

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL064004	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 11/05/2015
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NAME OF PROVIDER OR SUPPLIER BREKENRIDGE RETIREMENT CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 2500 HUNTER HILL ROAD ROCKY MOUNT, NC 27804
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D 000	Initial Comments The Adult Care Licensure Section conducted an Annual Survey and Complaint Investigation on 11/4/15 and 11/5/15.	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 walk-in freezer, the food storage area, the ice machine, the reach-in coolers, and the kitchen walls were clean and protected from contamination.</p> <p>The findings are:</p> <p>Observation of the handwashing sink in the kitchen on 11/04/15 at 10:10 AM revealed there were orange and brown dried up stains on top and down the side of the sink.</p> <p>Observation of the ice machine on 11/04/15 at 10:12 AM revealed: -There were white stains on the side and down the front of the ice machine. -The filter on the front of the ice machine had dirt all around and inside of it.</p> <p>Observation of the dish washing area of the kitchen on 11/04/15 at 10:15 AM revealed: -There were brown and Yellow dried up stains and spots on 3 of 3 of the walls.</p>	D 282		

Division of Health Service Regulation
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Division of Health Service Regulation

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D 282	<p>Continued From page 1</p> <p>-The drain below the sink had brown rust and was broken.</p> <p>Observation of the walk-in freezer on 11/04/15 at 10:18 AM revealed:</p> <ul style="list-style-type: none"> -There were brown rust spots around the light switch on the front of the walk in freezer. -There were brown rust spots on the temperature gauge on the front of the walk in freezer. -The bottom front of the walk in freezer had a large rust spot that was leaking water. -The floors of the walk in freezer has some white and brown stains on them. -Open food had been placed in zip lock bags and did not have dates or times on them. <p>Observation of the reach in freezer on 11/04/15 at 10:22 AM revealed:</p> <ul style="list-style-type: none"> -There was white and brown patches of dirt in the bottom corners on both sides. -There was opened food that had been placed in zip lock bags and did not have dates or times. <p>Observation of one reach-in cooler on 11/04/15 at 10:25 AM revealed:</p> <ul style="list-style-type: none"> -There were orange rust spots inside the bottom and all around the inside walls. -The bottom of the cooler had black dried up stains. -There were brown rust spots were on the front door and around the seals of the reach in cooler. -There were brown rust spots on the handle of the door that led to the reach in cooler. <p>Observation of the dry food storage area on 11/04/15 at 10:26 AM revealed:</p> <ul style="list-style-type: none"> -There were 5 bottles of different types of chemical stored on the bottom shelf next to the cereal. -There was a can of beets with a dent in the side 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 2</p> <p>of the can.</p> <p>Observation of a second reach in cooler on 11/04/15 at 10:30 AM revealed:</p> <ul style="list-style-type: none"> -Black dried up spots were around the vent area in the top of the inside of the reach in cooler. -There were brown portions of dust particles rolled up inside the vents and laying over the wholes of the vents. -There were white stains on the doors around the outside of the reach in cooler. <p>Observation of the wall behind the stove on 11/04/15 at 10:36 AM revealed:</p> <ul style="list-style-type: none"> -There was dried up grease and dirt spots all over the wall behind the stove. -There was brown rust and black particles between the 5 spaces between the 10 stove knobs. <p>Interview with the Dietary Manager on 11/04/15 at 4:05 PM revealed:</p> <ul style="list-style-type: none"> -The ice machine was cleaned twice per month by the maintenance man. -It was all of the dietary staff's responsibility to clean in the kitchen and dining room area. -The walls in the kitchen and dining rooms get wiped down every day. -Day shift dietary staff does more preparing of food and serving because they serve 2 meals. -Night shift dietary staff does more of the heavier cleaning areas such as the refrigerators and the trashcans. -The walk in freezer was cleaned twice per week. -Once a month they take all the shelves out of the walk in freezer and coolers to clean the insides thoroughly. -Only dietary staff and the maintenance employee does any cleaning in the kitchen area. -The maintenance employee does clean the 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 3</p> <p>vents and the ceiling area because the dietary staff can't get to those areas.</p> <p>Interview with a Dietary Aide on 11/05/15 at 9:40 AM revealed:</p> <ul style="list-style-type: none"> -The dietary staff cleans the stoves in the kitchen daily. -The dietary aides and the cooks are responsible for cleaning the walk in freezer and all the coolers. -The coolers and freezers are cleaned on Tuesday and Thursday because this is stock days. -The dietary staff cleans the outside of the ice machine daily. -The maintenance man cleans the filter and inside of the ice machine. -The dietary staff will clean the coolers and freezers if there are any spills or dirty areas. <p>Interview with the Administrator on 11/05/15 at 10:05 AM revealed:</p> <ul style="list-style-type: none"> -The dietary staff was responsible for cleaning the kitchen area. -The maintenance man was responsible for cleaning the freezers, coolers, and the ice maker. -The freezers, coolers, and the ice maker are on rotation schedules for cleaning. <p>Interview with the Maintenance Employee on 11/05/15 at 10:20 AM revealed:</p> <ul style="list-style-type: none"> -He was responsible for cleaning the ice machine. -The ice machine was scheduled for him to clean twice per month. -He cleaned the ice machine around the 1st and the 15th of each month. -The ice machine was usually cleaned on Wednesday's. -He worked Monday, Wednesday, and Friday's at the facility. 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 4</p> <ul style="list-style-type: none"> -He has cleaned behind the stove before because the dietary staff could not get back there. -He only cleans other areas in the kitchen if asked to do these areas. <p>Interview with a second Dietary Aide on 11/05/15 at 2:39 PM revealed:</p> <ul style="list-style-type: none"> -All of the dietary staff clean up the kitchen area. -The dietary staff usually clean the freezers and coolers 2 times per week and sometimes 3. -The staff wiped down the ice machine, the freezers, and the coolers daily. -The maintenance man cleans the ice maker filter a couple of times per week. -The cooks clean behind the stove area once a week. 	D 282		

