

Division of Health Care Facilities

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: TN7901	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 08/13/2014
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NAME OF PROVIDER OR SUPPLIER ALLEN MORGAN HEALTH AND REHABILITATION	STREET ADDRESS, CITY, STATE, ZIP CODE 177 NORTH HIGHLAND MEMPHIS, TN 38111
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N 727	<p>1200-8-6-.06(6)(b) Basic Services</p> <p>(6) Pharmaceutical Services.</p> <p>(b) All internal and external medications and preparations intended for human use shall be stored separately. They shall be properly stored in medicine compartments, including cabinets on wheels, or drug rooms.</p> <p>This Rule is not met as evidenced by: Type C Pending Penalty #7</p> <p>Tennessee Code Annotated 68-11-804(c)7:</p> <p>All internal and external medications and preparations intended for human use shall be stored separately. They shall be properly stored in medicine compartments, including cabinets on wheels, or drug rooms. Such cabinets or drug rooms shall be kept securely locked when not in use, and the key must be in the possession of the supervising nurse or other authorized persons then on duty</p> <p>Based on policy review, observation and interview, it was determined the facility failed to ensure medications were stored properly as evidenced by unsecured medication, medications and food stored in the same refrigerator, supplies stored past their expiration date and medication stored with other supplies in 3 of 6 (medication storage room in the first floor family room, first floor chart room beside the main dining room and central supply storage room) medication storage areas.</p> <p>The findings included:</p> <p>1. Review of the facility's "Storage of Medication" policy documented, "...2. The nursing staff shall</p>	N 727	<p>The medication storage room door in the first floor family room was closed.</p> <p>All medication room doors have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on maintaining medication doors closed at all times.</p> <p>DON and/or designee will audit medication room doors daily x 2 weeks, then monthly x 2, then PRN thereafter to ensure that all medication room doors remain closed at all times. Findings will be reported to the QI Committee x 2 months, then PRN thereafter.</p> <p>Food items were removed from refrigerator.</p> <p>All medication refrigerators have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on appropriate storage of refrigerated medications.</p> <p>A separate refrigerator will be placed in the medication room. One will be labeled medication use only and one will be labeled food and nutritional supplements only.</p> <p>DON and/or designee will monitor medication refrigerator daily x 2 weeks, then weekly x 4, then monthly x 2, then PRN thereafter to ensure that medications only are stored in the refrigerator. Findings will be reported to the QI Committee x 2 months, then PRN thereafter for review.</p>	<p>9/13/14</p> <p>9/13/14</p>
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Division of Health Care Facilities LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE Tom Hamlan Adm 8/29/14 JP/HNL	TITLE _____	(X6) DATE 08/29/14
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N 727	<p>Continued From page 1</p> <p>be responsible for maintaining medication storage... 4. The facility shall not use discontinued, outdated... drugs... All such drugs should be returned to the dispensing pharmacy or destroyed... 7... Compartments... containing drugs and biologicals shall be locked when not in use... shall not be left unattended... 8... Drugs shall be stored in an orderly manner in cabinets, drawers, carts... 9... Medication must be stored separately from food..."</p> <p>2. Observations in the first floor family room revealed the following: a. On 8 /11/14 at 8:00 PM - the medication storage room door was open. b. On 8/13/14 at 7:45 AM - seven Phenadoz 12.5 milligram (mg) suppositories, a vial of Aplisol vial and seven 650 mg Acetaminophen 650 suppositories were stored in the refrigerator with food items. c. On 8/13/4 at 7:50 AM - four mineral oil enemas 4.5 fluid (fl) ounces (oz) in the cabinet were stored past the expiration date of 12/13.</p> <p>During an interview in the Assistant Director of Nursing's (ADON) office on 8/13/14 at 2:50 PM, the Director of Nursing (DON) was asked if medications and food should be stored in the same refrigerator. The DON stated, "No." The DON was asked if outdated enemas should be stored in the medication storage room. The DON stated, "No."