

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

PRINTED: 10/25/2005
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 045146	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED R 10/13/2005
NAME OF PROVIDER OR SUPPLIER STONE COUNTY NURSING AND REHABILITATION CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 706 OAK GROVE STREET MOUNTAIN VIEW, AR 72560		
(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 363 SS=B	<p>483.35(c) MENUS AND NUTRITIONAL ADEQUACY</p> <p>Menus must meet the nutritional needs of residents in accordance with the recommended dietary allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences; be prepared in advance; and be followed.</p> <p>This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation and record review, the facility failed to ensure that the planned menu was followed as written. This failed practice had the potential to affect 75 residents who received a tray from the kitchen as documented on the Diet List dated 10/10/05. The findings are:</p> <ol style="list-style-type: none"> 1. On 10/12/05 the lunch menu documented meatloaf, 4 ounces (ozs.); mashed potatoes, 1-#8 scoop; gravy, 2 ounce (oz.) ladle; glazed carrots, 1/2 cup; and ambrosia, 1/2 cup for all diets (regular, regular no added salt, mechanical soft, mild sodium). 2. On 10/12/05 the following sized scoops were used to serve the lunch meal in the kitchen: <ol style="list-style-type: none"> a. Meatloaf, a 2 oz. scoop instead of a 4 oz. serving utensil. b. Mashed potatoes, a 2 oz. scoop instead of a #8 scoop (4 oz.). c. Carrot coins, a 3 oz. slotted ladle instead of a 1/2 cup serving utensil. 	F 363			

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

TITLE

(X6) DATE

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 363	Continued From page 1 d. Gravy, a 3 oz. scoop, instead of a 2 oz. ladle. e. Ambrosia, a 2 oz. scoop instead of a 1/2 cup (4 oz.) serving utensil. 3. On 10/12/05 the lunch menu for pureed diets documented pureed meatloaf, 1-#10 scoop; mashed potatoes, 1-#8 scoop; gravy, 2 oz. ladle; pureed glazed carrots, 1-#10 scoop; margarine 2 pats; and pureed orange/bananas, 1-#10 scoop. 4. On 10/12/05 the following sized scoops were used to serve the pureed diets: a. Pureed meatloaf, 2 oz. scoop instead of a #10 scoop (3.2 ozs.) b. Pureed carrots, 2 oz. scoop instead of a #10 scoop (3.2 ozs.) c. Pureed orange/bananas, 2 oz. scoop instead of a #10 scoop (3.2 ozs.) 5. On 10/12/05 at 12:27 p.m. the meatloaf was served with a 2 oz. scoop on the Northwest dining room for buffet style dining instead of a 4 oz. serving utensil and mashed potatoes were served with a 3 oz. utensil instead of a #8 or 1/2 cup serving utensil.	F 363		
{F 371} SS=E	483.35(h)(2) SANITARY CONDITIONS - FOOD PREP & SERVICE The facility must store, prepare, distribute, and serve food under sanitary conditions. This REQUIREMENT is not met as evidenced by:	{F 371}		

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{F 371}	Continued From page 2 Based on observation and record review, the facility failed to ensure the handling and serving of food was done in a manner to prevent cross contamination and the potential of food-borne illness and cold foods were served at 41 degrees Fahrenheit or below. This failed practice had the potential to affect 75 residents who received a tray from Dietary as documented on the Diet List dated 10/10/05. The findings are: 1. On 10/12/05 the following observations were made in the kitchen: a. At 11:40 a.m., Dietary Employee #1 touched a cart where packaged bread products were stored, removed a couple of bags of rolls, took them to the serving line, picked up a pair of clean gloves, donned the gloves, then tore open one package of the rolls, and with the same gloved hand took a roll from the package and placed on a resident's tray. b. At 11:40 a.m., Dietary Employee #2, positioned at the end of the serving line, talked and audibly chewed gum during the entire meal service. c. At 11:45 a.m., Dietary Employee #1 was standing at the beginning of the serving line. The employee rubbed his gloved hand on the wooden counter in front of the steamtable, sorted through a stack of tray cards on top of the sneeze guard, then picked a roll from the torn bag of rolls and placed on a tray of food. d. At 11:50 a.m., Dietary Employee #2 was standing at the of the serving line. The employee picked up a can of Ensure, a carton of milk and a container of cranberry juice, then with the same gloved hand put clean silverware in a napkin and	{F 371}			

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{F 371}	<p>Continued From page 3</p> <p>placed it on the tray. Dietary Employee #1 was working on another tray. He put a gloved hand on the hip, then with same hand put 2 rolls on the tray.</p> <p>e. At 11:55 a.m., without changing gloves, Dietary Employee #1 took 2 dirty potholders and removed three 1/3 pans of food from the oven to place on a tray to go to the buffet dining room, then picked up clean gloves and donned gloves to prepare 2 trays that had already been prepared without washing his hands before touching the clean gloves.</p> <p>f. At 12:10 p.m., Dietary Employee #3 touched Ensure and juice in containers to put on a tray, then with same gloved hands put unwrapped silverware on folded napkin, a container of margarine and a roll on the tray.</p> <p>2. On 10/12/05 the following unsanitary handling of foods was noted on the Northwest dining room for buffet style dining:</p> <p>a. At 12:27 p.m., Dietary Employee #1, with gloved hands, touched the tray cards, rubbed his hands over the top of sneeze guard, then with the same gloved hands put rolls on residents' trays.</p> <p>b. At 12:40 p.m., Dietary Employee #1 scooped chicken nuggets onto a plate and with his gloved hand shoved a chicken nugget in place on the plate.</p> <p>3. On 10/12/05 at 12:27 p.m., on the Northwest dining room a garbage can with a lid sat at the corner of the buffet serving line near the corner of the corridor with a tray of dirty dishes on top. A fly landed off and on on top of the dirty dishes on the</p>	{F 371}			

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{F 371}	Continued From page 4 tray during the entire meal service. 4. An inservice dated 8/19/05 as part of the plan of correction documented "Gloves MUST be worn during serving. If employee leaves the serving line for any reason, hands must be washed and new gloves applied before returning to the serving line." a. On 10/12/05 from 11:20 a.m. until 12:20 a.m. during observation of the noon meal service in the kitchen, there was no observation of employees washing their hands to prevent cross-contamination of food. 5. On 10/12/05 at 12:20 p.m., food was transferred from the kitchen to the Northwest dining room for buffet style meal service. Temperatures of the cold salads registered as follows: 1) Potato salad dated 10/12/05 registered 48 degrees Fahrenheit. 2) Pea salad dated 10/10/05 registered 50 degrees Fahrenheit. 3) Chicken salad dated 10/10/05 registered 50 degrees Fahrenheit.	{F 371}			