

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL090034	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/10/2022
NAME OF PROVIDER OR SUPPLIER MONROE MANOR ASSISTED LIVING BUILDING I		STREET ADDRESS, CITY, STATE, ZIP CODE 1101 BAUCOM ROAD MONROE, NC 28110		
(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 survey on 03/10/22.	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 free from contamination related to food in the pantry, cabinets, and the refrigerator not being labeled and dated as to the date opened, opened foods on and in cabinets and the pantry without being in sealed containers and without a date the food had been opened, and vegetables stored in a zipper closure plastic bag that were excessively soft and spongy and discolored stored without a date in the refrigerator, and numerous items in the refrigerator and cabinets that were beyond the best when used by dates. The findings are: Observation of the kitchen 03/10/22 at 9:10am revealed: -There was a type-written sign on the side of the refrigerator which read "attention all staff: please label, date and put all leftovers in storage containers. If you spill anything in the fridge,	D 283		

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

TITLE

(X6) DATE

STATE FORM

5073

704E11

If continuation sheet 1 of 5

Kashuna Mcmaus

3-29-2022

Sharon C. Melin, RN

Reviewed/Acknowledged 04/06/22

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D 283	Continued From page 1 please clean it up if you have any questions or concerns, please let me know thanks dietary". -There was a bag of corn chips in the wire fruit basket on the counter which was opened and not sealed closed, only the top of the bag had been rolled down. -There was a package of pink sugar wafer cookies opened and not sealed closed sitting on top of a cabinet next to the double door white pantry cabinet. Observation of the bottom shelf of the upper cabinet to the right had side of the stove on 03/10/22 at 9:10am revealed the following items: -There was a 16-ounce plastic container of vanilla frosting that the foil inner lining was opened and the plastic cap placed back over and resealed without any opened date; the label read "cover and refrigerate any remaining frosting for up to 2 weeks". -There was a chicken seasoning mix with a best when used by date of 01/31/20. -There were two strawberry muffin mixes one with a best when used by date of 02/26/22 and the other best when used by date of 02/28/22. -There was a zip closure plastic bag on which was written "jello" "grape" which contained three opened brown paper packets of purple, green, and yellow sugar crystal substances with no open dates and no visible best when used by dates. -There was a vegetable skillet sauce packet with a best when used by date of 10/23/19. -There was a packet of street taco "carne asada" seasoning mix with the best when used by date of 02/23/22. -There was a packet of "el pastor" skillet sauce starter with a best when used by date of 07/31/21. -There was a packet of chicken seasoning mix with a best when used by date of 01/31/20. -There was a veggie roaster seasoning blend	D 283		

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D 283	Continued From page 2 packet with a best when used by date of 09/06/21. -There were 5 packets of fajita seasoning mix with the best when used by dates of 02/25/22. -There was a packet of pork carnitas seasoning mix with the best when used by date of 12/08/21. Observation of the white "pantry" cabinet near the dining room door on 03/10/22 at 9:10am revealed the following items: -There was a clear plastic container with a yellow lid which contained a white granular substance ad labeled "grits" without an opened date or best when used by date. -There was a clear plastic container sealed with a yellow lid located on the second shelf from the top on the left-hand side of the cabinet, which contained a white granular substance ad labeled "grits" without an opened date or best when used by date. -There was 5-pound bag of white flour that had been opened without any date and without being placed into a sealed container on the second shelf from the top on the left-hand side of the cabinet. -There was 5-pound bag of self-rising cornmeal that had been opened without any date and without being placed into a sealed container on the second shelf from the top on the left-hand side of the cabinet. -There was a clear plastic container sealed with a clear lid with purple handles located on the third shelf from the top on the left-hand side of the cabinet, which contained a white granular substance and labeled "rice" without an opened date or best when used by date. Observation of the refrigerator in the facility's kitchen on 03/10/22 at 9:37am revealed the following items:	D 283	Dietary manager will go through all the cabinets and refrigerator and check expiration dates for all food. Checks will be daily x 1 week, then weekly x4 weeks and then monthly. All bagged food stored in containers will have open dates and use by dates. Staff will be in-serviced on proper food Storage biweekly x 1 month then quarterly. Dietary manager and RCC will be responsible for making sure all tasks are completed.	

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D 283	Continued From page 3 -There was an opened 12-ounce (oz.) bottle of garden French salad dressing with a best when used by date of 10/20/20. -There were three 13 oz. cans of dairy whipped topping with the best when used by dates of 11/10/21. -There were three 16 oz. bottles of slaw dressing (one opened and 2 unopened) with the best when used by dates of 03/05/22. -There was a 30 oz. plastic tub of vegetable oil spread with the best when used by date of 12/08/21. -There was a 12.25 oz. bottle of stir fry sauce with the best when used by date of 11/03/21. -There was a 32 oz. bottle of lemon juice from concentrate with the best when used by date of 11/24/21. -There was a plastic zip lock closure bag in the refrigerator with sliced bell peppers that were soft, spongy, and wet without any label or date prepared. Interview with the Dietary Manager on 03/10/22 at 9:27am revealed: -She usually went through the cabinets and refrigerator once a month to check for expired items. -Some items like the butter, was frozen, then taken out and placed in the refrigerator when needed. -She did not know that she needed to write the date on it when it was frozen or removed from the freezer and placed in the refrigerator for use. -Other staff had come into the kitchen and opened items without the item being dated or placed into sealed containers, so she put up a sign on the refrigerator. -She did not have a list of when she had last completed her cabinet/refrigerator inspections.	D 283			

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D 283	Continued From page 4 Interview with the Resident Care Coordinator on 03/10/22 at 1:00pm revealed: -She expected the Dietary Manager to go through the cabinets and refrigerator at least once a month to check for expired items. -She expected the stock to be rotated and move current stock forward and place the new stock to the back which would keep the oldest items at the front of the cabinet and refrigerator to be used first. -She expected all staff utilizing the kitchen to label all items with the date they were opened and to be sealed in a protective container like a zip lock closure plastic bag or other sealed containers like bowls which would be sealed tight when closed to prevent any contamination. Attempted interview with the Administrator on 03/10/22 at 1:10pm was unsuccessful.	D 283		