</p> <p>3. Observations in the first floor chart room beside the main dining room on 8/12/14 at 9:40 and 9:50 AM, revealed a 16 oz bottle of Milk of Magnesia, a pint bottle of Robafen and a 12 oz bottle of Antacid were left on the counter unattended and out of the nurse's sight.</p>	N 727	<p>Expired mineral oil enemas were removed and discarded.</p> <p>All supplies have the potential to be affected by the deficient practice.</p> <p>Central Supply Coordinator will be in-serviced on maintaining an appropriate inventory log for expired supplies and for the disposal of expired supplies in Central Supply. Nursing Supply will be in-serviced on the disposal of expired supplies in the medication rooms.</p> <p>Central Supply Coordinator will maintain an inventory list of all dated supplies and will provide for DON's review.</p> <p>Nursing Staff will monitor dated supplies in medication rooms and carts weekly x 2, then monthly and will discard any expired items.</p> <p>Central Supply Coordinator will monitor inventory supply weekly x 2, then monthly and will discard any outdated supplies.</p> <p>Pharmacy Consultant will review the medication storage Areas for any outdated supplies. Findings will be reported to the QI Committee x 2 months, then PRN thereafter for review.</p>	9/13/14
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N 765	<p>Continued From page 3</p> <p>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 policy review, observation and interview, it was determined the facility failed to ensure food was stored, prepared and distributed under sanitary conditions as evidenced by the chef not wearing a hair and beard cover; food left opened in the freezer and cooler; enchilada sauce sitting on the floor; opened and undated sauces, syrups and vinegars; food service equipment with a grease build up and unknown particles; carbon build up on pots and pans and the kitchen floor was dirty on 2 of 2 (8/11/14 and 8/12/14) days of kitchen observations.</p> <p>The findings included:</p> <p>1. Review of the facility's "Preventing Foodborne Illness - Food Handling" policy documented, "...All food service equipment and utensils will be sanitized according to current guidelines and manufacturers' recommendations..."</p> <p>Review of facility's "Food Storage" policy documented, "...Food items will be stored on shelves... All containers must be accurately labeled... Leftover food is stored in covered containers or wrapped carefully and securely. Each item is clearly labeled and dated before refrigerated... All foods should be covered, labeled and dated... Foods should be covered, labeled, and dated..."</p>	N 765	<p>The block of cheese, individual sliced cheese, styrofoam cup of vanilla ice cream and cookies were removed and discarded.</p> <p>All opened food has the potential to be affected by the deficient practice.</p> <p>All open food items will be stored in covered containers and will be dated.</p> <p>Staff will be in-serviced on proper food storage.</p> <p>CDM and/or designee will audit food storage areas daily to ensure that food is adequately stored, covered, and dated. Findings will be reported to the QI Committee x 2 months, then PRN thereafter for review.</p> <p>Sink will not be used until bubbles have drained and are not spilling out of drain.</p> <p>All food sinks have the potential to be affected by the deficient practice.</p> <p>Maintenance will check food prep sink for proper drainage outlet.</p> <p>CDM and/or designee will monitor daily for bubbles to ensure proper drainage in food prep sink and that bubbles are not spilling from drainage. Findings will be reported to the QI Committee x 2 months, then PRN thereafter.</p> <p>The 4 eyed stove and stainless steele back splash was cleaned and sanitized.</p> <p>All kitchen equipment has the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on cleaning and sanitizing kitchen equipment and on the cleaning schedule.</p> <p>Kitchen equipment will be cleaned on a daily and/or PRN basis.</p>	<p>9/13/14</p> <p>9/13/14</p> <p>9/13/14</p>