Division of Health Service Regulation

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D 000	Initial Comments	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 walk-in cooler and freezer, shelves, stove/oven, fryer and the floors and walls in the kitchen and dining area were clean, and free of contamination. The findings are:</p> <p>Observation on 10/27/15 at 10:55 a.m. during the the kitchen and dining area tour revealed:</p> <ul style="list-style-type: none"> - The drink serving area in the dining room had dark red tiled floor with black grout throughout except a few small areas where the grout was a dark gray color. - The kitchen floor was littered with food pieces and pieces of paper and unidentified crumbs and pieces of cooked and uncooked food in the open area of the kitchen and behind the counters. - The kitchen floor had smears of food and puddles of water throughout the main kitchen area. - The floor in the stove/oven, fryer, and steamer equipment areas had large pieces and small particles of food scattered throughout. - The floors in the walk-in cooler had larges pieces of lettuce, various food particles and 	D 282		

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D 282	<p>Continued From page 1</p> <p>scraps of paper and plastic under the shelves and in the walk- in floor areas.</p> <ul style="list-style-type: none"> - The walk-in freezer had had dried beans and other food pieces and particles under and around the freezer food storage shelves. - There were dark red dried liquid spills and dried black food smears were on the floor of the freezer. <p>Continued kitchen tour observation on 10/27/15 at 10:55 a.m. revealed:</p> <ul style="list-style-type: none"> - The wall behind the spices metal shelf and to the right next to the freezer door had beige drips down from an electrical box down to the outside thermometer and down toward the floor. - The spice shelf near the floor had black build up where the baseboard had been removed. - The flour and sugar bins were covered with dried food particles and flour smears on the tops. - The handles of the walk-in freezer and walk-in refrigerator were sticky to touch. - The textured surface of the freezer and refrigerator had black sticky grime 8 - 10 inches above and below each handle. - A large black industrial sized fan was propped up against a kitchen door that led to a hallway. - The fan was covered with dried spill like stains dust and dirt. <p>Continued kitchen tour on 10/27/15 at 10:55 a.m. of the facility stove revealed:</p> <ul style="list-style-type: none"> - The area underneath the burners of the large kitchen stove were covered with burned and blackened food pieces. - The burners were covered with dried and blacked food. - The oven doors were smeared with dried food and spills. - A build up of blacked stains was on the side of the stove. 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 2</p> <ul style="list-style-type: none"> - The broiler was covered with an old piece of aluminum foil with smears, drips and dried and burned food pieces. <p>Continued kitchen tour on 10/27/15 at 10:55 a.m. of the kitchen steamer and fryer revealed:</p> <ul style="list-style-type: none"> - The steamer cart top had white food smears on it. - The legs of the steamer had a build-up of dirt and food particles. - There were food smeared fingerprints on the front and sides of the steamer. - The fryer baskets had old pieces of french fries in the bottom of the baskets. - The area where the grease/fat/oil was placed, underneath the fry baskets and around the well surrounding the fryer baskets had dried pieces of food. - The fryer had smears and drips of dried and burned fat and grease build-up behind the fryer. - Both sides of the fryer unit had burned and blacked areas. <p>Continued kitchen tour on 10/27/15 at 10:55 a.m. of the dishwasher sink revealed:</p> <ul style="list-style-type: none"> - The stainless steel sink and dishwasher were covered along the front of the units with white splashes and drips. - - The wall behind the dishwasher unit and sink had drips and smears flowing down toward the flood. - At the base board level behind the sink there was a black thick substance build up along the base board. <p>Interview on 10/27/15 at 10:55 a.m. wityh a temporaty cook revealed the cook was only ther for that day and was not in charge of the kitchen.