DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 08/18/2016
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING ____ B. WING ____	(X3) DATE SURVEY COMPLETED
	445508		08/17/2016

NAME OF PROVIDER OR SUPPLIER: GOOD SAMARITAN SOCIETY - FAIRFIELD GLADE

STREET ADDRESS, CITY, STATE, ZIP CODE: 100 SAMARITAN WAY, CROSSVILLE, TN 38558

(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) COMPLETION DATE
F 371 SS=F	483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions This REQUIREMENT is not met as evidenced by: Based on facility policy review, observation, and interview, the facility failed to properly store frozen food items, failed to dispose of leftovers in 1 of 2 coolers, and 1 of 2 nourishment room refrigerators by the use by date (UBD), failed to properly air dry pans for 15 of 24 pans observed, failed to ensure kitchen equipment and non-food contact surfaces were clean and maintained in a sanitary manner, affecting 28 of 29 residents and 1 of 2 nourishment rooms in the facility. The findings included: Review of the facility policy, Food/Food Preparation Food Storage, dated 2/2013, revealed "...Foods that have been opened or prepared will be placed in an enclosed container, dated and labeled...Expiration dates will be checked on a regular basis, and foods/fluids that have expired will be discarded..." Review of the facility policy, Food/Food Preparation Leftovers, dated 2/2013, revealed "...Leftovers will be stored in a safe and sanitary	F 371	F-371 FOOD PROCURE, STORE/PREPARE/SERVE-SANITARY 1. Improperly stored, labeled and/or out- dated food was discarded 8/17/16. All wet stored pans were washed, sanitized and air dried 8/17/16. Identified equipment surfaces were cleaned and sanitized by RD and CDM 8/17/16. (1) Any residents consuming food at this facility have the potential to be affected by the deficient practice. (2) Staff education beginning 8/17/16 for all dietary staff regarding policies and procedures for food storage, left overs, equipment sanitation, and pots and pans. Equipment cleaning schedule implemented daily for refrigerators, steam tables, toasters, detail cleaning of mixers and ovens. Additional air drying rack added to dish room. Food labeling and storage check list will be signed off by the shift cook daily. (3) Food labeling and storage check list will be audited weekly by CDM or designee. Sanitation audit of label use by dates, cleanliness of food service areas and equipment and proper food storage will be	10-01-16 TCF/SKC 9/6/16

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE: Administrator | (X6) DATE: 9/1/16

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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	445506		08/17/2016

NAME OF PROVIDER OR SUPPLIER
GOOD SAMARITAN SOCIETY - FAIRFIELD GLADE

STREET ADDRESS, CITY, STATE, ZIP CODE
100 SAMARITAN WAY
CROSSVILLE, TN 38558

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F 371	Continued From page 1 manner and used within the appropriate time frame to maintain food quality and safety...Refrigerated leftovers will be used within 72 hours..." Review of the facility policy, Sanitation Pots and Pans, dated 2/2013, revealed "...Pots and pans will air dry...Pots and pans will be stored upside down in a clean storage area after air drying..." Review of the facility policy, Sanitation Equipment Sanitation, dated 2/2013, revealed "...Check each equipment item in dietary for cleanliness..." Observation with the Director of Dietary on 8/15/16 at 8:15 AM, of a reach-in freezer in the kitchen, revealed the following items open to air and not in a sealed container: a). One 2 ½ pound bag of tater tots approximately ¼ full. b). Two 2 ½ pound bags of onion rings one approximately 2/3 full and one ½ full. c). Two 5 pound bags of chicken tenders, one approximately 1/3 full and one bag approximately 2/3 full. Observation with the Director of Dietary on 8/15/16 at 8:20 AM, in the kitchen, of a reach-in cooler revealed the following expired foods available for resident consumption: a). One 4 inch pan approximately 2/3 full of biscuits with a use by date of 8/11/16. b). One 4 quart container full of gelatin with UBD of 8/13/16. c). One 2 quart container 1/3 full of chicken salad with a UBD of 8/14/16. d). One 1 quart container with 9 boiled eggs with a UBD of 8/10/16.	F 371	performed by CDM or RD weekly x 4 weeks, monthly x 2 months, quarterly x 3. Audit results will be reported to the quality committee for further recommendation. (4) Facility will be in compliance ~~8/19/16~~.	

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F 371	Continued From page 2 Observation with the Director of Dietary on 8/15/16 at 8:30 AM, in the kitchen, revealed a mixer with dried food debris, 2 of 2 deep fryers with food particles and debris on the interior sides and dock, a flame grill with built-up of charred and burnt food particles, and a storage table with dried food debris. Observation with the Director of Dietary on 8/15/16 at 8:35 AM, in the kitchen, revealed: a). 8 of 14 two inch pans stored wet b.) 4 of 6 four inch pans stored wet c.) 3 of 4 six inch pans stored wet. Observation with the Director of Dietary on 8/17/16 at 7:45 AM, of the nourishment refrigerator in the Nandina nourishment room revealed: a). Six 8 ounce cans of Glucerna 1.0 (a supplement used for oral or tube feeding) with the expiration date of 5/1/16. b). One Greek yogurt with an expiration date of 6/24/16. All items available for resident consumption. Interview with the Director of Dietary on 8/17/16 at 8:00 AM, in the hallway by the conference room, confirmed the facility failed to properly store opened packages of frozen food items to maintain food quality and prevent cross contamination. Continued interview confirmed the facility failed to properly discard leftovers, and refrigerated items by the UBD in 2 of 4 refrigerators/coolers observed. Further interview confirmed the facility failed to ensure kitchen equipment and non-food contact surfaces were clean and maintained in a sanitary manner, and failed to properly air dry and store pans.	F 371		