STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	2183	A. BUILDING: _____ B. WING _____	R-C 02/01/2017

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BEEHIVE HOMES OF ENCHANTED HILLS	6336 ENCHANTED HILLS BLVD RIO RANCHO, NM 87144

(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
{A 000}	Initial Comments A Revisit/Follow up survey for a Full-Onsite w/Complaint survey dated 06/21/16 was conducted on 02/01/17 for the state requirements of 7 NMAC 8.2, Regulations for Assisted Living. Repeat Deficiencies were cited as result of the survey.	{A 000}		
{A 036}	7 NMAC 8.2.36 Nutrition NUTRITION: The facility shall provide planned and nutritionally balanced meals from the basic food groups in accordance with the " recommended daily dietary allowance " of the American dietetic association, the food and nutrition board of the national research council, or the national academy of sciences. Meals shall meet the nutritional needs of the residents in accordance with the " 2005 USDA dietary guidelines for Americans. " Vending machines shall not be considered a source of snacks. A. Dietary services policies and procedures. The facility will develop and implement written policies and procedures that are maintained on the premises and that govern the following requirements. (1) Meal service. The facility shall: (a) serve at least three (3) meals or their equivalent each day at regular times with no more than sixteen (16) hours between the evening meal and morning meal with snacks freely available; (b) provide snacks of nourishing quality and post on the daily menu; (c) develop menus enjoyed by the residents and served at normal intervals appropriate to the residents ' preferences; (d) post the weekly menu, including snacks where residents and families are able to view it; posted menus shall be followed and any	{A 036}		

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{A 036}	Continued From page 1 substitution shall be of equivalent nutritional value and recorded on the posted menu; identical menus shall not be used within a one (1) week cycle; (e) have special menus or meal items following guidelines from the resident ' s physician for residents who have medically prescribed special diets; (f) serve all residents in a dining room except for residents with a temporary illness, or with documented specific personal preference to have meals in their room; (g) allow sufficient time for meals to enable residents to eat at a leisurely pace and to socialize; and (h) contact the resident ' s PCP within forty-eight (48) hours if a resident consistently refuses to eat. (2) Staff in-service training. The facility shall provide an in-service training program for staff that are involved in food preparation at orientation and at least annually and that includes: (a) instruction in proper food storage; (b) preparation and serving food; (c) safety in food handling; (d) appropriate personal hygiene; and (e) infectious and communicable disease control. B. Dietary records. The facility shall maintain the following documentation onsite: (1) a systematic record of all menus and revisions, including snacks, for a minimum of thirty (30) calendar days; (2) a systematic record of therapeutic diets as prescribed by a PCP; (3) a copy of the most recent licensing inspection and for facilities with 10 or more residents, a copy of the New Mexico environment department inspection with notations made by the facility of action taken to comply with recommendations or	{A 036}		

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{A 036}	Continued From page 2 citations; and (4) a daily log of the recorded temperatures for all facility refrigerators, freezers and steam tables maintained and available for inspection for thirty (30) calendar days. C. Clean and sanitary conditions. All practices shall be in accordance with the standards of the state environment department, pursuant to 7.6.2 NMAC. (1) Kitchen sanitation. (a) Equipment and work areas shall be clean and in good repair. Surfaces with which food or beverages come into contact shall be of smooth, impervious material free of open seams, not readily corrodible and easily accessible for cleaning. (b) Utensils shall be stored in a clean, dry place protected from contamination. (c) The walls, ceiling and floors of all rooms that food or drink is stored, prepared or served shall be kept clean and in good repair. (2) Washing and sanitizing kitchenware. (a) All reusable tableware and kitchenware shall be cleaned in accordance with procedures that include separate steps for prewashing, washing, rinsing and sanitizing. (b) Proper dishwashing procedures and techniques shall be utilized and understood by the dishwashing staff. (c) Periodic monitoring of the operation of the detergent dispenser, washing, rinsing and sanitizing temperatures shall be performed and documented. (d) When a dishwashing machine is utilized, the cleanliness of the machine, its jets and its thermostatic controls shall be monitored and documented by the facility. A monthly log of the recorded temperature of the dishwasher shall be maintained in the facility and available for	{A 036}		

