Received via email 8/15/25 RP

PRINTED: 07/23/2025
FORM APPROVED

Division of Health Service Regulation

| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: | (X2) MULTIPLE CONSTRUCTION | (X3) DATE SURVEY COMPLETED |
|---|---|---|---|
| | HAL011329 | A. BUILDING: _____ B. WING _____ | 07/22/2025 |

| NAME OF PROVIDER OR SUPPLIER | STREET ADDRESS, CITY, STATE, ZIP CODE |
|---|---|
| HOMINY VALLEY RETIREMENT CENTER | 2189 SMOKEY PARK HIGHWAY CANDLER, NC 28715 |

| (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<br><br>The Adult Care Licensure Section conducted an annual survey on 07/22/25. | D 000 | | |
| D 283 | 10A NCAC 13F .0904(a)(2) Nutrition and Food Service<br><br>10A NCAC 13F .0904 Nutrition and Food Service<br>(a) Food Procurement and Safety in Adult Care Homes:<br>(2) Facilities with a licensed capacity of 13 or more residents shall ensure food services comply with Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions set forth in 15A NCAC 18A .1300 which are hereby incorporated by reference, including subsequent amendments, assuring storage, preparation, and serving of food and beverage under sanitary conditions.<br><br>This Rule is not met as evidenced by:<br>Based on observation and interview the facility failed to ensure food items being stored and served to residents were labeled and dated.<br><br>The findings are:<br><br>Observation of the commercial refrigerator in the facility's kitchen on 07/22/25 at 9:36am revealed:<br>-There was a large bowl of vanilla pudding labeled "for med pass" that was dated 07/10/25.<br>-There was a large bowl of applesauce that was | D 283 | | |

Division of Health Service Regulation

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE: Lisa Wyatt — TITLE: Administrator — (X6) DATE: 8-15-25

STATE FORM 6899 Z3JV11 If continuation sheet 1 of 2

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| D 283 | Continued From page 1<br>unlabeled and undated.<br>-There was a large pot of soup that was unlabeled and undated.<br>-There was an undated, partially covered pan containing seven sandwiches that was labeled pimento cheese on a piece of aluminum foil.<br><br>Interview with the Food Service Director (FSD) on 07/22/25 at 9:44am revealed:<br>-He made 5 of the pimento cheese sandwiches earlier in the day to be used as meal alternatives, because there were only 2 left in the pan.<br>-He thought the soup was leftover from about 3 or 4 days ago.<br>-He opened the applesauce the night before.<br>-He did not know why the pudding was still in the refrigerator since it was 12 days old.<br>-He knew all food items in the refrigerator needed to be labeled and dated.<br>-He was not the only employee that worked in the kitchen.<br>-He disposed of the foods in question after becoming angry and defensive and then requested the surveyor leave the kitchen because he had other things to do and was tired of answering questions.<br><br>Interview with the Administrator on 07/22/25 at 2:13pm revealed:<br>-The FSD was a long-time employee and had been trained to label and date all items stored in the refrigerator.<br>-She did not know why he was not labeling and dating items as he was trained to do.<br>-All other staff that worked in the kitchen were also trained to label and date items in the refrigerator. | D 283 | The refrigerator will be monitored on a weekly basis by food Service Director and Administrator this will be a documented Monitoring<br><br>Food Service Director was Coached and food Safety rules and procedures were reviewed with FSD by Administrator.<br>Food Safety Director will be attending a refresher Servsafe course on 15 Sept | 7-22-25<br><br>7-22-25<br><br>15 Sept 2025 |



Lisa Wyatt Admin 8-15-25

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