

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 05/15/2013
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NAME OF PROVIDER OR SUPPLIER ALLEN MORGAN HEALTH AND REHABILITATI	STREET ADDRESS, CITY, STATE, ZIP CODE 177 NORTH HIGHLAND MEMPHIS, TN 38111
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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
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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>This Rule is not met as evidenced by:</p> <p>Based on policy review, observation and interview, it was determined the facility failed to ensure food was prepared and stored under sanitary conditions as evidenced by outdated food items in the refrigerator, prepared foods not dated and staff members not wearing beard covers over their beards.</p> <p>The findings included:</p> <p>1. Observations in the kitchen refrigerator on 5/13/13 at 10:15 AM, revealed an opened container of sour cream with an expiration date of 5/12/13, a container of hard boiled eggs with an unsecured lid on the container and there was no</p>	N 767	<p>The container of sour cream, the container of hard boiled eggs, the container of pesto, the container of horseradish, and the container of minced garlic was discarded.</p> <p>Staff was in-serviced on 05/14/2013 on sanitary food conditions and storage (including dating of food items and proper usage of hair restraints, i.e., beard protectors).</p> <p>Opened food items will be dated and labeled daily. Unopened, undated food items will be dated with the date of receipt to the facility.</p> <p>Storage area will be monitored daily by kitchen Manager and/or Lead Staff with immediate corrective action to ensure compliance. CDM will perform monthly walk through inspections. Findings will be reported to the QA Committee for review monthly x2, then PRN thereafter.</p>	June 15, 2013
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Division of Health Care Facilities

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE *Tom Hanken* ADMINISTRATOR TITLE 6/6/13 (X6) DATE

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N 767	Continued From page 1 open date on the container, an opened container labeled Pesto without a date, a opened container labeled Horseradish, and a opened container of Minced Garlic without dates. During an interview in the kitchen on 5/13/13 at 10:00 AM, Dietary Staff #1 was asked what should be done with items that are out of date. Dietary Staff #1 stated, "It [the undated food] should be discarded..." During an interview in the storage room on 5/13/13 at 10:00 AM, Dietary Staff #1 was asked if items are open should they be dated. Dietary Staff #1 stated, "Yes it should... I can't tell you where the expiration dates are... it is not on there..." During an interview in the kitchen on 5/13/13 at 10:00 AM, Dietary Staff #2 stated, "All these containers should have an expiration date... I will find out from the company where it is." 2. Review of the facility's "Hair Care" policy for the kitchen documented, "...Hair completely restrained including beard restraints..." Observations in the kitchen on 5/14/13 at 11:30 AM, revealed Dietary Staff #3 bringing glasses out of the kitchen and putting them on a cart without a beard cover. During an interview in the kitchen on 5/14/13 at 11:30 AM, Dietary Staff #1 was asked should a person entering in and out of the kitchen have their beards covered. Dietary Staff #1 stated, "	N 767		