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{A 036}	Continued From page 3 inspection. (3) Sinks for hand washing shall include hot and cold running water, hand-washing soap and disposable towels. (4) All garbage and kitchen refuse that is not disposed of through a garbage disposal unit shall be kept in watertight containers with close-fitting covers and disposed of daily in a safe and sanitary manner. (5) Cooks and food handlers shall wear clean outer garments and hair nets or caps and shall keep their hands clean at all times when engaged in handling food, drink, utensils or equipment in accordance with the local health authority. Disposable gloves shall be used in accordance with the local health authority. D. Food management. The facility shall store, prepare, distribute and serve food under sanitary conditions and in accordance with the regulations governing food establishments of local health authority having jurisdiction, 7.6.2 NMAC. (1) The facility shall ensure that a minimum of a three (3) calendar day supply of perishables and a five (5) calendar day supply of non-perishables or canned foods is available for the residents. (2) The facility refrigerator and freezer shall have an accurate thermometer which reads within or not more than plus or minus three (3) degrees fahrenheit of the required temperature, located in the warmest section of the refrigerator and freezer and shall be accessible and easily read. (a) The temperature of the refrigerator shall be thirty-five (35) - forty-one (41) degrees fahrenheit. (b) Freezer temperatures shall be maintained at zero (0) degrees fahrenheit or below. (3) Refrigerators and freezers shall be kept clean and sanitary at all times. Food stored in refrigerators and freezers shall be covered, dated and labeled. Unused leftover food shall be	{A 036}		

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{A 036}	Continued From page 4 discarded after three (3) calendar days. (4) Steam tables, hot food tables, slow cookers, crock pots and other hot food holding devices shall not be used in heating or reheating food. Hot food temperatures shall be checked periodically to insure that a minimum of one hundred forty (140) degrees fahrenheit is maintained. (5) Medication, biological specimens, poisons, detergents and cleaning supplies shall not be kept in the same storage areas used for storage of foods. Medications shall not be stored in the refrigerator with food; an alternate refrigerator for medication shall be used pursuant to Subsection B of 7.6.2.8 NMAC. (6) Canned or preserved foods shall be procured from sources that process the food under regulated quality and sanitation controls. This does not preclude the use of local fresh produce. The facility shall not use home-canned foods. (7) Dry or staple food items shall be stored at least six (6) inches off the floor in a ventilated room that is not subject to sewage, waste water back-flow or contamination by condensation, leakage, rodents or vermin. (8) The facility shall ensure the following: (a) all perishable food is refrigerated and the temperature is maintained no higher than forty-one (41) degrees fahrenheit; (b) the temperature for all hot foods is maintained at one hundred forty (140) degrees fahrenheit; and (c) all displayed or transported food is protected from environmental contamination and maintained at proper temperatures in clean containers, cabinets or serving carts. E. Milk. (1) Raw milk shall not be used. (2) Condensed, evaporated, or dried milk	{A 036}		

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{A 036}	Continued From page 5 products that are nationally recognized may be employed as " additives " in cooked food preparation but shall not be substituted or served to residents in place of milk. F. Collateral requirements. Compliance with this rule does not relieve a facility from the responsibility of meeting more stringent municipal regulations, ordinances or other requirements of state or federal laws governing food service establishments. Local health authority having jurisdiction means municipal, county, state or federal agency(s) that have laws and regulations governing food establishments, liquid waste disposal, treatment facilities and private wells. [7.8.2.36 NMAC - Rp, 7.8.2.37 NMAC, 01/15/2010] This REQUIREMENT is not met as evidenced by: 7.8.2.36 D (3) (5) This is a repeat deficiency. Based on observation and interview the facility failed to ensure that: 1. Cleaning supplies were not stored with food items. 2. Food stored in the freezer was sealed, dated, and labeled. These deficient practices may have the potential to cause all 11(R #s 1-11) residents listed on the resident census, provided by the Administrator on 02/01/17 to be at risk of illness or injury requiring medical attention if: 1. They ingest foods that have been contaminated by dangerous chemicals in cleaning supplies. 2. They contract foodborne illnesses if the	{A 036}		

