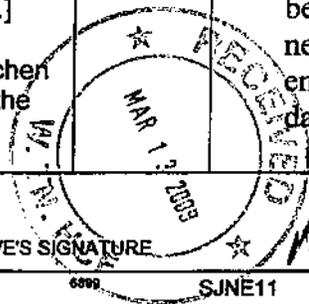


Division of Health Care Facilities

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 02/19/2009
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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>Based on policy review, observation and interview, it was determined the facility failed to ensure that food was stored, dated and prepared under sanitary conditions as evidenced by dirty stove burners, no test strips for testing the three compartment sink, no expiration date for foods stored in the refrigerator, water soaked pads on the floor, items stored on floor, outdated food products, a dirty floor with dead roaches in a food storage area, standing dirty water in the janitor's closet, and failure to maintain sanitary conditions while testing tray line temperatures.</p> <p>The findings included:</p> <p>1. Review of the facility's "Three Compartment Sink Policy" revealed "...Test concentration with test strips and record on log. Concentration should be 200 ppm [parts per million]. Keep immersed in sanitizing basin for 10 seconds.]</p> <p>Observations during the initial tour of the kitchen on 2/17/08 beginning at 10:10 AM revealed the following:</p>	N 767	<p>N-767</p> <p>I.</p> <ol style="list-style-type: none"> 1. The stove and coffee maker have been cleaned. The cooking pots have been cleaned and/or replaced as needed. Sanitizing strips are available and being used in the 3-compartment sink. Food items are being dated after opening and in non-leaking containers. Mops are being used for floor spills. 2. Food Items are being stored on shelves or pallets as needed. Expired food items have been discarded. The room beside the storage area has been cleaned. 3. Staff are washing their hands and testing of food temperatures are being completed in a sanitary manner. 4. The drain in the janitor's closet is functioning. <p>II. The kitchen and food storage areas have been checked and are clean. Food items are dated after opening and expiration dates are current. Cleaning schedules have been reviewed, revised where needed and implemented. The emergency food supply has a dated inventory list available.</p>	



Division of Health Care Facilities LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE: <i>[Signature]</i>	TITLE: <i>Administrator</i>	(X6) DATE: <i>3/12/09</i>
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Division of Health Care Facilities

