

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 05/14/2014
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055491	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		POC accepted 5/27/14	(X3) DATE SURVEY COMPLETED C 05/12/2014
NAME OF PROVIDER OR SUPPLIER OAK RIDGE HEALTHCARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 310 OAK RIDGE DRIVE ROSEVILLE, CA 95661			
(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	
F 000	INITIAL COMMENTS The following represents the findings of the California Department of Public Health during an abbreviated survey of complaint number CA00396010. Representing the Department of Public Health: HFEN 31321 Inspection was limited to the specific complaint investigated and does not represent the findings of a full inspection of the facility F 371 483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY SS=F The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions This REQUIREMENT is not met as evidenced by: Based on observation, record review and interview the facility failed to follow proper sanitation and food (cartons and cans) handling practices to prevent the outbreak of foodborne illness when: A) Food was removed from the dumpster by the staff, prepared and served to the residents, and B) When food was not properly dated and labeled in the refrigerator and dry food area.	F 000	Preparation and/ or execution of this Plan of Correction does not constitute admission or agreement by the provider of the truth of the facts alleged or conclusions set forth on the Statement of Deficiencies. This Plan of Correction is prepared and / or executed solely because required by the provisions of Health and Safety Code Section 1280 and 42 CFR 405.1907. POC Key: (A) Correction for residents identified (B) Identification of other residents not identified (C) Systemic changes to ensure deficient practice does not occur again. (D) Facility monitoring process to ensure deficient practice does not recur.			
		F 371	F-371 A-All food items in question were dated and stored properly on 5/12/14. All dented cans were placed in a designated area reserved for returns to the food provider to prevent them from being used. B- The kitchen was checked by the RD on 5/12/14 and no other food items were found to not be dated. An in-service was given by the RD on 5/12/14. The topic covered proper handling of food, proper dating of food items, as well as not using cans that are dented and are being thrown away.		6/12/14	

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

[Signature]

TITLE

Administrator

(X6) DATE

5/21/14

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	<p>Continued From page 1</p> <p>This failure had the potential of creating an outbreak of foodborne illness for all residents in the facility who received food or supplements from the kitchen.</p> <p>Findings:</p> <p>A) In an interview with facility Cook 1 on 4/29/14 at 1:45 p.m., she stated "We have had a lot of problems in the kitchen. [Food provider name] is supposed to take the cans back if they have been dented. If they are not real bad we use them." She said "About a month ago [supervisor] told me to take two big dented cans of diced apples out of the dumpster." She stated there was also a box containing 24 cartons of (a nutritional supplement) taken out of the dumpster. She stated "[The supervisor] told [Cook 2] to use the two dented cans of apples for dinner."</p> <p>In an interview with Cook 2 on 4/29/14 at 4:30 p.m., she stated her supervisor told her to use the apples from the dented cans that had been in the dumpster and she served the apples that day.</p> <p>In an interview with the Registered Dietician (RD) on 4/29/14 at 3:25 p.m., she stated the dented cans were supposed to be dated and labeled as soon as the facility received them and put in a separate area. In a concurrent observation, dented cans were placed randomly on a metal desk in the dry food area with no sign indicating the area was allocated for dented cans.</p> <p>In a record review of the facilities policy for "Food Storage-Dented Cans" it indicated "Policy: Food in unlabeled, rusty, leaking, broken containers or cans with side seam dent, rim dents or swells shall not be retained or used by the facility."</p>	F 371	<p>C-A new Dietary Manager was hired on 5/16/14. The Dietary Manager will conduct daily inspections in the kitchen to ensure compliance. All new employees will be trained on the facilities procedure for dating food and how to handle dented cans. She will also perform in-services through the year to keep the staff current on all policies and procedures. This will be done on a continual basis. The administrator will follow up with the Dietary Manager on a monthly basis as a part of our monthly Quality Assurance program.</p> <p>D- The findings will be reported to the Continuing Quality Improvement Committee for review and recommendation.</p>		

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F 371	<p>Continued From page 2</p> <p>Procedure: All dented cans, . . . and rusty cans are to be separated from remaining stock and placed in specified labeled area for return to purveyor for refund..."</p> <p>B) In an observation of the refrigerator in the kitchen on 4/29/14 at 2:45 p.m., while accompanied by the Registered Dietician (RD) the following items were not labeled:</p> <ol style="list-style-type: none"> 1. One whole watermelon (no date) 2. Sixteen small desert size bowls of pre-poured applesauce (no date) 3. One tray containing 17 pre-poured glasses (240 cc) of thickened beverages (no label or date) 4. Forty three nutritional shakes/4 ounces (no date). 5. One small covered bowl scrambled eggs (no date). 6. One flat of regular pasteurized eggs (21 eggs left in the flat with one egg cracked open and spilled out into the cardboard flat) (no date). 7. Two heads iceberg lettuce (no date). 8. Two red bell peppers (no date). <p>In an interview with the RD on 4/29/14 at 2:30 p.m., she stated "They are supposed to be dated and labeled as soon as we receive them...I don't know why they are not dating foods."</p> <p>In a record review of the facility policy and procedure it indicated: "Procedure for Refrigerated Storage. . . Food items should be arranged so that older items will be used first. Dating the packages or containers will facilitate this practice. All refrigerated foods are to be kept the amount of time per 'Refrigerated Storage Guidelines' . . . Leftovers will be covered, labeled</p>	F 371			

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F 371	Continued From page 3 and dated. . . (See list below for the guidelines of each item listed and their required time to be kept and refrigerated): . . . Regular Eggs. . . 3 weeks (check expiration day-may be sooner) Deserts prepared. . . 3 days. . . Eggs need to be dated to assure proper rotation. . . 13. Individual packages of refrigerated or frozen food taken from the original packing box need to be labeled and dated. . . 14. Supplemental shakes which are taken from the frozen state and thawed in the refrigerator must be dated as soon as the are placed in the refrigerator. . . Produce Storage Guidelines. . . green or red peppers. . . 1 week. lettuce, salad greens, parsley. . . 1 week. . . melons. . . 5 days. . ." In a record review of the facilities Policy and procedure for "Sanitation" it indicated in "Section 8, #21. The Dietary Supervisor is responsible for instructing employees in the fundamentals of sanitation in food service and for training employees to use appropriate techniques."	F 371			