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{A 036}	Continued From page 6 food is not stored properly. The findings are: A. On 02/01/17 at 10:00 am, during observation of the kitchen pantry the following cleaning supplies/items were observed being stored next to food items: 1. 2-1 quart bottles of oven cleaner. 2. 2-15 ounce cans of stainless steel cleaner. 3. 1-1 quart bottle bacteria surface odor containment. 4. 1-8.5 ounce bottle of dishwasher rinse agent. 5. 3 dirty/used cleaning sponges. 6. 1 pair of used cleaning gloves. 7. 1 used cleaning brush. 8. 2 stainless steel cleaning scrubbers. B. On 02/01/17 at 10:05 am, during interview with the House Manager (HM), she confirmed that the cleaning supplies/items were being stored in the pantry next to food. C. On 02/01/17 at 10:07 am, during observation of the kitchen freezer the following foods were observed to not be sealed, labeled, or dated: 1. 1-46.5 ounce box of egg rolls, used, not dated when opened. 2. 1-1 gallon and 1-1 pint of ice cream, used, not dated when opened. 3. 3-baggies, with unknown meat patties, not labeled or dated. 4. 1-32 ounce package of burritos used, not sealed, not dated when opened. D. On 02/01/17 at 10:10 am, during interview with the HM, she confirmed that the foods listed above were not sealed, labeled, or dated.	{A 036}		

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A 037	Continued From page 7	A 037		
A 037	7 NMAC 8.2.37 Laundry Services LAUNDRY SERVICES: A. General requirements. The facility shall provide laundry services for the residents, either on the premises or through a commercial laundry and linen service. (1) On-site laundry facilities shall be located in areas separate from the resident units and shall be provided with necessary washing and drying equipment. (2) Soiled laundry shall be kept separate from clean laundry, unless the laundry facility is provided for resident use only. (3) Staff shall handle, store, process and transport linens with care to prevent the spread of infectious and communicable disease. (4) Soiled laundry shall not be stored in the kitchen or dining areas. The building design and layout shall ensure the separation of laundry room from kitchen and dining areas. An exterior route to the laundry room is not an acceptable alternative, unless it is completely enclosed. (5) In new construction or newly licensed facilities with more than fifteen (15) residents, washers shall be in separate rooms from dryers. The rooms with washers shall have negative air pressure from the other facility rooms. (6) All linens shall be changed as needed and at least weekly or when a new resident is to occupy the bed. (7) The mattress pad, blankets and bedspread shall be laundered as needed and at least once per month or when a new resident is to occupy the bed. (8) Bath linens consisting of hand towel, bath towel and washcloth shall be changed as needed and at least weekly. (9) There shall be a clean, dry, well ventilated	A 037		

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A 037	Continued From page 8 storage area provided for clean linen. (10) Facility laundry supplies and cleaning supplies shall not be kept in the same storage areas used for the storage of foods and clean storage and shall be kept in a secured room or cabinet. B. Residents may do their own laundry, if it is their preference and they are capable of doing so, or if it is part of their skill-building for independent living and is documented as part of their ISP. [7.8.2.37 NMAC - Rp, 7.8.2.39 NMAC, 01/15/2010] This REQUIREMENT is not met as evidenced by: 7.8.2.37 A (10) Based on observation and interview the facility failed to ensure that the laundry/cleaning supplies were kept in a secure room or cabinet. If the laundry/cleaning supplies are not stored securely then the 11 (R #s 1-11) residents listed on the resident census, provided by the Administrator on 02/01/17 are at risk of harm or illness if the laundry/cleaning supplies are ingested, inhaled, spilled, splashed on their body and/or face or by falling on a slippery wet floor. The findings are: A. On 02/01/17 at 10:40 am, during observation, the maintenance closet that contained a cleaning cart with cleaning supplies was observed to not be locked and accessible to residents. The lock was observed to be broken. B. On 01/01/17 at 10:40 am, during interview with the Administrator, he confirmed that the maintenance closet containing a cleaning cart with cleaning supplies was not locked and accessible to residents, because the lock was broken.	A 037		

