

PRINTED: 05/19/2015  
FORM APPROVED

## Division of Health Care Facilities

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>TN6007</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>C</b> <b>05/11/2015</b>
NAME OF PROVIDER OR SUPPLIER  <b>ASHTON PLACE HEALTH &amp; REHAB CENTER</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>3030 WALNUT GROVE RD MEMPHIS, TN 38111</b>		
(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 765	<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>Based on policy review, observation and interview, the facility failed to ensure food was prepared under sanitary conditions as evidenced by 1 of 5 (Dietary staff member #1) dietary staff members failed to cover hair completely with a hair net while preparing the residents' meal trays during 1 of 2 (5/7/15) kitchen observations.</p> <p>The findings included:</p> <p>Review of the facility's "Preventing foodborne illness - Employee Hygiene and Sanitary Practices" policy revealed, "...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 5/7/15 beginning at 11:50 AM, revealed dietary staff member (DSM) #1 was behind the steam table preparing</p>	N 765	<p><b><u>N 765</u></b></p> <p><b>How the corrective action(s) will be accomplished for those residents found to have been affected by the deficient practice.</b></p> <p>Dietary Staff Member#1 was in-serviced by the Administrator 5/22/15 regarding the policy for hair nets in dietary.</p> <p><b>How the facility will identify other Residents having the potential to be affected by the same deficient practice.</b></p> <p>All residents have the potential to be affected by this alleged deficient practice..</p> <p><b>What measure will be put in place or systemic changes made to ensure that the deficient practice will not recur.</b></p> <p>Dietary employees will be in-serviced by the Administrator and/or Dietary Manager on or before 5/29/15 on the policy of hair net while in dietary. Also, the Administrator will make random audits of hair net usage twice weekly for 4 weeks, weekly x 4 weeks, then monthly x 2 months to ensure compliance.</p>	5/29/2015

Division of Health Care Facilities

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

STATE FORM

6899

5NJ11

If continuation sheet 1 of 2

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N 765	Continued From page 1  the residents' lunch plates with the hair net up at the hairline and bangs down to the eyebrows were out from under the hair net.  Interview with DSM #1 on 5/7/15 at 1:00 PM, in the hall outside of the kitchen, DSM #1 stated, "It [hair] slips out of the net."  Interview with the Administrator on 5/8/15 at 6:30 PM, in the Administrator's office, the Administrator was asked if staff working in the kitchen should keep their hair completely covered with a hair net. The	N 765	<b>How the facility will monitor its corrective actions to ensure the deficient practice is being corrected and will not recur.</b>  Results of audits will be presented during the monthly Quality Assurance Performance Improvement Committee Meeting (Members include: Administrator; Director of Nursing Services; Assistant Director of Nursing Services; Medical Director; Dietary Director; Pharmacy Representative; Social Services Director; Activities Director; Environmental Director/ Safety Representative; Infection Control Representative/Staff Development Coordinator) monthly x 4 months for further recommendations and/or suggestions and follow up as needed.		