

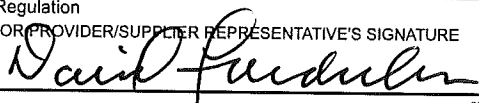
Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL045011	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED R-C 08/24/2016
NAME OF PROVIDER OR SUPPLIER SPRING ARBOR OF HENDERSONVILLE		STREET ADDRESS, CITY, STATE, ZIP CODE 1820 PISGAH DRIVE HENDERSONVILLE, NC 28739		
(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
D 000	Initial Comments The Adult Care Licensure Section and the Henderson County Department of Social Services conducted an annual and follow-up survey on August 23-24, 2016.	D 000	It is the community's standard practice to comply with the referenced regulations. Procedures were modified immediately. All food items found in non-compliant were immediately labeled, sealed and/or discarded as appropriate on day of survey, 8/24/16.	
D 283	10A NCAC 13F .0904(a)(2) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (2) All food and beverage being procured, stored, prepared or served by the facility shall be protected from contamination. This Rule is not met as evidenced by: Based on observations, interviews and record review the facility failed to store food served by the facility protected from contamination by not dating and labeling items in cold storage. The findings are: A copy of the kitchen employees "Basic duties required" for the first and second shift cook posted on the pantry/office door read "Make sure all food is wrapped, labeled, and dated." Observation on 8/23/16 at 8:29AM of the cold storage in the facility kitchen revealed: -There were 2 bags of open whipped topping on the top shelf of the refrigerator that were not labeled or dated. -There was one 2-3 lb. bag of white cheese wrapped in the refrigerator, but not dated or labeled. -There was one mostly full bag of gluten-free bread that was not dated or labeled. -There was 1 large bag of pepperoni,	D 283	PLAN OF CORRECTION Procedure was established on 8/24/16 for the morning and evening cook to check all foods for proper storage including, labeling dates, sealed and any outdated food discarded. This will be done upon arrival on their shift and at the end of their shift. PREVENTION OF RE-OCCURRENCE: Dietary staff on duty 8/24/16, was re-freshed on proper food storage. Cooks were trained on the new procedure. All dietary staff were trained by 8/31/16. MONITOR RESPONSIBILITY & FREQUENCY: The Food Service Manager and Executive Director will monitor on an ongoing basis. PLAN OF CORRECTION COMPLETION DATE: 8/31/16	

Division of Health Service Regulation

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

David Fardulis



TITLE

Executive Director

(X6) DATE

9/9/16

STATE FORM

6899

DHLZ11

If continuation sheet 1 of 3

Reviewed and Accepted
date: 9/12/16 *cs*

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL045011	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED R-C 08/24/2016
NAME OF PROVIDER OR SUPPLIER SPRING ARBOR OF HENDERSONVILLE		STREET ADDRESS, CITY, STATE, ZIP CODE 1820 PISGAH DRIVE HENDERSONVILLE, NC 28739		
(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
D 283	Continued From page 1 approximately 5 lbs., had been opened and the bag tied at the top but was not dated or labeled in the freezer on the second shelf. -There was 1 brown bag of French fries in the same freezer on second shelf had been open was closed at the top but was not dated or labeled. -On the bottom of the freezer there was a clear plastic bag with 28 biscuits tied off at the top not labeled or dated. -On the top shelf of the freezer there was an open bag with a 12 inch white round pizza dough not dated or labeled. -There were 3 individual signs for the freezers and refrigerator that read "Is it wrapped, sealed, labeled and dated?" Interview on 8/23/16 at 8:42AM with the first shift cook revealed: -They had had pizza on Friday. -She could not explain why items had not been dated and labeled. - "I know it's not out of date." Observation on 8/23/16 at 3:50PM of the cold storage in the facility kitchen revealed: -The 2 open bags of whipped topping had been removed. -There was a one 2-3 lb. bag of white cheese wrapped in the refrigerator that had been dated. -The same mostly full bag of gluten-free bread remained not dated and labeled. -There was 1 large bag of pepperoni, approximately 5 lbs., had been opened and the bag tied at the top but remained not dated or labeled in the freezer on the second shelf. - There was 1 brown bag of French fries in the same freezer on second shelf had been open were closed at the top that remained not dated or labeled.	D 283		

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL045011	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____		(X3) DATE SURVEY COMPLETED R-C 08/24/2016
NAME OF PROVIDER OR SUPPLIER SPRING ARBOR OF HENDERSONVILLE			STREET ADDRESS, CITY, STATE, ZIP CODE 1820 PISGAH DRIVE HENDERSONVILLE, NC 28739		
(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	
D 283	Continued From page 2 -On the bottom of the freezer there was a clear plastic bag with 28 biscuits tied off at the top that remained not labeled or dated. -On the top shelf of the freezer there was an open bag with a 12 inch white round pizza dough that remained not dated or labeled. -The first freezer, now unlocked, had shrink wrapped individual fish filets that were not dated or labeled. -A blue bag that was open revealed 14 individual shrink wrapped fish filets not dated or labeled. -There were 3 individual signs for the freezers and refrigerator that read "Is it wrapped, sealed, labeled and dated." Interview on 8/23/16 at 3:55PM with the Dietary Manager revealed: -He had posted basic duties on pantry/office door for staff convenience/reminders. -He met with Resident Council monthly to discuss food concerns. -His expectation for his staff was that "Everyone in the kitchen is responsible for labeling and dating anything they put up." -If residents or their family members bring something in to the kitchen to be kept, "It must have the residents name on it and be dated and labeled." -He stated the 2 bags of opened whipped topping on top shelf of refrigerator, one 2-3 lb. bag of white cheese wrapped in the refrigerator, the mostly full bag of gluten-free bread that belonged to a resident 1 large bag of pepperoni, approximately 5 lbs., 1 brown bag of French fries in the same freezer on second shelf, the clear plastic bag with 28 biscuits tied off at the top and an open bag with a 12 inch white round pizza dough should have been sealed, dated and labeled.	D 283			