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N 767	<p>Continued From page 1</p> <p>a. Six burners on the stove top had thick black, crusty residue and oily substance in each drip pan and black streaks running down the right side of the stove.</p> <p>b. The coffee maker had light color crumbs around the top opening and streaks of residue on the sides and bottom.</p> <p>c. A large pot on the top of the stove was filled with oil and thick, crusty, black residue which covered the entire bottom and 8 inches up the side of the pot. The lid covering the pot had brown colored residue, crumbs and an oily substance around the edges and handle.</p> <p>d. A two gallon cooking pot on an overhead rack had black corrosion four inches up the side and covering the bottom.</p> <p>e. The three compartment sink had pots and utensils soaking in the wash water. The wash water tested at 98 degrees and rinse water was 107 degrees. No sanitizer strip was available to test the sanitizing compartment. The Dietary Manager (DM) and Dietary Aide looked for strips but were unable to produce them. The Dietary Aid was observed washing the dishes at 10:50 AM with no test strips available to confirm if the sanitizing solution equaled the ppm.</p> <p>f. The refrigerator located near the stove contained a metal vat of vanilla pudding with no date; a large plastic container of unidentified red, tomato like substance with no date; three open plastic bags of hot dogs, sausage patties, and a piece of ham with no date.</p> <p>g. Two water soaked pads were located on the floor near the freezer.</p> <p>h. A tray of prune juice in the refrigerator/cooler located across from the coffee pot had dried juice in the tray and two of the 10 containers of prune juice were leaking.</p> <p>During an interview in the kitchen on 2/17/09</p>	N 767	<p>III. The Dietitian/QA Nurse has provided re-education for the dietary staff on kitchen sanitation, 3-compartment sink testing, dating of food items, monitoring expiration dates, checking food temperatures, food storage and maintenance requests. The Director of Nursing has re-educated the dietary staff on hand washing procedures with return demonstration.</p> <p>IV. The Dietitian, Administrator, Dietary Manager and/or Designee will complete random dietary sanitation audits 3 times a week for 4 weeks, weekly for 1 month, monthly for 3 months. Results of the audits will be reviewed at the Quality Assurance meetings for revisions as needed</p> <p>V. Completion Date: March 19, 2009</p>	
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N 767	<p>Continued From page 2</p> <p>beginning at 10:10 AM, the DM stated, "I don't know where those strips are; they usually stay right here." When questioned regarding the cleaning of the coffee pot filter, the DM stated, "We pour hot water through it. We clean it when it's dirty." The DM was unable to identify a removable filter or provide a cleaning schedule. When questioned regarding the leaking freezer the DM stated, "They've been working on the freezer a couple of weeks."</p> <p>2. Observations in the Rooms B2 and B4 food storage areas, on 2/18/09 beginning at 9:20 AM, revealed the following:</p> <ul style="list-style-type: none"> a. A cardboard box containing powdered sugar and a box of new china plates were stored on the concrete floor. b. Six boxes of "Quaker Barley" stored past the expiration date of 3/26/04. c. Four cartons of 40 ounce (oz) hashbrown potatoes with no date. d. Twenty four cans of Lactose Free Nestle Carnation Instant Breakfast with an expiration date of July 2008. e. Two one-gallon cans of Herb Vinaigrette with an expiration date of June 2007. f. Two number 10 cans of green peas with no expiration date and rust spots on the cans. g. Two cans of Three Bean Salad with an expiration date of September 2007. h. One 4 pound (lb) can of light Chicken Tuna with no date. i. Five 16 ounce (oz) cans of Cranberry Sauce with an expiration date of 2/4/07. j. One 7 lb 10 oz plastic tub of Peach Filling with no date and a thick layer of dirt covering the top of the tub. k. Five 37.5 oz plastic bags of Hashbrown Potatoes and two 5 lb bags of Potato Slices with no date. 	N 767		
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N 767	<p>Continued From page 3</p> <p>1. Thirty-five dusty, plastic jugs of water with either no date or a date of "Best by 03/2007." m. A shower room, opening off the B4 storage area had no door. Ten large dead cockroaches were in the floor. Black, thick corrosion and loose particles were along the base of the door opening. Old pieces of hose, chemical cans, discarded buckets, metal pipes, and pieces of debris were scattered about the floor. A cardboard box with eleven corroded cans of "Foaming Grill Cleaner" was in the floor.</p> <p>During an interview in Rooms B2 and B4 food storage areas, on 2/18/09 at 9:40 AM; the DM was asked about the required three day emergency food supply. The DM stated, "I calculate by guess work. I still don't know the amount and how to figure it. When the date goes out we throw it away and replace it; we don't rotate." The DM was asked about the expired dates on the food items in the storage area. The DM stated, "I'll get rid of it all; start over and that will be the safest thing to do."</p> <p>3. Observations during the tray line temperature check in the kitchen on 2/18/09 at 12:11 PM revealed the following:</p> <p>a. The DM entered the kitchen to check the tray line food temperatures. Without washing his hands and without donning gloves, he stuck the thermometer in the Salisbury Steak without first cleaning the probe.</p> <p>b. When checking the Noodles the sanitary wipe cover, and not the sanitary wipe itself, was used to wipe the probe and the thermometer was inserted up past the bottom of the hub which had not been cleaned.</p> <p>c. The entire thermometer was dropped into the corn and became completely submerged. The DM then utilized the scoop in the corn to remove</p>	N 767		
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N 767	<p>Continued From page 4</p> <p>the thermometer and returned the scoop to the corn for serving.</p> <p>During an interview in the DM's Office, on 2/19/09 at 9:20 PM, the concerns observed during the tray line temperature checks were discussed with the DM. The DM stated, "I probably did; I was just nervous."</p> <p>During an interview in the kitchen on 2/19/09 at 3:35 PM, the Dietician was asked for a policy on thermometer cleansing and tray line temperature checks. The Dietician stated, "We don't have one."</p> <p>4. Observations in the Janitor's closet for the kitchen, on 2/18/09 at 2:30 PM, revealed dirty, gray water approximately 4 inches deep standing in a 2 foot by 2 foot stationary vat.</p> <p>During an interview at the door of the Janitor's closet, on 2/18/09 at 2:30 PM, the Maintenance worker was asked about the standing water. The Maintenance worker stated, "It's a drain but it's stopped up. I'll take care of it."</p>	N 767		