Division of Health Improvement

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	2102	A. BUILDING _____ B. WING _____	R 05/03/2010

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
RAINBOWVISION SANTA FE	500 RODEO ROAD SANTA FE, NM 87505

(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
{A38}	7 NMAC 8.2.38 Food Management 7.8.2.38 FOOD MANAGEMENT: Each facility must store, prepare, distribute and serve food under sanitary conditions and in accordance with the New Mexico Environment Department Food Service and Processor Regulations, if applicable. A. Each facility shall ensure a minimum of a three (3) day supply of perishable and a five (5) day supply of non-perishable or canned food is provided for the residents. B. All milk, to include dry milk products, shall be Grade A pasteurized. C. Potentially hazardous food such as meat, milk, and custard shall be kept at 45 degrees F or below or at 140 degrees F or above. D. Each refrigerator and freezer shall be provided with an indicating thermometer accurate to plus or minus 3 degrees F, located in the warmest section of the refrigeration facility and must be of such type and so situated that the thermometer can be easily read. Thermostats shall not be relied upon to maintain temperatures at correct levels in the absence of thermometers. The temperature of the refrigerator shall be 35 degrees F- 45 degrees F. Freezer temperatures shall be maintained at 0 degrees F or below. E. Refrigerators, freezers, kitchen area and food preparation areas shall be kept clean and sanitary at all times. Food stored in refrigerators/freezers shall be covered, dated, and labeled. Unused leftover food shall be discarded after three days. F. Medication, biological, poisons, detergents, and cleaning supplies shall not be kept in the same storage areas used for storage of foods. Medications may be stored in the refrigerator with food, if they are labeled and locked in a container marked specifically for medication. G. Dishes, utensils, and preparation	{A38}	ES Scanned 07-07-10	

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FACILITY LICENSING CERTIFICATION BUREAU

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{A38}	Continued From page 1 equipment shall be properly washed and stored to maintain sanitary conditions. H. All garbage and rubbish shall be stored in containers which are waterproof, easily cleaned and have tight fitting lids. Food waste containers shall be kept in good repair, and shall be kept covered except during use. [7-1-64, 9-15-70, 5-26-72, 9-24-76, 7-11-86, 4-7-97; 7.8.2.38 NMAC - Rn, 7 NMAC 8.2.38, 8-31-00] This REQUIREMENT is not met as evidenced by: THIS IS A REPEAT DEFICIENCY FOR RE-VISIT SURVEY DATED 5/3/2010 Refer to 7.8.2 - Food Management - Each facility must store, prepare, distribute and serve food under sanitary conditions and in accordance with the New Mexico Environment Department Food Service and Processor Regulations Please also refer to NMAC 7.6.2.9(H)(3) - Food Protection Requirements H. Cleanliness Of Employees: (3) Effective hair restraints shall be used by employees who process, prepare or serve food to keep exposed hair from food or food-contact surfaces. TITLE 7 HEALTH CHAPTER 6 FOOD HANDLING PART 2 FOOD SERVICE AND FOOD PROCESSING 7.6.2.9 FOOD PROTECTION REQUIREMENTS: H. Cleanliness Of Employees: (3) Effective hair restraints shall be used by employees who process, prepare or serve food to keep exposed hair from food or food-contact surfaces.	{A38}	Hairnets Are Now worn by All Kitchen Employees J. Burnett to monitor on a daily basis	

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{A38}	Continued From page 2 Based on observation and staff interview, the facility's practice failed to protect food in a clean and sanitary manner, in accordance with NM 7.6.2.9 section H. The deficient practice had the potential to affect all staff, residents and visitors in the facility. The findings are: On January 27, 2010 during a tour of the kitchen facility with the Assistant Food Director, the Life Safety Code Surveyor observed the following: 1. At 11:45 AM, two Life Safety Code surveyors observed a kitchen staff member slicing roast beef with loose hair and no hair restraints. All kitchen staff members were observed preparing, cooking and serving food without the necessary hair restraints. a. When asked, the Assistant Food Director stated. "We have hats that we wear." b. When asked, the kitchen staff member stated. "We have hats that we wear." But failed to make an effort to retrieve a hat or hair net. c. Surveyor asked 5 times repeatedly to the kitchen staff member and Assistant Food Director to stop working with the food without hair restraints. d. The Administrator acknowledged the findings at 2:45 PM during the exit conference. 2. On 5/3/2010 at 1:10 PM during a re-visit survey, the following was noted during a walk through of the facility's main kitchen: a. Three employees were seen to be completely without hair restraint and in the process of working with food at the time of the observation. None of these employees were seen to make an effort to retrieve a hat or hair net during the time of the observation. b. On 5/3/2010 during review of the facility plan of correction, it reads: "Ex [sic] Chef will oversee training for proper food prep inservice beginning 3/15/2010". Review of the documents presented	{A38}	Cleaning Schedules Established & completed On A rotating basis & Signed off. R. Trejo Exec. Chef to monitor Inservices Complete documentation in files -	

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{A38}	Continued From page 3 to the survey team at the time of the re-visit for employee education did not have a section covering the facility policy on hair restraint or any section on kitchen hygiene standards for the state, municipality or industry standard/guidelines for such practice. Refer to 7.8.2 (E) - Food Management - Refrigerators, freezers, kitchen area and food preparation areas shall be kept clean and sanitary at all times. Based on observation and interview, the facility failed to ensure the general visual cleanliness of the kitchen area. The findings are: A. On 1/26/2010 during walk- through of the kitchen, interviews with the Environmental Services Director and the Communications Director yielded that they acknowledged findings related to the cleanliness of the kitchen and reported that overall kitchen cleanliness would be addressed via a cleaning schedule to be drafted and implemented to address the matter. B. On 5/3/2010 during review of the facility plan of correction, it reads: cleaning schedule established 2/10/2010 will be enforced by Executive Chef. Review of the documents presented to the survey team at the time of the re-visit for kitchen sanitation were "blank". C. On 5/3/2010 during tour of the main facility kitchen at 1:10 PM during the re-visit survey, the following items were noted: -General and encrustation of stainless steel surfaces of refrigerators, warming cabinets with what appeared to be calcification and/or other general kitchen food preparation buildup. Interior surfaces of the ice cream freezer was encrusted with buildup appearing sticky and built up. D. On 5/3/2010 during interview with the Culinary Director, he reported that "there is no cleaning schedule, per se" and that "things are cleaned	{A38}	Cleaning Schedule- All equipment ON A rotating Schedule Paperwork in Kitchen L. Trejo - Chef to monitor	

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{A38}	Continued From page 4 every day". E. On 5/3/2010 during the exit interview, the Administrator and Communications Director acknowledged these findings.	{A38}		

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