</p> <p>Interview on 10/27/15 at 11a.m. with a kitchen</p>	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 3</p> <p>aide revealed:</p> <ul style="list-style-type: none"> - They were to clean on a daily basis. - Since she had been in the facility for a short while and the kitchen condition had been similar as it was today. - She did not know about a deep cleaning schedule. - The dietary aide suggested the Administrator would know about the deep cleaning. <p>Recheck of the kitchen on 10/27/15 at 4:45 p.m. revealed</p> <ul style="list-style-type: none"> - The floor of the main kitchen area had been swept up but some of the same food pieces and trash remained. - The fryer unit had some of the food particles removed and a piece of french fry had been dropped down into the grease well. - The walk-in-in cooler and freezer areas, the stove the dishwasher and sink were the same. - The walk-in cooler and freezer door handles were less sticky and the textured areas around the handles had been wiped but continued to need a deep cleaning as they were still grimmy and black in color. <p>Interview on 10/27/15 at 4:45 p.m. with a fill-in cook revealed:</p> <ul style="list-style-type: none"> - The cook was a fill-in that day only. - A permanent dietary manager had not been hired as yet. - The dietary staff were to clean after each meal and ensure the cleanliness of the kitchen. - She was not aware of any lists or guidelines to go by for cleaning each day and did not know about a deep cleaning schedule. <p>Interview on 10/27/15 at 5:15 p.m. with the Administrator revealed:</p> <ul style="list-style-type: none"> - The facility unexpectedly lost their permanent 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 4</p> <p>dieatary manager/cook in September 2015.</p> <ul style="list-style-type: none"> - There had not been a replacement hired as yet. - The Administrator had cooked in the kitchen for a period of time and other corporate cooks had filled-in. - The the dietary staff knew to clean daily and to ensure the areas were not subject to contamination. - She had been monitoring the kitchen conditions by going into the kitchen on a daily basis and knew about the concerns. - She said dietary staff were just not doing their jobs. - There were forms to be completed for cleaning and ensuring food was not contaminated that would be restarted when they hired a permanent food manager. <p>Review of an example of the faciity's sample Dining Services Closing Report form included:</p> <ul style="list-style-type: none"> - The Directtor of Dining Services or the Chef/Dining Room Manager on the manager's day off after the last meal would complete the form. - This would ensure that cleaning duties in the dining area and kitchen were completed would 	D 282		
D 296	<p>10A NCAC 13F .0904(c)(7) Nutrition And Food Service</p> <p>10A NCAC 13F .0904 Nutrition And Food Service (c) Menus in Adult Care Homes: (7) The facility shall have a matching therapeutic diet menu for all physician-ordered therapeutic diets for guidance of food service staff.</p> <p>This Rule is not met as evidenced by: The facility failed to assure there was a</p>	D 296		

Division of Health Service Regulation

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D 296	<p>Continued From page 5</p> <p>gluten-free menu for 1 of 1 resident with an order for a gluten-free regular diet. The findings are:</p> <p>Review of the current FL-2 Resident #1 dated 10/5/15 revealed: -Diagnoses of Celiac Disease. -A physician ordered regular diet gluten-free.</p> <p>Interview with Resident #1 on 10/27/15 at 11:00am revealed: -Resident had Celiac disease requiring a gluten-free diet. -Resident had been diagnosed with gluten intolerance since the 1930's. -Resident enjoyed the food at the facility. -Resident had not enjoyed bread products at the facility because they did not offer them. -Resident got sufficient food to eat. -Resident was not offered a special menu for her gluten intolerance. -Resident knew which foods to avoid. -Resident frequently ordered salads with special request to add meat.</p> <p>Interview with dietary staff on 10/28/15 at 11:45am revealed: -The dietary staff said Resident #1 was listed as a regular diet. -The dietary staff stated Resident #1 was listed as a regular diet. -There were no gluten-free items available in their food storage area for Resident #1.</p> <p>Review of the October 28, 2015 Main Meal Menu (lunch) to be served to residents revealed: - Rosemary Pork Loin, Turkey Sandwich, Grilled Cheese Sandwich, Cottage Cheese and Fresh Fruit Plate were offered as choices. - Accompaniment choices included Pan Roasted Potatoes, Steamed Green Beans, Whole Wheat</p>	D 296		

