STATE, ZIP CO 103 WOOD GLENN ROAD ROANOKE RAPIDS, NC 27870			
EACH DEFICIENC	Y MUST BE PRECEDED BY FULL	ID PREFIX TAG	(EACH CORRECTIVE ACTION	SHOULD BE	(X5) COMPLETION DATE	
STANDARD is ed on observad to ensure for opriate temper dis were not separature. In gevening observature. In gevening observature. In gevening observature in the staff trates and cold from the staff trates are deferred to the talk the sauce. The emperature was all and interview and	is not met as evidenced by: tions and interviews, the facility ods were served at an rature. The finding is: rved at an appropriate Servations in the home on Staff C turned the stove off. At ansferred the spaghetti and the erving bowls. The 2 bowls were ag table at 6:24pm and the staff emperature. At that time, client the table. At 6:33pm clients #1, om the day's outing. They were ble and served the spaghetti e food was not reheated, and as not taken before serving. If you have the served at 60 indicated that the second group been reheated and temperature of the od should be served at 60 indicated that the served at 60 indicated should be served at 60 indicated should be served at 60 indicated should be served at 61 indicated should	W 4'	73			
	SUMMARY STA (EACH DEFICIENCE EGULATORY OR LE SUMMARY STA (EACH DEFICIENCE EGULATORY OR LE STANDARD in the servent of the	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION) STANDARD is not met as evidenced by: ed on observations and interviews, the facility d to ensure foods were served at an opriate temperature. The finding is: ds were not served at an appropriate berature. In gevening observations in the home on 9 at 5:57pm, Staff C turned the stove off. At pm the staff transferred the spaghetti and the t sauce into serving bowls. The 2 bowls were ed on the dining table at 6:24pm and the staff ked the food temperature. At that time, client 44, #5 were at the table. At 6:33pm clients #1, #6 returned from the day's outing. They were noted to the table and served the spaghetti the sauce. The food was not reheated, and emperature was not taken before serving. In gan interview on 9/9/19 with Staff B aled hot food temperatures should be 140 ees and cold food should be served at 60 ee. The staff indicated that the second group should have been reheated and temperature elsed. In gan interview on 9/9/19 with the Program cor confirmed hot food should be served at 60 ee. Additional interview indicated hot foods	A SOLDING B. WING B. WING SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL EEGULATORY OR LSC IDENTIFYING INFORMATION) Tinued From page 2 W 4' dimust be served at appropriate temperature. STANDARD is not met as evidenced by: ed on observations and interviews, the facility dit o ensure foods were served at an opriate temperature. The finding is: dis were not served at an appropriate berature. The finding is: dis were not served at an appropriate berature. The gevening observations in the home on 19 at 5:57pm, Staff C turned the stove off. At pm the staff transferred the spaghetti and the spaghetti and the transferred the spaghetti and the spaghetti	STREET ADDRESS, CITY, STATE, ZIP CO 103 WOOD GLENN ROAD ROANOKE RAPIDS, NC 27870 SUMMARY STATEMENT OF DEFICIENCIES EACH DEFICIENCY MUST BE PRECEDED BY PULL EEGULATORY OR LSC IDENTIFYING INFORMATION) Initinued From page 2 must be served at appropriate temperature. STANDARD is not met as evidenced by: ed on observations and interviews, the facility doen sure foods were served at an opriate temperature. The finding is: ds were not served at an appropriate bereature. If we will be served at an appropriate erreature. STANDARD is not met as evidenced by: ed on observations and interviews, the facility doen sure foods were served at an opriate temperature. The finding is: ds were not served at an appropriate bereature. If we will be served at an appropriate doen the dining table at 6:24pm and the staff ked the food temperature. At that time, client 44, 45 were at the table. 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