



Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL064008	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED C 03/09/2016
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NAME OF PROVIDER OR SUPPLIER BROOKDALE ROCKY MOUNT	STREET ADDRESS, CITY, STATE, ZIP CODE 650 GOLDRICK ROAD ROCKY MOUNT, NC 27804
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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 March 8-9, 2016.	D 000		
D 282	10A NCAC 13F .0904(a)(1) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (1) The kitchen, dining and food storage areas shall be clean, orderly and protected from contamination. This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to assure the kitchen's reach-in cooler, reach-in freezer and the deep freezer were cleaned and protected from contamination. The findings are: Observation of the inside of the reach in cooler on 3/8/16 at 10:25 a.m. revealed: -The bottom shelf on the inside of the reach-in cooler had orange and green dried stains. -Two of three of the rubber door seals had dried black stains. Observation of the inside of the two reach-in freezers on 3/8/16 at 10:27 a.m. revealed: -In one reach-in freezer, which was connected to the reach-in cooler, two of two doors had white dried food crumbs around the sealant. A one-foot chunk of ice was frozen on the lower shelf. -In a second reach-in freezer, which was located by the deep freezer, three of three shelves had dried orange liquid stains. The top of the vent cover, located on the outside of the freezer, had dried orange stains and white food crumbs.	D 282	The dining service director has put in place a daily and weekly cleaning schedule for the staff to follow. This schedule list all equipment and items utilized in the kitchen and the frequency they are to be cleaned. This is broken down into individual days of the week. The dining service coordinator will give the Executive Director a copy of this on a weekly basis to follow up behind.	3/11/16

Division of Health Service Regulation
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE: *Executive Director* (X6) DATE: *3/28/16*

STATE FORM

5802 UC7Q11

If continuation sheet 1 of 3

approved 4/28/16
Reviewed & accepted *JK*

Division of Health Service Regulation

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D 282	<p>Continued From page 1</p> <p>Observation of the inside of the deep freezer on 3/8/16 at 10:30 a.m. revealed: -The top of the freezer had an orange, sticky liquid and brown stains. -All four sides were covered in white ice.</p> <p>Observation on 3/8/16 at 10:30 a.m. revealed the Dietary Supervisor was washing dishes in the kitchen.</p> <p>Interview with the Dietary Supervisor on 3/8/16 at 10:30 a.m. revealed: -There was a valve that was broken on top of the freezer, which he thought was the cause of the frozen ice in the reach-in freezer connected to the reach-in cooler. -He contacted corporate maintenance at least once within the past two weeks.</p> <p>Observation of the reach-in cooler, reach-in freezers and the deep freezer on 3/9/16 at 12:10 p.m. revealed it had been cleaned.</p> <p>Interview with the Dietary Supervisor on 3/9/16 at 12:10 p.m. revealed: -The facility had a standard cleaning schedule, but he could not locate the schedule. -The reach-in cooler and the freezers are deep cleaned monthly and as needed. -He last cleaned the reach-in cooler, reach-in freezers and deep freezer on the night of 3/8/16 and two weeks prior to 3/9/16 (between 2/21/16-2/27/16).</p> <p>Interview with the Administrator on 3/9/16 at 12:17 p.m. revealed: -He supervised dietary staff. -He did not know if the facility had an "official" cleaning schedule.</p>	D 282	<p>The dining service director has put in place a daily and weekly cleaning schedule for the staff to follow. This schedule list all equipment and items utilized in the kitchen and the frequency they are to be cleaned. This is broken down into individual days of the week. The dining service coordinator will give the Executive Director a copy of this on a weekly basis to follow up behind.</p>	3/11/16

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NAME OF PROVIDER OR SUPPLIER BROOKDALE ROCKY MOUNT	STREET ADDRESS, CITY, STATE, ZIP CODE 630 GOLDROCK ROAD ROCKY MOUNT, NC 27304
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D 282	<p>Continued From page 2</p> <ul style="list-style-type: none"> -The expectation was for dietary to clean the reach-in cooler and reach-in freezers monthly and as needed. -The deep freezer should be cleaned every three months. -When the reach-in cooler and freezers were cleaned, the food should be taken out and the shelves and doors should be cleaned. -The Dietary Supervisor should make sure the reach-in cooler, the reach-in freezers and the deep freezer were cleaned. -The Administrator had not checked to make sure the cooler and freezers were cleaned. -He was not aware the reach-in cooler, the reach-in freezers and the deep freezer had not been cleaned. -He was not aware the reach-in freezer had a broken valve. If he had known, he would have called corporate the fix the valve. 	D 282	<p>The dining service director has put in place a daily and weekly cleaning schedule for the staff to follow. This schedule list all equipment and items utilized in the kitchen and the frequency they are to be cleaned. This is broken down into individual days of the week. The dining service coordinator will give the Executive Director a copy of this on a weekly basis to follow up behind.</p> <p><i>Addendum:</i> Telephone interview with the Exec. Director on 4/25/16 at 1:30pm revealed we checked the cleanliness of the kitchen daily. -KJ 4/25/16</p>	3/11/16