

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL001024	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 03/01/2019
NAME OF PROVIDER OR SUPPLIER BROOKDALE BURLINGTON AL (NC)		STREET ADDRESS, CITY, STATE, ZIP CODE 3615 SOUTH MEBANE STREET BURLINGTON, NC 27215		
(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 Orange County Department of Social Services conducted an annual survey on 02/28/19-03/01/19.	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 kitchen and food storage areas were clean and free of contamination including the shelves and floors of the walk-in refrigerator and freezer, the floor under the dishwasher, inside of the oven, oven doors, and deep fryer, and undated food in the dry storage and walk-in refrigerator. The findings are: Review of the sanitation report dated 08/24/18 revealed: -The sanitation score was 98.5. -There was documentation of food not labeled and dated properly in the refrigerator and dry-storage. Observation of the floor under the dishwasher on 03/01/19 at 9:30 am revealed food and debris, a two-inch piece of a broken dish and a buildup of a brown and black film.	D 282		

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

TITLE

(X6) DATE

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D 282	Continued From page 1 Observations of the oven and deep fryer on 03/01/19 at 9:30 am revealed: -The gas oven had two doors with a dark yellow and sticky build-up of grease. -There was burnt food and black buildup inside the oven. -There was a layer of grease and dust inside the cabinet that was under the fryer. Observation of the dry storage pantry on 03/01/19 at 9:45 am revealed there were opened food items that were not dated or labeled, including a tub of vanilla icing, a large bag of potato chips, a bag of vanilla wafers, a large carton of sprinkles, a jar of peanut butter, two large bags of dried pasta, three bags of dry cereal and a box of baking soda. Observation of the walk-in refrigerator on 03/01/19 at 9:50 am revealed: -There were three small plastic containers that were not dated or labeled; a container of sliced cheese, a container of sliced onions and a container of 1000 island dressing. -There was a container of sliced deli ham that had a partial label; the only part left of the label read 20/19. -There was a dried red and brownish liquid on the floor under the shelves; there were onions skins, other food debris and paper on the floor. -Three of the four shelving units had dried food debris and a thick black and white substance on them. -The inside walls had dried food splatters and black spots on them. Observations of the walk-in freezer on 03/01/19 at 9:55 am revealed: -There were two large areas of thick ice buildup on the floor under the fan motor.	D 282		

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D 282	Continued From page 2 -There were food debris, peeled packing tape, paper, cardboard from boxes, dust and a thermometer on the floor. -There was an open three-gallon carton of ice cream that was not dated. Interview with the cook on 03/01/19 at 10:00 am revealed: -She worked the morning shift. -All kitchen staff should date and label food items after they were opened and when items were stored. -She tried to "catch" items without dates or items that were expired when she worked. -Food items in the walk-in refrigerator were dated on the day they were opened and discarded seven days after opened. -The sliced deli ham was placed into the storage container on 02/20/19 and should have been discarded on 02/27/19; she would discard the ham that morning. -She cleaned the outside of the oven and the deep fryer after she used it by wiping the outside surfaces off. -She swept and mopped the floor during her shift if the floor needed to be cleaned; the evening cook swept and mopped the floor every night at the end of the day. -All kitchen staff was responsible for the daily and weekly cleaning in the kitchen; all dietary staff cleaned after themselves at the end of their shift. -The kitchen staff followed the cleaning schedule by deep cleaning the equipment on the schedule on the day they worked; they documented on the schedule when the cleaning was complete. -She thought the oven and deep fryer had been cleaned about a week before; she was going to clean them again on Saturday. -The evening cook cleaned the freezer floor and removed the ice.	D 282		

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D 282	Continued From page 3 -All dietary staff was responsible for cleaning the shelves and floor in the walk-in cooler. -The shelves in the walk-in cooler were cleaned by wiping the racks with soapy water and then a sanitizer; she did not know the last time the selves were cleaned. Observation of the kitchen on 03/01/19 at 10:10 am revealed there was a current cleaning schedule posted. Interview with another cook on 03/01/19 at 12:15 pm revealed: -All kitchen staff was responsible for cleaning at the end of their shift. -The kitchen staff was to follow the cleaning schedule and clean what was on the list on the days they worked and documented when the cleaning had been completed. -He had never cleaned under the deep fryer but would clean under it later that day. -He cleaned the oven after he used it, and deep cleaned the oven when he was scheduled to clean it; he cleaned it about a week ago. -The shelves in the walk-in freezer and refrigerator were wiped off in between food deliveries; twice a week. -The kitchen staff deep cleaned the shelves in the walk-in refrigerator and freezer; when the weather was nicer the shelves were taken outside and sprayed clean. -The cooler and freezer shelves were last taken out to clean about three months ago. -The floors to the cooler and freezer were swept and mopped once a week. -He chipped the ice off the freezer floor "when it got bad"; he would remove the ice that day, 03/01/19. -He had seen the dried brownish red liquid on the floor; it was "dried blood that had leaked out of	D 282		

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D 282	Continued From page 4 meat that was stored on the bottom shelf". -He had seen the dried food spills and the white and black substance that was built up on the shelves and the food splattered on the walls in the walk-in refrigerator. -All opened food was to be placed into a large resealable storage plastic bag; a date should be written on the outside of the bag. -The opened food in the walk-in refrigerator was to be placed into plastic containers with a sticker used to date and label the food placed on the outside of the container; food should be thrown out seven days after the opened date. Interview with the Administrator on 03/01/19 at 12:54 pm revealed: -The dietary staff was responsible for the daily cleaning of the kitchen. -The cleaning schedule was posted in the kitchen and kitchen staff should be documenting completed deep cleaning tasks. -The kitchen manager was responsible for reviewing the cleaning schedule, and assuring the kitchen was kept clean. -He walked around the kitchen weekly, but did not have a formal audit list to check off; he thought the kitchen looked clean when he walked through it earlier that week. -The shelves in the walk-in refrigerator and freezer should be wiped off weekly and deep cleaned monthly. -The floors in the kitchen were swept and mopped after each meal; the floors in the walk-in refrigerator and freezer were swept and mopped at the end of the day. -All food opened by staff and not used right away was to be dated and labeled. -Opened and dated food was to be discarded after three days; dry goods were utilized before they went out of date.	D 282		

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D 282	Continued From page 5 Telephone interview with the kitchen manager on 03/01/19 at 1:10 pm revealed: -The deep cleaning schedule was assigned by days of the week. -The oven was cleaned on Saturdays and the deep fryer was cleaned on Sundays. -She was not aware of the grease under the deep fryer, the sticky yellow buildup on the oven doors or the burnt food on the inside of the ovens. -The kitchen floors were swept and mopped at the end of the night; the walk-in refrigerator and freezer floors were swept and mopped weekly. -She had not noticed the buildup and food debris under the dish washer or the freezer and refrigerator floors. -The ice on the freezer floor was removed weekly by melting with hot water and chipping it away. -The shelves in the freezer and cooler were wiped off before deliveries twice a week, and wiped off when there was a spill. -She was waiting for a warm day to take the shelves outside and clean with a sprayer; they were last taken outside and cleaned in August 2018. -Any opened food was dated with a sticker that documented the date and time the food was opened, the expiration date and time, initials of the kitchen staff that opened the food and the day of the week was circled at the bottom of the sticker. -She had to constantly remind staff to date and label opened food items.	D 282		