

Division of Health Care Facilities

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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: TN1902 | (X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____ | (X3) DATE SURVEY COMPLETED 10/11/2012 |
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| NAME OF PROVIDER OR SUPPLIER BELCOURT TERRACE NURSING HOME | STREET ADDRESS, CITY, STATE, ZIP CODE 1710 BELCOURT AVENUE NASHVILLE, TN 37212 |
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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 |
|--------------------|--|---------------|---|--------------------|
| N 767 | <p>1200-8-6-.06(9)(i) Basic Services</p> <p>(9) Food and Dietetic Services.</p> <p>(i) Food shall be protected from dust, flies, rodents, unnecessary handling, droplet infection, overhead leakage and other sources of contamination whether in storage or while being prepared and served and/or transported through hallways.</p> <p>This Rule is not met as evidenced by: Type C Pending Penalty #22</p> <p>Tennessee Code Annotated 68-11-804(c)22: Food shall be protected from dust, flies, rodents, unnecessary handling, droplet infection, overhead leakage and other sources of contamination, whether in storage or while being prepared and served and/or transported through hallways.</p> <p>Based on review of the facility's kitchen cleaning schedule, observation and interview, it was determined the facility failed to ensure food was prepared, stored, or served under sanitary conditions as evidenced by a black greasy substance build-up on the stove top; dark brown greasy build-up on the food holding area to the left side of the stove; a brownish greasy substance buildup on the bottom of a large skillet hanging over the food preparation counter; a small sauce pan with a large amount of brownish greasy substance on the inside and outside of the pan; the shelf above the stove had a brownish build-up and crumbs; the steam table had a large amount of brownish substance build-up on the sides and the bottoms of the water wells; and a dark brown substance build-up on the entire inner</p> | N 767 | <p>The stove top, pans, shelf above the stove and steam table have been cleaned. The muffin pans, baking sheets and small square pans have been cleaned or replaced.</p> <p>The Dietary Manager has checked the kitchen and it is being cleaned as per cleaning schedules.</p> <p>The Dietary Manager and the Dietary staff have been reeducated on dietary sanitation requirements and cleaning schedules.</p> | |

Division of Health Care Facilities
REGULATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

Boyd M. Kent

TITLE RECEIVED (X6) DATE
Administrator 10/26/2012

Division of Health Care Facilities

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| N 767 | <p>Continued From page 1</p> <p>and outer surfaces of two large muffin pans, under the lip of 2 of 7 large sheet pans, sides and bottom of a large rectangle pan and sides and bottom of two deep square pans on 4 of 4 (10/8/12, 10/9/12, 10/10/12 and 10/11/12) days of the survey.</p> <p>The findings included:</p> <ol style="list-style-type: none"> 1. Review of the facility's cleaning schedule documented, "...Clean Stove Tops... Clean Steam table De-lime wells on Wed [Wednesday] ...Pot and Pans Cleaned... Everybody is to check and see if these things are done everyday..." 2. Observations in the kitchen on 10/8/12 at 10:50 AM, revealed a brownish greasy substance buildup on the bottom of a large skillet hanging over the food preparation counter. A small sauce pan sat on the food holding area beside the stove with a large amount of a brownish, greasy substance noted on the inside and outside of the pan. 3. Observations in the kitchen on 10/9/12 at 8:20 AM, revealed the stove with black greasy substance build-up on the stove top and a dark brown greasy build-up on the food holding area to the left side of the stove. The shelf above the stove had brownish build-up and crumbs on it. A large amount of a brownish substance build-up was noted on the sides and the bottoms of the steam table water wells. <p>During an interview in the kitchen on 10/9/12 at 8:25 AM, the Dietary Manager (DM) was asked about the buildup on the steam table. The DM stated, "...lime build-up, I need to de-lime it..."</p> <ol style="list-style-type: none"> 4. Observations in the kitchen on 10/10/12 at | N 767 | <p>The Registered Dietician, Dietary Manager, Administrator and / or Designee will complete random sanitation audits of the kitchen two times a week for four weeks then monthly for three months. Results of the audits will be reviewed at the Quality Assurance meetings for revisions as necessary.</p> <p>Completion date: 11/01/12</p> | |

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| N 767 | <p>Continued From page 2</p> <p>12:20 PM, revealed a dark brown substance build-up on the entire inner and outer surfaces of two large muffin pans, under the lip of 2 of 7 large sheet pans, on the sides and bottom of a large rectangle pan and on the sides and bottom of the two deep square pans.</p> <p>During an interview in the kitchen on 10/10/12 at 12:20 PM, the DM was asked what was the dark brown substance build-up on the pans observed 10/10/12 at 12:20 PM. The DM stated, "...build-up over time..."</p> <p>5. Observations in the kitchen on 10/11/12 at 3:00 PM, revealed a brownish buildup on the sides and bottoms in the steam table water wells and a small sauce pan on the stove with a brownish greasy substance on the inside and outside of the pan.</p> <p>During an interview in the kitchen on 10/11/12 at 3:00 PM, the DM was asked about the small sauce pan with brown greasy substance on the inside and outside of the pan. The DM stated, "...I have ordered a new one [small sauce pan] it will be here Monday..."</p> | N 767 | |

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