

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL045115	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 09/27/2019
NAME OF PROVIDER OR SUPPLIER CHERRY SPRINGS VILLAGE		STREET ADDRESS, CITY, STATE, ZIP CODE 358 CLEAR CREEK ROAD HENDERSONVILLE, NC 28792		
(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 completed an annual survey on September 26, 2019 and September 27, 2019.	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 reach in ice machine in the kitchen was clean and free of contamination related to build up of a black residue inside the ice machine. The findings are: Review of the local Environmental Health sanitation report dated 07/24/19 revealed an inspection score of 97.0. Observation of the reach in ice machine located in the kitchen on 09/26/19 at 3:11pm revealed a black residue located across the interior of the reach in ice machine. Interview with the Dietary Manager (DM) on 09/26/19 at 3:11pm revealed: -The DM started working at this facility less than 2 weeks ago. -When the DM started there was not a cleaning	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 schedule posted, so he created a schedule indicating dietary staff was to clean the ice machine monthly. -The DM was unsure the last time the reach in ice machine had been cleaned. -He thought someone in maintenance may have been cleaning it prior to when he started. -Ice from the reach in ice machine was used most recently for beverages at lunch on 09/26/19. - It was his responsibility to assure the reach in ice machine was clean. -He was unaware there was a black residue located inside the reach in ice machine. Interview with the Administrator on 09/27/19 at 11:32am revealed: -There had been some miscommunication between maintenance and dietary regarding cleaning the reach in ice machine. -She was unsure the last time it had been cleaned. -She was unaware of the black residue located inside the ice machine. Interview with the Regional Director of Operations on 09/27/19 at 12:13pm revealed: -He was present in the building about once a month. -The standard has always been for the DM to be responsible for cleaning the ice machine, not the maintenance department. -He was not aware of the last time the reach in ice machine had been cleaned.	D 282			
D 283	10A NCAC 13F .0904(a)(2) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service	D 283			

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D 283	Continued From page 2 (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 ensure food being stored in the dry food storage, refrigerator and freezer was protected from contamination related to unlabeled and undated food, and failed to ensure a resident 's meal was protected from contamination by removing a soiled utensil from a food item and placing a clean utensil back in the same food item. The findings are: 1. Review of the county Sanitation Rating for the facility dated 07/24/19 revealed a sanitation score of 97.0. Observation of the dry food storage on 09/26/19 at 2:42pm revealed there was 18 chocolate chip cookies in an open plastic sleeve, without the exterior packaging, with no label and date opened. Observation of the refrigerator on 09/26/19 at 2:48pm revealed there was a bag of mixed lettuce, carrots, and cabbage open to air, with no label and date opened. Observation of the freezer on 09/26/19 at 2:54pm revealed: -Eleven breadsticks in a plastic bag, not in the original packaging, knotted at the top with part of	D 283		

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D 283	Continued From page 3 the plastic bag, with no label and date opened. -Sixteen chocolate chip cookies in a plastic bag, knotted at the top with part of the plastic bag, with no label and date opened. -Twenty hamburger patties in a plastic bag, not in the original packaging, that sealed with no label or date opened. -3/4 of a large plastic bag of steak fries, knotted at the top with plastic but no label or date opened. -Twenty-three small sausage patties in a plastic bag, not in the original packaging, that sealed with no label or date opened. -Twelve large sausage patties in a plastic bag, not in the original packaging, that sealed with no label or date opened. Interview with the Dietary Manager on 09/26/19 at 3:06pm revealed: -All food items used or open should have had a label, date and be sealed correctly. -He was new and needed to train all his staff about labeling and dating food items before putting them back in dry food storage, the refrigerator and the freezer. -He was ultimately responsible to assure all foods were labeled and dated. Interview with the Administrator on 09/27/19 at 11:32am revealed: -Food that was previously opened in the dry food storage, refrigerator and freezer should be labeled and dated. -She was unaware the kitchen had items in dry food storage, refrigerator and freezer that were not labeled and dated. -All dietary staff had received training to label and date all food items once they had been opened.	D 283		

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D 283	Continued From page 4 2. Observation of the lunch meal on 09/26/19 beginning at 12:04pm revealed: -At 12:21pm, a resident who was eating a pureed meal was observed dropping her spoon on the floor. -The resident was observed picking the spoon up from the floor and placing it back in her food. -The dietary aide was observed to come out of the kitchen and remove the soiled spoon from the residents food and replace a clean spoon in the food where the soiled spoon had been removed. -The resident was observed continuing to eat with her replaced spoon. Interview with the Dietary Aide (DA) on 09/26/19 at 12:32am revealed: -She had seen the resident pick her spoon up from the floor and put it back in her food. -She went to the kitchen and brought the resident a clean spoon, removed the original spoon and put the new spoon in her food. -She stated that she just did not think about the food being contaminated when she placed the new spoon back in the resident 's food. -Her infection control training was on 01/22/19. Interview with the Dietary Manager (DM) on 09/27/19 at 8:54am revealed: -All his staff has had infection control training. -The DA should not have removed the dirty spoon and replaced it with a clean spoon in the same food. -He was ultimately responsible to assure his dietary staff had the proper training and understood infection control issues. Interview with the Administrator on 09/27/19 at	D 283		

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D 283	Continued From page 5 11:32am revealed: -She believed the DA was not paying attention and made a mistake. -The DA should have removed the food and utensils and made the resident a new plate of food. -All staff had infection control training, and the DA was also a cook and had her Serv Safe certification.	D 283		