STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	HAL023047	A. BUILDING: _____ B. WING _____	R 03/05/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
OPENVIEW RETIREMENT HOME	112 PONY BARN ROAD LAWNDALE, NC 28090

(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 conducted an annual and follow-up survey on March 4-5, 2020.	D 000		
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 and interviews, the facility failed to ensure food was being thawed in a manner to prevent contamination as evidenced by frozen raw chicken being thawed, uncovered in an open kitchen sink. The findings are: Observation of the kitchen on 03/04/20 at 10:00am revealed a stainless kitchen sink approximately 24 inches deep full of partially frozen raw chicken pieces being thawed. Interview with the Supervisor on 03/04/20 at 10:20am revealed: -The Dietary Manager (DM) should have known not to thaw raw meat in the sink. -She had never seen raw meat thawing outside of the refrigerator in the kitchen before. Interview with the DM on 03/04/20 at 10:35am revealed: -He had forgotten to take the chicken out of the freezer the night before.	D 283		

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D 283	Continued From page 1 -He knew that the raw meat could not be thawed in the manner that he was doing. -He had put the chicken in the sink to thaw because it would not have thawed in time for the dinner meal. -He would have normally taken the chicken out the night before and put it in the refrigerator to thaw. -He had not put chicken or meat in the sink to thaw before. -He had been working as DM since August 2019. -He had taken the food service test when he started working at the facility. Interview with the Administrator on 03/04/20 at 11:15pm revealed: -The DM knew that raw meat could not be thawed in the manner in which he was doing. -She expected the DM to follow all food handling safety rules. -The DM had taken the food service test when he started in August 2019. -She was in the kitchen at least several times per day and had never seen any meats being thawed outside of the refrigerator.	D 283		