STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	WY0002	A. BUILDING _____ B. WING _____	09/27/2012

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BONNIE BLUEJACKET MEMORIAL NURSING I	388 SOUTH US HWY 20 BASIN, WY 82410

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SNH	LIC REGS FOR NURSING HOMES This State Rules and Regulations is not met as evidenced by: WYOMING DEPARTMENT OF HEALTH AGING DIVISION RULES AND REGULATIONS FOR PROGRAM ADMINISTRATION OF NURSING CARE FACILITIES CHAPTER 11 Section 11. Dietetic Services. The facility shall provide dietetic services that meet the nutritional needs of residents according to the science of nutrition. The dietetic service shall operate with safe food handling practices from receipt through service in accordance with the most current edition of the FOOD CODE from the U. S. Department of Health and Human Services, Public Health Service, Food and Drug Administration. This REQUIREMENT is not met as evidenced by: Based on observation, staff interview, and review of facility procedures and service records, the facility failed to implement a system that ensured dietary staff were knowledgeable regarding the importance of correcting inadequate final rinse temperatures of the dish machine and implementing alternatives to ensure resident dinnerware and utensils were effectively sanitized. When tested during the survey it was determined the temperature of the dish machine rinse water was not sufficient to sanitize. Review of the rinse temperature logs showed the recorded hot rinse temperatures had been failing for six months; however, the problem was not resolved nor were there any alternative sanitation methods used during those times. This failure	SNH	**This facility will ensure food is stored, prepared, distributed and served under sanitary conditions.** **A.**Upon identification of low rinse temps in the dishwasher, Administrator put an immediate Action Plan in place which included: 1) All dishes used at the last meal were washed using 3 sink washing/sanitizing system. Dietary staff inserviced regarding proper sanitizing procedures for 3 wash sink sterilization and resident/patient dinnerware use. 2) Dish machine service was called for dish machine repair and intervention. 3) Dish machine service determined best action was to install sanitizing rinse injector to the dishwasher. 4) Quality assurance monitoring study put in place to ensure proper sanitation. Dishwashing machine was repaired September 24, 2012 (sanitizing rinse injector added to machine).	

Administrator — TITLE — 10/18/12 (X6) DATE

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

Accepted on 10/31/12 by [signature]
POC = 11/21/12

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SNH	Continued From page 1 resulted in a Centers for Medicare and Medicaid (CMS) immediate jeopardy situation. The census was 33. The findings were: Review of the September 2012 dish machine log showed the hot water rinse temperature was recorded 3 times most days and as of 9/24/12 sixty-two of the recorded temperatures were less than the required 180 degrees F to sanitize the dishes and utensils, 39 of those times, the temperatures were less than or equal to 160 degrees F. Interview with the certified dietary manager (CDM) at 4:20 PM on 9/24/12 revealed she was aware of the low hot water temperatures on the log, and reported it had been a problem for the last six months. Continued interview with the CDM revealed the recorded temperatures were taken by looking at a temperature gauge located on the outside of the dish machine. The manager then verified an internal temperature was not taken to her knowledge in the past six months, neither by using a temperature strip indicator or a holding thermometer. She further revealed there was no alternative used to sanitize the dishes when the machine was known not to be working properly. She stated she "hoped" it was a problem with the temperature gauge. The manager also stated there were a couple of times when the maintenance director worked on the machine and was not successful in getting the water to maintain a sufficient temperature (180 degrees F) to sanitize. However, she did not know of anything else that was done to fix the problem. Review of the past six months of temperature logs showed the following number of times the dish machine rise temperature was recorded as 160 degrees F or lower: a. 10 times ineffective temperatures were recorded in April 2012. With low temperatures ranging from 145 degrees to 160 degrees F.	SNH	B. Dishwashing machine will be tested 3x daily by dietary staff. Infection Control Coordinator will do chemical testing once per week to ensure same test results are being obtained by dietary staff and Infection Control. If at any time, testing results prove to be less than adequate for sanitization of dishes, dietary manager will immediately put process in place, including using paper dishes, implementing 3-sink sanitization procedure, notifying Administrator, notifying dishwasher vendor, to ensure the safety of all residents/patients. Registered Dietician will review results of sanitization testing weekly and will note results in Dietician report. C. A new policy has been developed by Administrator to ensure appropriate testing of dish machine and to ensure appropriate actions taken if machine fails to meet sanitization requirements. Infection Control Coordinator will inservice all dietary staff to include Registered Dietician regarding the need to identify and report any and all sanitation concerns to Administrator immediately and to immediately implement actions to ensure resident/patient safety.	