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D 296	<p>Continued From page 6</p> <p>Bread and Margarine.</p> <ul style="list-style-type: none"> - Deserts included Butter Pecan Ice Cream, Reduced Sugar Caribbean Cruise Cake, Pear Slices. - Beverages included Low Fat Milk and Coffee. <p>Review of the the "Daily Diet Modification Summary Report" (Therapeutic Menus) revealed there was no Gluten Free Therapeutic Modification Diet Menu available for the guidance of food preparation by the food service staff for Resident #1.</p> <p>Review of the facility's therapeutic diet menu list revealed:</p> <ul style="list-style-type: none"> -Resident #1 was not listed for any therapeutic diet. -Resident #1 was shown as a regular diet. -No gluten-free diet was offered on the diet list. <p>Interview with the Administrator on 10/28/15 at 1:00pm revealed:</p> <ul style="list-style-type: none"> -The facility did not offer a gluten-free menu. -Resident #1 was not on a therapeutic diet. -The family of Resident #1 said they would bring in her gluten-free bread. -She did not know Celiac disease required a special diet menu to be written by a registered dietician specifically for any resident with a gluten-intolerance. -She had contacted corporate office today for advice on Resident #1's menu. -She did not know it was considered a special diet. <p>Observation of Resident #1's lunch meal on 10/28/15 at 12:00pm revealed:</p> <ul style="list-style-type: none"> -Resident was eating a salad with turkey added as a special request. -Resident ate 75% of her meal. 	D 296		

Division of Health Service Regulation

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D 296	<p>Continued From page 7</p> <p>Interview on 10/28/15 at 12:00pm with Resident #1 revealed: -Resident wanted to order a turkey sandwich but it had regular bread. -Resident said she wished the facility had gluten-free products but was told they were not offered. - She could have gotten the turkey sandwich and just take off the turkey from the regular bread. - The resident knew what she could not eat.</p> <p>Interview with the Administrator on 10/28/15 at 3:45pm revealed: -The facility was just authorized to purchase gluten-free products for Resident #1 today. -A request had been made to the registered dietician to create a menu for Resident #1.</p>	D 296		

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL092032	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/28/2015
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NAME OF PROVIDER OR SUPPLIER BROOKDALE WAKE FOREST	STREET ADDRESS, CITY, STATE, ZIP CODE 611 SOUTH BROOKS STREET WAKE FOREST, NC 27587
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D 000	Initial Comments	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 walk-in cooler and freezer, shelves, stove/oven, fryer and the floors and walls in the kitchen and dining area were clean, and free of contamination. The findings are:</p> <p>Observation on 10/27/15 at 10:55 a.m. during the the kitchen and dining area tour revealed:</p> <ul style="list-style-type: none"> - The drink serving area in the dining room had dark red tiled floor with black grout throughout except a few small areas where the grout was a dark gray color. - The kitchen floor was littered with food pieces and pieces of paper and unidentified crumbs and pieces of cooked and uncooked food in the open area of the kitchen and behind the counters. - The kitchen floor had smears of food and puddles of water throughout the main kitchen area. - The floor in the stove/oven, fryer, and steamer equipment areas had large pieces and small particles of food scattered throughout. - The floors in the walk-in cooler had larges pieces of lettuce, various food particles and 	D 282		

Division of Health Service Regulation
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE _____ TITLE _____ (X6) DATE _____

