

Division of Health Service Regulation

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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL043024 | (X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____ | (X3) DATE SURVEY COMPLETED 01/23/2015 |
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| NAME OF PROVIDER OR SUPPLIER SENDER'S REST HOME | STREET ADDRESS, CITY, STATE, ZIP CODE 40 RAWLS CLUB ROAD FUQUAY VARINA, NC 27526 |
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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) COMPLETE DATE |
|--------------------|---|---------------|---|--------------------|
| D 000 | Initial Comments The Adult Care Licensure Section conducted an annual survey on January 22-23, 2015. | D 000 | | |
| D 282 | <p>10A NCAC 13F .0904(a)(1) Nutrition and Food Service</p> <p>10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes:</p> <p>(1) The kitchen, dining and food storage areas shall be clean, orderly and protected from contamination.</p> <p>This Rule is not met as evidenced by: Based on observation and interview, the facility failed to assure the reach in-cooler, the reach-in freezers and the walls and floors were clean in the kitchen.</p> <p>The findings are:</p> <p>Observation of the inside of the reach-in cooler located in the kitchen on 1/22/15 at 9:42 a.m. revealed:</p> <ul style="list-style-type: none"> -The reach-in cooler had dried brown and orange food in the corners. -The racks had dried orange food and multiple black substances on the racks. -The fan cover had grease, dust and rust. -The food was covered near the rusted fan cover. <p>Observation of the outside of the reach-in cooler and the attached reach-in freezer on 1/22/15 at 9:42 a.m. revealed:</p> <ul style="list-style-type: none"> -All six door handles and the doors were greasy with dried brown and white food stains. -The top of the reach-in cooler and freezer had grease and dust. | D 282 | | |

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| Division of Health Service Regulation LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE |
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| D 282 | <p>Continued From page 1</p> <p>Observation of the inside of the attached reach-in freezer on 1/22/15 at 9:45 a.m. revealed the bottom of the reach-in freezer had dried brown and orange food and liquid stains.</p> <p>Observation of the inside of the second reach-in freezer located near the pantry on 1/22/15 at 9:47 a.m. revealed the bottom of the reach-in freezer had dried brown and orange food and liquid stains.</p> <p>Observation of the outside of the same reach-in freezer on 1/22/15 at 9:47 a.m. revealed: -The outside of both doors and the door handles were greasy and had dried food (unknown color) behind the door handles. -The top of the reach-in freezer had dust.</p> <p>Observation of the floors in the kitchen on 1/22/15 at 9:50 a.m. revealed: -The floor under the reach-in cooler and the reach-in freezers had gray dirt and rust stains. -The floor located behind the stove had brown dried grease mixed with black, orange and brown food stains.</p> <p>Observation of the tile in front of the back exit door in the kitchen on 1/22/15 at 9:50 a.m. revealed there were three broken tiles in front of the door.</p> <p>Observation of the two air conditioner vent covers located on the back wall above the hand sink on 1/22/15 at 9:55 a.m. revealed both vents had dust.</p> <p>Observation of the kitchen floor under the beverage dispenser on 1/22/15 at 9:57 a.m. revealed the floor had brown and orange dried liquid stains.</p> | D 282 | | |

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| D 282 | <p>Continued From page 2</p> <p>Observation of the wall by the hand sink on 1/22/15 at 10:00 a.m. revealed the white wall had a large brown stain coming from the top of the wall to the bottom of the wall.</p> <p>Interview with the Cook on 1/22/15 at 9:53 a.m. revealed: -The Cook and the Dietary Aide cleaned the kitchen as needed. -The reach-in cooler and the reach-in freezer was cleaned monthly and as needed. -The food was last taken out of the reach-in cooler and the reach-in freezer two weeks ago. -The kitchen floors are mopped after lunch and at the end of the day. -The walls in the kitchen are cleaned as needed and were last cleaned one month ago.</p> <p>Further interview with the Cook on 1/22/15 at 4:55 p.m. revealed: -The Cook was responsible for making sure the Dietary Aide cleaned the kitchen. -Dietary did not have a cleaning schedule.</p> <p>Interview with the Dietary Aide on 1/22/15 at 4:56 p.m. revealed: -The Dietary Aide cleaned the kitchen as needed. -If something needed to be cleaned inside the kitchen, the Dietary Aide left a note for the next Cook or Dietary Aide to what needed to be cleaned. -The Dietary Aide did not know the cleaning schedule. -The floors are cleaned after lunch and at night. -The reach-in refrigerator and the reach-in freezers are cleaned monthly.</p> <p>Interview with the Administrator on 1/23/15 at 11:40 a.m. revealed:</p> | D 282 | | |

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| D 282 | <p>Continued From page 3</p> <ul style="list-style-type: none"> -The Administrator expected Dietary to follow the cleaning schedule and to clean the kitchen. -The Administrator had not seen the cleaning schedule inside of the kitchen. -Dietary staff should document on the cleaning schedule when the assignments are completed. The Administrator expected the Cooks to make sure the Dietary Aides cleaned the kitchen. -The Cook or Dietary Aides should clean the floor daily. -The assigned Cook should take the food out of the reach-in cooler and the reach-in freezers and clean the reach-in cooler and reach-in freezers weekly. -The Administrator did a walk through inside of the kitchen daily. -The Administrator had not observed the inside of the refrigerator. -The Administrator put in a request to incorporate on 1/22/15 to have the walls inside of the kitchen painted. | D 282 | | |