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N 765	<p>Continued From page 4</p> <p>Review of the facility's "General Preparation and Handling" policy documented, "The kitchen and equipment are clean... All food service equipment should be cleaned, sanitized, dried, and reassembled after each use..."</p> <p>2. Observations in the kitchen on 8/11/14 at 6:30 PM, revealed the following:</p> <ul style="list-style-type: none"> a. A block of cheese, individual slices opened, undated and uncovered in the walk in cooler. b. A styrofoam cup of vanilla ice cream and cookies were covered with saran wrap but undated in the freezer. c. The preparation (prep) sink had water draining into a pipe in the floor and copious amounts of bubbles were spilling out of the drain. d. Food particles and grease build up on the 4 eyed stove and dark brown grease build were on the stainless steel back splash. e. The dishwasher rack had clean silverware, a dirty napkin and a box of latex gloves were sitting on top of the silverware. f. Two dish carts next to the dishwasher contained 11 bowls stored right side up and there was water in a bowl. The base of the carts was dirty with spills and stains. <p>Observations in the kitchen on 8/11/14 at 6:30 PM and 8/12/14 at 10:00 AM, revealed the following:</p> <ul style="list-style-type: none"> a. A box of beef steaks (5 steaks), in a plastic bag, that was opened to air in the freezer. b. A box of cat fish filets, in a plastic bag, that was opened to air in the freezer. c. A box of wheat dinner rolls, in a plastic bag, that was opened to air in the freezer. d. A box with a 20 pound bag of black eyed peas opened to air in the freezer. e. A gallon container of lime juice, in the dry storage room, was opened and undated. There 	N 765	<p>CDM and/or designee will revise and assign the daily cleaning schedule.</p> <p>The Kitchen Manager and/or designee will monitor the daily cleaning and will report findings to the QI Committee x 2 months, then PRN thereafter for review.</p> <p>Silverware was re-washed and sanitized.</p> <p>All dishes in the dishwasher have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on proper dish sanitation and storage.</p> <p>CDM and/or designee will monitor daily appropriate dish sanitation and storage. Findings will be reported to the QI Committee x 2 months, then PRN thereafter for review.</p> <p>Dish carts were washed and cleaned.</p> <p>All dish carts have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on daily cleaning of dish carts.</p> <p>CDM and/or designee will revise and schedule daily cleaning of dish carts.</p> <p>CDM and/or designee will monitor to ensure that dish carts have been cleaned on a daily basis. Findings will be reported to the QI Committee x 2 months, then PRN thereafter for review.</p> <p>The box of beef steaks, catfish filets, wheat dinner rolls, 20 pound bag of black eyed peas, gallon of lime juice, 5 quart 9 ounce container of balsamic vinegar, gallon of rice vinegar, gallon of apple cider vinegar, gallon of cooking sherry wine, 8 pound 2 ounce container of enchilada sauce, 2 containers of soy sauce, and container of pancake syrup was removed and discarded.</p> <p>All food has the potential to be affected by the deficient practice.</p>	<p>9/13/14</p> <p>9/13/14</p> <p>9/13/14</p> <p>9/13/14</p>
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N 765	<p>Continued From page 5</p> <p>was an unknown black substance on the top of the juice and the handle of the container.</p> <p>f. A 5 quart 9 ounce container of balsamic vinegar, in the dry storage room, was opened and undated and had an unknown brown substance around the cap and sides of the container.</p> <p>g. An opened gallon container of rice vinegar, in the dry storage room, had an unknown black substance on the side of the container.</p> <p>h. A gallon container of apple cider, in the dry storage room, was opened and not dated.</p> <p>i. A gallon container of cooking sherry wine, in the dry storage room, was opened and undated.</p> <p>j. An 8 pound 2 ounce container of enchilada sauce, in the dry storage room, was sitting on the floor.</p> <p>k. There were 2 opened containers of soy sauce, in the dry storage room, that were opened and undated.</p> <p>l. A container of pancake syrup, in the dry storage room, was opened and undated.</p> <p>m. The 4 eyed stove had a dark brown grease build up on the stainless steel back splash.</p> <p>n. Two ovens had grease build up on the glass fronts and food particles, spills and carbon build up on the bottoms and sides of the ovens.</p> <p>o. Carbon and grease build up on the grill and grease and food particles in the grease pan.</p> <p>p. Dark brown oil and food particles were floating in both sides of the deep fryer. There was a grease build up and food particles in the bottom of the fryer next to the electrical socket.</p> <p>q. The glass on the front of the steam table was smeared with grease and an unknown food particles.</p> <p>r. The skillets, pots and pans had a carbon build up on the bottom.