STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	HAL011329	A. BUILDING: _____ B. WING _____	09/25/2018

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HOMINY VALLEY RETIREMENT CENTER	2189 SMOKEY PARK HIGHWAY CANDLER, NC 28715

(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 Buncombe County Department of Social Services conducted and annual and follow up survey on September 25, 2018.	D 000		
D 282	10A NCAC 13F .0904(a)(1) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (1) The kitchen, dining and food storage areas shall be clean, orderly and protected from contamination. This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to assure the cold food storage areas were clean and protected from contamination. The findings are: Observation of the cold storage areas in the kitchen on 09/25/18 at 9:30am revealed: -The number one refrigerator had a heavy black buildup of black mold on the door seals. -The number two refrigerator had shelled eggs stored on the top shelf with bag lettuce, whipped topping, milk and ready to eat chicken salad stored beneath the eggs. -The upright freezer had a heavy buildup of frost and ice which had encased the frozen food inside the freezer. -The seal on the door of the same upright freezer had collapsed and therefore would not create a vacuum seal on the door allowing air to enter the freezer. -The thermometer in the upright freezer had a reading of 20 degrees. (The Food and Drug	D 282		

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D 282	Continued From page 1 Administration FDA frozen food recommendation is 0 degrees or below to prevent contamination) -The chest freezer had a heavy buildup of frost and ice. -The same chest freezer had a seal that had collapsed and would not create a seal on the freezer allowing room air to enter the freezer. -The thermometer in the chest freezer had a reading of 18 degrees. (The Food and Drug Administration FDA frozen food recommendation is 0 degrees or below to prevent contamination) Interview with the Dietary Manager on 09/25/18 at 9:45am revealed: -The kitchen staff were responsible for keeping the refrigerators clean. -She had been told by the sanitarian that it was "ok" to keeps eggs on the top shelve of the refrigerator. -The seals on the freezers had been "bad" for about two weeks. -She had notified the administration about the freezer door seals, but could not give any specifics. Interview with the Facility Director on 09/25/18 at 3:00pm revealed: -She had not been aware that the freezer doors needed seals, but would assure they were replaced immediately. -She would assure the dietary staff had additional training about the storage of items in the refrigerator.	D 282		