

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL060152	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 11/14/2024
NAME OF PROVIDER OR SUPPLIER LEGACY HEIGHTS SENIOR LIVING COMMUNITY		STREET ADDRESS, CITY, STATE, ZIP CODE 11230 BALLANTYNE TRACE COURT CHARLOTTE, NC 28277		
(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 Mecklenburg County Department of Social Services conducted an annual survey on October 13-October 14, 2024.	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) Facilities with a licensed capacity of 7 to 12 residents shall ensure food services comply with Rules Governing the Sanitation of Residential Care Facilities set forth in 15A NCAC 18A .1600 which are hereby incorporated by reference, including subsequent amendments, assuring storage, preparation, and serving food and beverage under sanitary conditions. This Rule is not met as evidenced by: Based on observations, record reviews, and interviews the facility failed to ensure food stored and served to the residents was protected from contamination related to foods stored that were not labeled or dated and ceiling vents located in the kitchen and in dry storage room that were covered with black and gray particles. The findings are: Review of the facility's policy on refrigerated storage life of foods revealed: -Refrigerated open raw chicken had two days of storage life being opened from its original	D 282		

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



TITLE **Executive Director**

(X6) DATE

12/2/24

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D 282	Continued From page 1 packaging. -Refrigerated hard cooked eggs had three days of storage life after being opened from its original packaging. -Hard cheese had thirteen days of storage life after being opened from its original packaging. -Deli meats including had three days and salami had three weeks of storage life after being opened from its original packaging. -All food items should be covered, labeled, and dated. Observation of the refrigerator in the main kitchen on 11/13/24 revealed: -There were two plastic storage bags of raw chicken quarters that were unlabeled and undated in an uncovered container on the bottom shelf. -There was a thin plastic wrapped oversized raw turkey breast that was unlabeled and undated in an uncovered container on the bottom shelf. -Part of the turkey breast had slightly brown coloring. Observation of the dry storage room in the main kitchen on 11/13/24 revealed: -There was a gallon size clear plastic storage bag with an open enclosure of sugar that was unlabeled and undated on a storage shelf. -There was clear plastic bag of cracker crumbs (five pounds) with an open enclosure that was unlabeled and undated on a storage shelf. -There was a clear plastic bag of cake mix that was unlabeled and undated on a storage shelf. -The white colored ceiling vent was covered with multiple black colored spots. Observation of the kitchen located in the Special Care Unit (SCU) on 11/13/24 revealed: -There was a plastic storage bag containing	D 282		

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D 282	Continued From page 2 seven to eight hard cooked eggs that was unlabeled and undated. -There was a plastic storage bag containing salami lunch meat that was unlabeled and undated. -There was a plastic storage bag containing turkey lunch meat that was unlabeled and undated. -There were multiple plastic storage bags of cheese that were removed from original packaging, and were unlabeled and undated. Observation of the main kitchen ceiling on 11/14/24 revealed: -There were three white colored ceiling vents located over the steam table used to hold cooked food being prepared for residents. -The white colored ceiling vents displayed black colored spots and gray colored particles. Review of the facility's Food Establishment Inspection Report dated 09/19/24 revealed: -The following areas were identified that needed addressing: -Equipment food contact surfaces and utensils shall be clean to sight and touch. -Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. -Air dry equipment and utensils after cleaning and sanitizing. -Keep non-food contact surfaces of equipment clean to avoid buildup of dust, food residue or debris. Non-food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues. Interview with the Food Inspector on 11/14/24 at 11:30am revealed she did not know the kitchen	D 282		

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D 282	Continued From page 3 ceiling and storage vents were in need of cleaning and repair during her recent facility visit on 09/19/24. Interview with the Dietary Manager on 11/13/24 at 2:45pm revealed: -She was ultimately responsible for assuring food storage policies are followed and staff are trained appropriately. -It was the responsibility of all dietary staff to label and date all foods stored for resident consumption, whether unopened, opened, refrigerated or stored in the dry storage room. -She expected all dietary staff to abide by expiration dates, storage life dates and label dates that indicate "use-by" dates. Interview with the Administrator on 11/14/24 at 11:55am revealed: -Orange label stickers were to be used on all foods received in the facility. -Labels should indicate date received, date opened, name of the food item and use by date. -He expected the Dietary Manager and dietary staff to follow the facility policy related to food storage. -He was aware the kitchen vents needed repair and cleaning. -Although a maintenance company was contacted in October 2024 and provided an assessment, the vents were not serviced. -He expected the maintenance requests to be fulfilled in a timely manner, and the kitchen vents located above food items used for resident consumption to be cleaned and free of debris to avoid contamination of food items.	D 282	Culinary Director or designee will utilize Use By date labels for all open and un-opened food items. Culinary Director or designee will perform weekly audit on stored food to ensure all items are labeled and dated. Facilities Director or designee will conduct in house cleaning on all air vents throughout the kitchen and conduct routine maintenance on a monthly basis to ensure vents are free and clear of debris. Facilities Director will contact third party cleaning company for air duct cleaning throughout the community.	12/13/2024 12/13/2024