</p> <p>s. Two dish carts bases had spills and stains.</p> <p>t. The industrial can opener had an unknown black substance on the opening prong.</p>	N 765	<p>The 4 eyed stove, stainless steel back splash, glass fronts, bottoms, and sides of the two ovens, the grill, the grease pan, both sides of the deep fryer, the bottom of the fryer next to the electrical socket, the glass on front of the steam table, the skillets, pots, pans, two dish carts, the industrial can opener, and the kitchen floor were cleaned.</p> <p>All kitchen items have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on kitchen cleaning of kitchen equipment and kitchen sanitation.</p> <p>CDM and/or designee will revise, assign, and post a daily cleaning schedule.</p> <p>CDM and/or designee will monitor kitchen sanitation daily to ensure compliance.</p> <p>RD will audit kitchen sanitation every 2 weeks x 2 months, then monthly to ensure compliance. Findings will be reported to QI Committee x 2 months, then PRN thereafter for review.</p> <p>Employee was instructed that beard restraint must be worn.</p> <p>All residents have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on usage of appropriate beard restraints.</p> <p>CDM and/or designee will perform daily audits to ensure that staff is using beard restraints. Findings will be reported to the QI Committee X 2 months, then PRN thereafter for review.</p>	<p>9/13/14</p> <p>9/13/14</p>
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N 765 Continued From page 6

u. The kitchen floor was dirty with spills of unknown substances.

During an interview in the kitchen on 8/12/14 at 10:15 AM, the Kitchen Manager (KM) was asked what was the proper procedure for food storage after it is opened. The KM stated, "The bags should at least be resealed and dated." The KM was asked if she was aware that bubbles come from the drain for the prep sink. The KM stated, "I don't know why. There is no soap used in that sink." The KM was then asked if the containers of vinegar, soy sauce and syrup were stored appropriately. The KM stated, "The jugs should be dated when opened. When there is a spill, the jug should be wiped down." The KM was asked if it was appropriate to store food on the floor. The KM stated, "Never." The KM was asked if she felt the two ovens were clean. The KM stated, "No. There is grease build up inside the ovens and the front glass looks like they have been sprayed and they [staff] didn't wipe the glass down." The KM was asked how often the fryer grease was changed. The KM stated, "It gets changed as it's needed." The chef stated, "It's [grease in the fryer] clearly done for and needs changing now." The KM was what was on the front glass of the steam table. The KM stated, "It's old splatter." The KM was asked if she was aware there were multiple skillets, pots and pans with carbon build up on them. The KM stated, "Yes, I am aware." The KM was asked how often the base of the dish carts were cleaned and if they appeared clean to her. The KM stated, "They [dish carts] are cleaned regularly but they need more cleaning." The KM was asked if the industrial can opener was clean. The chef slid the can opener out of it's table clamp and placed on the table. The chef stated, "Rusty and lovely and dirty." The KM was then asked if she felt her kitchen was

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N 765	<p>Continued From page 7</p> <p>clean. The KM stated, "No."</p> <p>3. Review of facility's "Preventing Foodborne Illness - Employee Hygiene and Sanitary Practices" policy documented, "...Food Services employees shall follow appropriate hygiene and sanitary procedures to prevent the spread of foodborne illness... Hair nets or caps and/or beard restraints must be worn to keep hair from contacting exposed food, clean equipment, utensils and linens..."</p> <p>Observations in the kitchen on 8/12/14 at 10:00 AM, revealed the chef not wearing a hair or beard restraint."</p> <p>During an interview in the kitchen on 8/12/14 at 10:00 AM, the Chef was asked if it was his normal routine to not wear a beard/mustache cover. He stated, "Yes."</p>	N 765	<p>Employee was instructed that beard restraint must be worn.</p> <p>All residents have the potential to be affected by the deficient practice.</p> <p>Staff will be in-serviced on usage of appropriate beard restraints.</p> <p>CDM and/or designee will perform daily audits to ensure that staff is using beard restraints. Findings will be reported to the QI Committee X 2 months, then PRN thereafter for review.</p>	9/13/14