PRINTED: 07/30/2019
FORM APPROVED

Division of Health Care Facilities

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: | (X2) MULTIPLE CONSTRUCTION A. BUILDING: B. WING | (X3) DATE SURVEY COMPLETED |
|---|---|---|---|
| | TN5602 | | 07/24/2019 |

NAME OF PROVIDER OR SUPPLIER: THE PALACE HEALTH CARE AND REHABILITA

STREET ADDRESS, CITY, STATE, ZIP CODE: 309 MAIN ST, RED BOILING SPRINGS, TN 37150

| (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 000 | Initial Comments<br><br>The licensure survey was completed on 7/24/19 at The Palace Health Care and Rehabilitation. Deficiencies were cited related to the licensure under Chapter 1200-8-6, Standards for Nursing Homes. | N 000 | | |
| N 757<br>SS=F | 1200-08-06-.06(9)(f) Basic Services<br><br>(9) Food and Dietetic Services.<br><br>(f) A minimum of three (3) meals in each twenty-four (24) hour period shall be served.<br><br>This Rule is not met as evidenced by:<br>Based on facility policy review, facility emergency food plan, observation and interview, the facility failed to have 3 day supply of emergency food.<br><br>Record review of the facility policy, Disaster Planning Policy dated 2016, revealed "...Review your current disaster stock levels to ensure adequate product is on hand..."<br><br>Record review of the facility emergency food plan revised 5/14 revealed "...Day 1, Day 2, and Day 3, Breakfast 4 oz juice, 3/4 cereal, 6 crackers, 2 oz peanut butter, 1 oz jelly, 8 oz milk (reconstituted)...Lunch Day 1, 8 oz Beef Stew, 1/2 cup carrots, 1/2 cup peaches, 2 cookies, 8 oz milk reconstituted, 4 oz water...Lunch Day 2, 3 oz chicken (canned), 1/2 cup sweet potatoes, 1/2 cup green beans, 1/2 cup applesauce, 2 cookies, 8 oz milk (reconstituted), 4 oz water...Lunch Day 3, 3 oz tuna, 1/2 cup potatoes, 1/2 cup carrots, 1/2 cup pears, 2 cookies, 8 oz milk (reconstituted) 4 oz water...2 PM Day 1, Day 2 and Day 3, 4 oz juice, 2 cookies...Dinner Day 1, 6 oz Cream of | N 757 | N-757<br><br>Resident-Emergency menu food purchase was completed on 7-24-2019 by Dietary Manager.<br><br>Residents- Any resident could be affected by this practice. Emergency menu food purchase was completed 7-24-2019 by Dietary Manager and in stock.<br><br>System Changes- Emergency food in menu will remain on premises at all times.<br><br>Monitoring- Administrator or designee will verify with Dietary Manager or designee monthly the presence of emergency menu food. Any issues will be brought to QAPI for review and revision. | 8/20/19 |

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| N 757 | Continued From page 1<br><br>Chicken soup, 8 oz Ravioli with sauce, 1/2 cup greenbeans, 1/2 cup pudding, 8 oz milk (reconstituted), 4 oz water...Dinner Day 2, 6 oz Tomato soup, 8 oz corned beef hash, 1/2 cup peas, 1/2 cup pudding, 8 oz milk (reconstituted), 4 oz water...Day 3, 6 oz Mushroom soup, 8 oz chili con carne, 6 crackers, 1/2 cup greenbeans, 1/2 cup pudding, 8 oz milk (reconstituted), 4 oz water...HS [hour of sleep] Day 1, Day 2, and Day 3, 4 oz juice, 2 cookies..."<br><br>Observation and interview with the Dietary Manager (DM) on 7/24/19 at 8:56 AM in the dry goods room revealed 2 cases of Ravioli, 2 cases of puree chicken, 1 case of puree green beans, 2 cases of foam plates, 1 case of plastic forks, 1 case of plastic knives, 1 case of plastic spoons, 1 case of napkins, and 1 bag of milk (reconstituted). Continued interview revealed the previous Certified Dietary Manager started using the emergency food before it expired. Continued interview revealed the current DM was aware of the emergency food supply and stated "...the budget was low and the company would not let me reorder all at once. I was ordering a little at a time..."<br><br>Interview with the Administrator on 7/24/19 at 3:42 PM in the conference room confirmed "...we should have enough food for the menus a week at a time and to have a separate food supply for emergency; I would expect the dietary to know it better than I would but we had a difference of opinion." | N 757 | | |