| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: | (X2) MULTIPLE CONSTRUCTION | (X3) DATE SURVEY COMPLETED |
|---|---|---|---|
| | 355076 | A. BUILDING _____ B. WING _____ | 08/08/2013 |

| NAME OF PROVIDER OR SUPPLIER | STREET ADDRESS, CITY, STATE, ZIP CODE |
|---|---|
| NORTHWOOD DEACONESS HEALTH CNT | 4 N PARK ST NORTHWOOD, ND 58267 |

| (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) COMPLETION DATE |
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| F 000 | INITIAL COMMENTS<br><br>For the standard Medicare/Medicaid recertification survey started on August 5, 2013 and completed on August 8, 2013, the sample included two (2) residents for complete review, nine (9) residents for focused review, and one (1) closed record for review. | F 000 | | |
| F 371 SS=F | 483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY<br><br>The facility must -<br>(1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and<br>(2) Store, prepare, distribute and serve food under sanitary conditions<br><br>This REQUIREMENT is not met as evidenced by:<br>Based on observation, manufacturer's recommendations, policy and procedure review, and staff interview, the facility failed to store food in a safe and sanitary manner in 1 of 1 kitchen and 1 of 3 dining rooms (North View) and failed to properly prepare and monitor sanitization solutions in 1 of 1 kitchen and 3 of 3 dining rooms (Dakota, North View, and South Park). These practices placed residents, who eat food prepared in the facility, at risk for foodborne illness.<br><br>Findings include:<br><br>Review of the facility's policy "Food Storage | F 371 | Disinfectant 2.0, which was also the mislabeled bottle, is no longer used as a sanitizer in the dietary department as of 8/7/13.<br><br>The leak in the pipe beneath the sink in the North View Dining Room was repaired 8/9/13.<br><br>The freezer leak was repaired and ice build up removed 8/27/13.<br><br>Only cleaning products approved by the dietary manager/safety committee wil be used in the dietary department. All cleaning products will be used according to manufacturer's recommendations and labeled clearly to prevent food contamination.<br><br>A review of all current cleaning products was done to ensure compliance with applicable standards.<br><br>All multi-quat Oasis 146 sanitizer bottles will be tested for recommended concentration when refilled, to provide a safe and sanitary environment and to help prevent the development and transmission of disease and infection. | 9/12/13 |

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

CEO | 8-30-13

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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| F 371 | Continued From page 1<br>Sanitation" occurred on the afternoon of 08/07/13. The policy, dated May 2000, stated, "Foods must be protected from contamination . . ."<br><br>Review of the facility's policy "Proper Use of Multi-Quat Oasis 146 Sanitizer For Sanitizing Dining Tables" occurred on the afternoon of 08/07/13. The policy, dated 10/08/12, stated, "It is the policy . . . to use Multi-Quat Oasis 146 Sanitizer to sanitize dining room tables in order to provide residents a safe and sanitary dining experience and to help prevent the development and transmission of disease and infection. . . ."<br><br>Review of the manufacturer's recommendations occurred on the afternoon of 08/07/13. The recommendations stated, ". . . Oasis 146 Multi-Quat Sanitizer is an effective sanitizer against Escherichia coli and Staphylococcus aureus on food contact surfaces when used at 0.26 oz. - 0.68 oz per 1 gallon of 400 ppm [parts per million] hard water (150 ppm to 400 ppm active quat). . . ."<br><br>- An initial tour of the facility kitchen occurred on 08/05/13 at 7:45 a.m. Observation of the walk-in freezer identified ice build-up, formed into mounds on bags of frozen vegetables on a wire shelf beneath the air compressor.<br><br>- A tour of the facility kitchen and dining rooms occurred on 08/07/13 at 11:15 a.m. with an administrative dietary staff member (#1). Observation showed a spray bottle near the food preparation sink. The staff member identified the bottle contained sanitizer used to sanitize the food preparation sink. When asked to test the concentration of this bottle of sanitizing solution, this staff member obtained a test strip for | F 371 | Work orders for water leaks and all other needed repairs in food preparation areas will be submitted to maintenance as needed. All other plumbing inspected and no leaks found.<br><br>Dietary staff were educated 8/26/13 at an educational meeting, regarding proper monitoring of Multi-Quat Oasis 146 Sanitizer concentration, proper procedure for submitting work orders, and acceptable food safe cleaning products. Policies were updated and reviewed. See attachments.<br><br>QA data will be collected by the dietary manager and/or consulting dietician regarding correct monitoring of Multi-Quat Oasis 146 sanitizer concentration, correct use of work orders and acceptable food safe cleaning products/ Interventions bore preventing cross contamination. Telephone call per consulting dietician / dietary manager / KH 09/09/13. | |

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| F 371 | Continued From page 2 | F 371 | | |

quaternary sanitizing solutions. The concentration of the solution measured 0 ppm. Dietary staff prepared the bottle of sanitizing solution by using an automatic dispenser of chemical and water, located near the three compartment sink. When asked to test the concentration of sanitizing solution from this dispenser, the staff member measured a concentration of 0 ppm. Three additional spray bottles used for tables in the Dakota dining room, North View dining room, and South Park dining room also measured 0 ppm.

Review of the June and July Cleaning Schedules for the North and South Dining rooms and the section labeled "Sunday-Empty-Clean Sanitizer bottle" lacked entries/initials of dietary staff to indicate staff refilled the sanitizer bottles.

Observation of a cupboard in the kitchen's dish room showed a spray bottle labeled "Oasis 146 Multi-Quat" with a handwritten label of "oven cleaner" also on the bottle. The administrative dietary staff member (#1) stated the bottle contained oven cleaner; however, she would confirm its contents. Further observation of the cupboard showed a spray bottle labeled "Disinfectant 2.0." When interviewed on the afternoon of 08/07/13, a dietary staff member (#2) stated she used the Disinfectant 2.0 to sanitize countertops. Review of the manufacturer's recommendation stated, ". . . USDA: Use in federally inspected meat and poultry plants on all hard, nonporous surfaces in inedible product processing areas, non-processing areas, and/or exterior areas . . ."

During an interview on the afternoon of 08/07/13, an administrative dietary staff member (#1) stated she contacted the chemical supplier for the facility

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| F 371 | Continued From page 3<br>and confirmed Disinfectant 2.0 was not a food safe disinfectant.<br><br>Observation of the walk-in freezer showed ice build-up remained on the bags of vegetables.<br><br>Observation of North View dining room/kitchenette showed a water puddle from a leak in the pipe beneath the sink. On the morning of 08/08/13, an administrative maintenance staff member (#3) provided a work order for the leaking pipe below sink in the North View dining room dated, 01/25/13. The staff member provided no additional work orders, although an administrative dietary staff member (#1) stated the pipes below this sink had leaked repeatedly.<br><br>During an interview on the afternoon of 08/07/13 and morning of 08/08/13, an administrative dietary staff member (#1) confirmed dietary staff should use sanitizing solutions according to manufacturer's recommendations, label chemicals clearly, prevent food contamination, and submit work orders for water leaks in food preparation areas. | F 371 | | |