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{A 038}	7 NMAC 8.2.38 Housekeeping Services HOUSEKEEPING SERVICES. The facility shall maintain the interior and exterior of the facility in a safe, clean, orderly and attractive manner. The facility shall be free from offensive odors, safety hazards, insects and rodents and accumulations of dirt, rubbish and dust. A. All common living areas and all bathrooms shall be cleaned as often as necessary to maintain a clean and sanitary environment. B. Combustibles such as cleaning rags or flammable substances shall be stored in closed metal containers in approved areas that provide adequate ventilation. Combustibles shall be stored away from the food preparation areas and away from the resident rooms. C. Poisonous or flammable substances shall not be stored in residential areas, food preparation areas or food storage areas. If hazardous chemicals are stored on the property, material safety data sheets shall be maintained and stored in the same area as the chemicals, pursuant to state environment department requirements, 11.5.2.9 NMAC. [7.8.2.38 NMAC - Rp, 7.8.2.39 NMAC, 01/15/2010] This REQUIREMENT is not met as evidenced by: 7.8.2.38 C Based on observation and interview, the facility failed to store its hazardous chemicals away from the food storage area. This deficient practice may have the potential to cause harm or even death, to all 11 residents (R #s 1-11) listed on the resident census, provided by the Administrator on 02/01/17, if the chemicals are spilled on to the	{A 038}		

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{A 038}	Continued From page 10 food and ingested by the residents. The findings are: A. On 02/01/17 at 10:00 am, during observation of the kitchen pantry the following cleaning supplies/items were observed being stored next to food items: 1. 2-1 quart bottles of oven cleaner. 2. 2-15 ounce cans of stainless steel cleaner. 3. 1-1 quart bottle bacteria surface odor containment. 4. 1-8.5 ounce bottle of dishwasher rinse agent. 5. 3 dirty/used cleaning sponges. 6. 1 pair of used cleaning gloves. 7. 1 used cleaning brush. 8. 2 stainless steel cleaning scrubbers. B. On 02/01/17 at 10:05 am, during interview with the House Manager (HM), she confirmed that the cleaning supplies/items were being stored in the pantry next to food.	{A 038}		
{A 047}	7 NMAC 8.2.47 Lighting and Lighting Fixtures LIGHTING AND LIGHTING FIXTURES: A. All areas of the facility, including storerooms, stairways, hallways, and interior and exterior entrances shall be lighted to make the area clearly visible. B. Exits, exit-access ways and other areas used at night by residents and staff shall be illuminated by night lights or other continuous lighting. C. Lighting fixtures shall be selected and located to accommodate the needs and activities of the residents, with the comfort and convenience of the residents in mind. D. Lamps and lighting fixtures shall be shaded to	{A 047}		

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{A 047}	Continued From page 11 prevent glare to the eyes of residents and staff, and protected from accidental breakage or shattering. E. Facilities with four (4) or more residents shall have emergency lighting to light exit passageways and the exterior area near the exits that activates automatically upon disruption of electrical service. F. Facilities with three (3) or fewer residents shall have a flashlight that is immediately available for use in lieu of electrically interconnected emergency lighting. [7.8.2.47 NMAC - Rp, 7.8.2.48 NMAC, 01/15/2010] This REQUIREMENT is not met as evidenced by: 7.8.2.47 E This is a repeat deficiency Based on observation and interview the facility failed to ensure that 2 of the 12 emergency lighting units in the facility were in working condition. This deficient practice has the potential for all 11 (R #s 1-11) residents listed on the resident census, provided by the Administrator on 02/01/17 to be at risk of being harmed if there were a fire or other emergency that required evacuation and the power was out. The findings are: A. On 02/01/17 at 10:35 am, during observation 2 of the facility's 12 emergency lighting units were observed to not be in working order. B. On 02/01/17 at 10:39 am, during interview with the Administrator, he confirmed that 2 of the 12 facility's lighting units were not in working order.	{A 047}		

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