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL092032	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/28/2015
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D 282	<p>Continued From page 1</p> <p>scraps of paper and plastic under the shelves and in the walk- in floor areas.</p> <ul style="list-style-type: none"> - The walk-in freezer had had dried beans and other food pieces and particles under and around the freezer food storage shelves. - There were dark red dried liquid spills and dried black food smears were on the floor of the freezer. <p>Continued kitchen tour observation on 10/27/15 at 10:55 a.m. revealed:</p> <ul style="list-style-type: none"> - The wall behind the spices metal shelf and to the right next to the freezer door had beige drips down from an electrical box down to the outside thermometer and down toward the floor. - The spice shelf near the floor had black build up where the baseboard had been removed. - The flour and sugar bins were covered with dried food particles and flour smears on the tops. - The handles of the walk-in freezer and walk-in refrigerator were sticky to touch. - The textured surface of the freezer and refrigerator had black sticky grime 8 - 10 inches above and below each handle. - A large black industrial sized fan was propped up against a kitchen door that led to a hallway. - The fan was covered with dried spill like stains dust and dirt. <p>Continued kitchen tour on 10/27/15 at 10:55 a.m. of the facility stove revealed:</p> <ul style="list-style-type: none"> - The area underneath the burners of the large kitchen stove were covered with burned and blackened food pieces. - The burners were covered with dried and blacked food. - The oven doors were smeared with dried food and spills. - A build up of blacked stains was on the side of the stove. 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 2</p> <ul style="list-style-type: none"> - The broiler was covered with an old piece of aluminum foil with smears, drips and dried and burned food pieces. <p>Continued kitchen tour on 10/27/15 at 10:55 a.m. of the kitchen steamer and fryer revealed:</p> <ul style="list-style-type: none"> - The steamer cart top had white food smears on it. - The legs of the steamer had a build-up of dirt and food particles. - There were food smeared fingerprints on the front and sides of the steamer. - The fryer baskets had old pieces of french fries in the bottom of the baskets. - The area where the grease/fat/oil was placed, underneath the fry baskets and around the well surrounding the fryer baskets had dried pieces of food. - The fryer had smears and drips of dried and burned fat and grease build-up behind the fryer. - Both sides of the fryer unit had burned and blacked areas. <p>Continued kitchen tour on 10/27/15 at 10:55 a.m. of the dishwasher sink revealed:</p> <ul style="list-style-type: none"> - The stainless steel sink and dishwasher were covered along the front of the units with white splashes and drips. - - The wall behind the dishwasher unit and sink had drips and smears flowing down toward the flood. - At the base board level behind the sink there was a black thick substance build up along the base board. <p>Interview on 10/27/15 at 10:55 a.m. wityh a temporaty cook revealed the cook was only ther for that day and was not in charge of the kitchen.</p> <p>Interview on 10/27/15 at 11a.m. with a kitchen</p>	D 282		

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL092032	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/28/2015
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D 282	<p>Continued From page 3</p> <p>aide revealed:</p> <ul style="list-style-type: none"> - They were to clean on a daily basis. - Since she had been in the facility for a short while and the kitchen condition had been similar as it was today. - She did not know about a deep cleaning schedule. - The dietary aide suggested the Administrator would know about the deep cleaning. <p>Recheck of the kitchen on 10/27/15 at 4:45 p.m. revealed</p> <ul style="list-style-type: none"> - The floor of the main kitchen area had been swept up but some of the same food pieces and trash remained. - The fryer unit had some of the food particles removed and a piece of french fry had been dropped down into the grease well. - The walk-in-in cooler and freezer areas, the stove the dishwasher and sink were the same. - The walk-in cooler and freezer door handles were less sticky and the textured areas around the handles had been wiped but continued to need a deep cleaning as they were still grimmy and black in color. <p>Interview on 10/27/15 at 4:45 p.m. with a fill-in cook revealed:</p> <ul style="list-style-type: none"> - The cook was a fill-in that day only. - A permanent dietary manager had not been hired as yet. - The dietary staff were to clean after each meal and ensure the cleanliness of the kitchen. - She was not aware of any lists or guidelines to go by for cleaning each day and did not know about a deep cleaning schedule. <p>Interview on 10/27/15 at 5:15 p.m. with the Administrator revealed:</p> <ul style="list-style-type: none"> - The facility unexpectedly lost their permanent 	D 282		