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SNH	Continued From page 2 b. 6 times the temperatures were low in May 2012 with the low temperatures ranging from 155 degrees to 160 degrees F. c. 12 times the temperature was recorded to be too low in June 2012 with the temperatures ranging from 150 to 160 degrees F. d. 25 times in July 2012 with the temperatures ranging from 120 to 160 degrees F. e. 42 times in August 2012 with the temperatures ranging from 120 to 160 degrees F. f. 39 times as of September 24, 2012 with the temperatures ranging from 115 to 160 degrees F. A test of the internal dish machine hot water temperature was done on 9/24/12 at 5:20 PM by the surveyor and witnessed by the CDM. The test was performed using indicator stickers (thermolabels) designed to turn black when the dish surface reaches 160 degrees F when run through the dish machine cycle (160 degrees F at the rack level/dish surface reflects 180 degrees F at the manifold, which is the area just before the final rinse nozzle where the temperature of the dish machine is measured). During two tests of the dish surface temperature, the thermolabels failed to turn black. According to Food Code 2009, U.S. Public Health Service: 4-501.112 "(A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90oC (194oF), or less than... (2) For all other machines, 82oC (180oF)." The following additional concerns were noted related to a lack of action taken to the known problem with the dish machine and the susceptibility of the population being served:	SNH	Infection Control Coordinator will evaluate all processes within the facility which have the potential to spread disease or infection and will implement appropriate procedures as necessary. D. Monitored by Dietary Manager and Infection Control Coordinator through monthly Quality Assurance reporting of dishwasher sanitization results for one quarter and then quarterly if it is determined by QA Committee that appropriate changes and appropriate sanitization has occurred.	10/11/12

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SNH	Continued From page 3 According to Food Code 2009, U.S. Public Health Service: "Highly susceptible population means PERSONS who are more likely than other people in the general population to experience foodborne disease because they are: (1) Immunocompromised...or older adults; and (2) Obtaining FOOD at a facility that provides services such as...health care, or assisted living...adult day care center, kidney dialysis center, hospital or nursing home..." 1. Interview with cook #1 on 9/24/12 at 6:20 PM revealed she used the dish machine most days and the rinse temperature was usually between 142 and 160 degrees F. She stated she used the external temperature gauge to read the temperature and would record it on the sheet. She further verified the dish machine continued to be used even when ineffective temperatures were being seen. She stated she reported the problem many times and the maintenance director tried to make adjustments; however, the temperatures remained a problem. 2. Review of the facility's chemical supply company orders/invoices showed the supplier would sometimes test the condition of equipment when checking inventory levels. Review of these order/invoices on 9/14/12, 6/19/12, and 4/10/12 showed the dish machine was checked on these dates and the final rinse temperature was recorded respectively as 170, 160, and 170 degrees F. Further review of these reports showed although the temperatures were not adequate to sanitize, there was nothing documented in the comments or results section to recommend any changes or further action to be taken. Additionally it did not indicate how the temperatures were taken.	SNH		

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SNH	Continued From page 4	SNH		

3. Interview with the consultant registered dietitian (RD) on 9/26/12 at 9:20 AM revealed he sometimes checked the equipment when he was on-site. He stated if a problem was noticed or brought to his attention, he would document the concern or recommendations in his report, or sometimes just discuss it with the dietary manager. He verified he was not aware of the length of time the dish machine temperatures had been problematic. Review of the RD monthly reports from April to September 2012 showed no mention of this sanitation problem except on September 5, 2012. In this report the RD recognized the final rinse temperature of the dish machine was a problem noting it was low at 150 degrees F. His note recommended re-checking the temp 2-3 more times and referring to the sanitation regulations or the manufacture recommendations. However, interview with the administrator on 9/26/12 at 4 PM verified there was no follow-up to this report to show if corrective measures where implemented.

On 9/24/12 at 6:50 PM, the administrator was notified of the immediate jeopardy. The facility's action plan included immediate changes to include:

a. Use of a 3 compartment manual method to sanitize dishes/utensils, and use of disposable items for meal services for all meals for the next 48 hours.

b. Education to all nursing and dietary staff related to the disposable service ware, and manual dishwashing/sanitizing method for all dietary staff.

c. Service call to the equipment manufacture to repair the dish machine.

d. A quality assurance monitoring study was put into practice related to the manual sanitation

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SNH	Continued From page 5 of the dishes. The action plan was accepted on 9/25/12 at 5:20 PM, and the immediate jeopardy was removed at 5:30 PM.	SNH		