

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL065019	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 08/11/2016
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NAME OF PROVIDER OR SUPPLIER BROOKDALE WILMINGTON	STREET ADDRESS, CITY, STATE, ZIP CODE 3501 CONVERSE DRIVE WILMINGTON, NC 28403
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D 000	Initial Comments	D 000		
D 283	<p>10A NCAC 13F .0904(a)(2) Nutrition and Food Service</p> <p>10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (2) All food and beverage being procured, stored, prepared or served by the facility shall be protected from contamination.</p> <p>This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to maintain the dry goods storage room contents free from contamination. The findings are:</p> <p>Observation of the dry storage room on 8/11/16 at 9:15am revealed:</p> <ul style="list-style-type: none"> -There was a wall-mounted spice rack holder which had 13 containers of various spices, each container with a white cap covered in a black sticky substance around the edges. -There were 11 containers of various dry spices on a shelf, each container with a white cap covered in a black sticky substance around the edges. -Twelve of the spice containers had flip-top lids that were in a 45-degree open position. -The labels on all of the spice containers had multiple brown sticky residue spots. -There were green mold spores on the 4-inch diameter cap of a plastic gallon container labeled "Italian Seasoning." -There were multiple brown sticky drip-like 	D 283		

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE _____ TITLE _____ (X6) DATE _____

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D 283	<p>Continued From page 1</p> <p>residues covering 3 gallon containers of sauces." -There were several loose grains of rice on top of the lid of a plastic bin labeled "Rice." -There were gray mold-like spots on the lids of 25 canned goods, including spots on the paper labels. -There were gray mold-like spots and several areas with a brown sticky substance on the inside door frame of the storage room. -The light switch was covered in a brown grime. -There was a white plastic bin labeled "flour" which was dirty with brown drip marks at the base. -There were several 1-inch round brown mold-like growths on a cardboard box containing plastic storage bags. -There was a cleaning schedule on the wall with a handwritten date of "May 15" which was not filled out. -There was a ceiling vent which had small gray mold-like spots along the grate.</p> <p>Observation of the cleaning schedule on 8/11/16 at 9:45am revealed: -The cleaning schedule was dated "May 15." -The schedule listed daily and weekly responsibilities for the kitchen staff. -The storeroom was to be swept and mopped daily. -The cans in the storeroom were to be dusted weekly. -The storeroom was to be cleaned and organized weekly. -Six of seven days on the cleaning schedule were unsigned. -There were areas on the schedule to be initialed by each employee in a block to the right of each task after the cleaning had been completed. -The last initialed date of cleaning the storage area-related tasks was May 15, 2016.</p>	D 283		

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D 283	<p>Continued From page 2</p> <p>Interview with the Dietary Manager on 8/11/16 at 9:55am revealed:</p> <ul style="list-style-type: none"> -She was solely responsible for all cleaning tasks in the kitchen and storage areas. -She was the only full-time kitchen staff employed at the facility. -The facility had one part-time kitchen employee who helped with various tasks after she prepared the last meal of the day. -The posted cleaning schedule was not maintained since May. -She was unaware of the mold-spores on the can lids. -The spice lids should be closed at all times and kept clean. -She had cleaned the dry goods storage room last week and did not notice anything dirty. -She would discard all of the spices and other items with stains immediately. -The facility had another kitchen staff employee who was "let go" in the last four weeks. -The former kitchen staff employee did not consistently clean as required by the schedule and was "let go." <p>Review of the facility's most recent Food Establishment Report revealed:</p> <ul style="list-style-type: none"> -The report was dated 7/29/16. -The report had an "A" status code rating. -The report noted "mold growth on the outside of cans of food in dry storage" and a recommendation to "clean the spice containers." <p>Review of the facility's previous Food Establishment Report revealed:</p> <ul style="list-style-type: none"> -The report was dated 4/22/16. -The report had an "A" status code rating. -The report noted only a recommendation to "clean the spice containers." 	D 283		

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D 283	<p>Continued From page 3</p> <ul style="list-style-type: none"> -There was no notation of mold. <p>Interview with the Maintenance Director on 8/11/16 at 11:05am revealed:</p> <ul style="list-style-type: none"> -The air conditioner needed repairs two weeks ago and the needed part had arrived today. -The facility was presently making repairs to the air conditioner unit which he attributed to the elevated humidity. -The air conditioner would be fixed today. -There was some minor mold that formed on the ceiling vents due to the humidity. -The mold found by the Food Establishment Report was probably due to the air conditioner unit. -He would ensure the facility's air conditioner was in working order. -He was unaware that the vent in the food storage room had mold. <p>Interview with the Administrator on 8/11/16 at 3:30pm revealed:</p> <ul style="list-style-type: none"> -She had disposed of all of the spice containers and all liquids in plastic containers. -She would ensure the cleaning schedule was adhered to by both kitchen employees. -All of the canned goods would be inspected and cleaned. -She had expectations that the kitchen and storage areas were to be cleaned regularly. -She was unaware that the posted cleaning schedule was not being signed daily. -The previous kitchen staff that was "let go" did not adhere to the cleaning policies. -The kitchen staff was ordered to clean all of the canned goods. <p>Observation of the dry storage room on 8/11/16 at 3:45am revealed:</p> <ul style="list-style-type: none"> -All spice containers had been discarded. 	D 283		

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D 283	Continued From page 4 -All plastic containers previously identified with stains, spots or mold had been discarded. -The Administrator was instructing two employees to clean all of the canned goods as well as a general cleaning of the storage room.	D 283		