Division of Health Service Regulation

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D 282	<p>Continued From page 4</p> <p>dieatary manager/cook in September 2015.</p> <ul style="list-style-type: none"> - There had not been a replacement hired as yet. - The Administrator had cooked in the kitchen for a period of time and other corporate cooks had filled-in. - The the dietary staff knew to clean daily and to ensure the areas were not subject to contamination. - She had been monitoring the kitchen conditions by going into the kitchen on a daily basis and knew about the concerns. - She said dietary staff were just not doing their jobs. - There were forms to be completed for cleaning and ensuring food was not contaminated that would be restarted when they hired a permanent food manager. <p>Review of an example of the faciity's sample Dining Services Closing Report form included:</p> <ul style="list-style-type: none"> - The Directtor of Dining Services or the Chef/Dining Room Manager on the manager's day off after the last meal would complete the form. - This would ensure that cleaning duties in the dining area and kitchen were completed would 	D 282		
D 296	<p>10A NCAC 13F .0904(c)(7) Nutrition And Food Service</p> <p>10A NCAC 13F .0904 Nutrition And Food Service (c) Menus in Adult Care Homes: (7) The facility shall have a matching therapeutic diet menu for all physician-ordered therapeutic diets for guidance of food service staff.</p> <p>This Rule is not met as evidenced by: The facility failed to assure there was a</p>	D 296		

Division of Health Service Regulation

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D 296	<p>Continued From page 5</p> <p>gluten-free menu for 1 of 1 resident with an order for a gluten-free regular diet. The findings are:</p> <p>Review of the current FL-2 Resident #1 dated 10/5/15 revealed: -Diagnoses of Celiac Disease. -A physician ordered regular diet gluten-free.</p> <p>Interview with Resident #1 on 10/27/15 at 11:00am revealed: -Resident had Celiac disease requiring a gluten-free diet. -Resident had been diagnosed with gluten intolerance since the 1930's. -Resident enjoyed the food at the facility. -Resident had not enjoyed bread products at the facility because they did not offer them. -Resident got sufficient food to eat. -Resident was not offered a special menu for her gluten intolerance. -Resident knew which foods to avoid. -Resident frequently ordered salads with special request to add meat.</p> <p>Interview with dietary staff on 10/28/15 at 11:45am revealed: -The dietary staff said Resident #1 was listed as a regular diet. -The dietary staff stated Resident #1 was listed as a regular diet. -There were no gluten-free items available in their food storage area for Resident #1.</p> <p>Review of the October 28, 2015 Main Meal Menu (lunch) to be served to residents revealed: - Rosemary Pork Loin, Turkey Sandwich, Grilled Cheese Sandwich, Cottage Cheese and Fresh Fruit Plate were offered as choices. - Accompaniment choices included Pan Roasted Potatoes, Steamed Green Beans, Whole Wheat</p>	D 296		

Division of Health Service Regulation

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D 296	<p>Continued From page 6</p> <p>Bread and Margarine.</p> <ul style="list-style-type: none"> - Deserts included Butter Pecan Ice Cream, Reduced Sugar Caribbean Cruise Cake, Pear Slices. - Beverages included Low Fat Milk and Coffee. <p>Review of the the "Daily Diet Modification Summary Report" (Therapeutic Menus) revealed there was no Gluten Free Therapeutic Modification Diet Menu available for the guidance of food preparation by the food service staff for Resident #1.</p> <p>Review of the facility's therapeutic diet menu list revealed:</p> <ul style="list-style-type: none"> -Resident #1 was not listed for any therapeutic diet. -Resident #1 was shown as a regular diet. -No gluten-free diet was offered on the diet list. <p>Interview with the Administrator on 10/28/15 at 1:00pm revealed:</p> <ul style="list-style-type: none"> -The facility did not offer a gluten-free menu. -Resident #1 was not on a therapeutic diet. -The family of Resident #1 said they would bring in her gluten-free bread. -She did not know Celiac disease required a special diet menu to be written by a registered dietician specifically for any resident with a gluten-intolerance. -She had contacted corporate office today for advice on Resident #1's menu. -She did not know it was considered a special diet. <p>Observation of Resident #1's lunch meal on 10/28/15 at 12:00pm revealed:</p> <ul style="list-style-type: none"> -Resident was eating a salad with turkey added as a special request. -Resident ate 75% of her meal. 	D 296		

Division of Health Service Regulation

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D 296	<p>Continued From page 7</p> <p>Interview on 10/28/15 at 12:00pm with Resident #1 revealed: -Resident wanted to order a turkey sandwich but it had regular bread. -Resident said she wished the facility had gluten-free products but was told they were not offered. - She could have gotten the turkey sandwich and just take off the turkey from the regular bread. - The resident knew what she could not eat.</p> <p>Interview with the Administrator on 10/28/15 at 3:45pm revealed: -The facility was just authorized to purchase gluten-free products for Resident #1 today. -A request had been made to the registered dietician to create a menu for Resident #1.</p>	D 296		