

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

PRINTED: 08/13/2012  
FORM APPROVED  
OMB NO. 0938-0391

RECEIVED  
AUG 2012

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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:<br><br>185171 | (X2) MULTIPLE CONSTRUCTION<br>A. BUILDING _____<br>B. WING _____ | (X3) DATE SURVEY COMPLETED<br><br>C<br>07/31/2012 |
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| NAME OF PROVIDER OR SUPPLIER<br><br>PARKVIEW NURSING & REHABILITATION CENTER | STREET ADDRESS, CITY, STATE, ZIP CODE<br>544 LONE OAK RD.<br>PADUCAH, KY 42003 |
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| (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 |
|--------------------|--|---------------|---|----------------------|
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| F 000         | INITIAL COMMENTS  | F 000 | "The 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 conclusion set forth in the statement of deficiencies. The plan or correction is prepared and/or executed solely because it is required by the provision of Federal and State Laws."   |         |
| F 371<br>SS=F | 483.35(j) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY<br><br>The facility must -<br>(1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and<br>(2) Store, prepare, distribute and serve food under sanitary conditions<br><br>This REQUIREMENT is not met as evidenced by:<br>Based on observation, interview, and review of the facility's policy/procedures, it was determined the facility failed to prepare, distribute, and serve food under sanitary conditions. The facility in-house census was 203 residents. Cook #1 and #2 failed to prepare food using proper handwashing and glove use, Cook #3 failed to serve food at a safe holding temperature, and Cook #3 and Cook #4 failed to ensure proper sanitation of the thermometer while obtaining food temperatures.<br><br>Findings include:<br><br>1. A review of the facility's policy/procedure for "Washing Hands Properly", undated, revealed | F 371 | 1&2) All residents benefit from storing, preparing, distributing, and serving food under sanitary conditions. Food temperatures were corrected before served as well.<br><br>3) Dietary staff were inserviced on 8/13/12 by the dietitians and dietary manager regarding storing, preparing, distributing, and serving food under sanitary conditions. This included the policies on washing hands properly, proper use and maintenance of a food thermometer, proper use of gloves to handle food, proper ranges of food temperatures (cooking and holding), and sanitary food handling. Those associates not in attendance were mailed the policies.<br><br>4) Audits will be completed weekly by administration to include: a) 20 demonstrations of proper hand washing during food prep per week for 4 weeks then 20 per month times 2 months, b) 10 audits of food temperatures on the 3 different steam tables will be completed weekly times 4 weeks then monthly times 2 months, c) 10 observations per week to ensure that the food thermometer was cleaned properly after each use for 4 weeks then 10 per month times 2 months. The results of the audits will be presented to the QA committee to determine the need for further monitoring.<br>5) Completion date: | 8/27/12 |

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| LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE<br><i>Paul N. M... Exec Director</i> | TITLE | (X6) DATE<br>8-17-12 |
|--|-------|----------------------|

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>hands should be washed when they become soiled, after completing a task and before beginning a new one, before handling food, clean dishes, or flatware, and after competing any cleaning task. A review of the facility's policy/procedure for "Proper Use of Gloves to Handle Food", undated, revealed it was important not to use contaminated gloves when handling ready-to-eat food. Change gloves when they become soiled, after handling cooked or ready-to-eat food, and after touching any unsanitary or unclean item or surface.</p> <p>An observation of food preparation, on 07/30/12 at 9:15 AM, revealed Cook #2 did not wash her hands prior to preparation. She pureed ham in the blender, placed the ham in a large container, and covered with foil. She rinsed out the blender and utensils in the sink, then obtained a container of green peas from the oven; however, did not wash her hands or don gloves prior to preparation of the peas. The green peas were pureed in the blender, placed in a large container, and covered with foil. Cook #2 did not wash her hands after food preparation.</p> <p>An interview with Cook #2, on 07/31/12 at 9:25 AM, revealed she should always wash her hands and don gloves to prepare food.</p> <p>An observation of food preparation, on 07/30/12 at 2:40 PM, revealed Cook #1 donned gloves prior to preparation of pureed chicken. Chicken, dry gravy mix, and water was added to the food processor, mixed, stirred, and tasted by Cook #1. The pureed chicken was added to a large container and covered with foil. He did not wash his hands or change gloves at this time. Cook #1</p> | F 371  |   |                      |   |

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| F 371  | <p>Continued From page 2</p> <p>repeated the process, adding more chicken to the processor using his unclean gloved hand. The pureed chicken was added to the large container and covered with foil. Cook #1 removed his gloves, rinsed the processor and cleaned the preparation area. Squash was obtained from the oven and pureed by Cook #1 without washing his hands or donning gloves.</p> <p>An interview with Cook #1, on 07/31/12 at 12:20 PM, revealed he should wear gloves while preparing all foods. He should wash his hands and change gloves between foods to prevent cross contamination. He indicated it was not acceptable to touch food with unclean gloves.</p> <p>An interview with the Dietary Manager, on 07/31/12 at 12:40 PM, revealed she expected staff to don gloves when preparing pureed food. She indicated staff should wash their hands and change gloves between foods to prevent cross contamination. She expected staff to follow the policy related to handwashing and glove use.</p> <p>2. A review of the facility's policy/procedure for "Food Temperature Control", revised 01/01/07, revealed food temperatures were maintained during serving times to ensure residents received safe food served at acceptable temperatures. Hot foods were held at a minimum of 140 degrees Fahrenheit (F) or higher per state requirements. If the food temperatures were unsatisfactory, the problem areas were corrected before serving the food item.</p> <p>Observations, on 07/30/12 at 11:00 AM and 4:30 PM, and 07/31/12 at 6:50 AM, revealed Cook #3 and Cook #4 did not obtain temperatures on all</p> | F 371  |   |                      |   |

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| F 371  | <p>Continued From page 3</p> <p>hot items served. The surveyor had to ask staff to obtain temperatures on five items on 7/30/12 at 11:00 AM, one item on 07/30/12 at 4:30 PM, and four items on 07/31/12 at 6:50 AM. Additional observation, on 07/30/12 at 4:30 PM, revealed Cook #3 attempted to serve mechanical soft ground chicken at a temperature of 106 degrees F; however, the surveyor intervened and questioned the temperature prior to serving. Cook #3 then sent back the chicken and did not serve until an acceptable temperature was obtained. Five residents were served mechanical soft ground chicken. Additionally, pureed squash was served to one resident in the dining room at a temperature of 130 degrees F.</p> <p>An interview with Cook #3, on 07/30/12 at 5:10 PM and 07/31/12 at 10:35 AM, revealed he was suppose to obtain a temperature on all hot foods. He revealed the temperature was suppose to be greater than 140 degrees F, as anything lower would be considered the "danger zone."</p> <p>An interview with Cook #4, on 07/31/12 at 9:45 AM, revealed she was suppose to obtain a temperature on all hot foods; however, she was "nervous."</p> <p>An interview with the Dietary Manager, on 07/31/12 at 12:40 PM, revealed staff were required to record a holding temperature on all hot foods. Staff should not serve the food if the temperature was less than 140 degrees F.</p> <p>3. A review of the facility's policy/procedure for "Proper Use and Maintenance of a Food Thermometer", undated, revealed to hand wash, rinse, and air dry the thermometer before and</p> | F 371  |   |                      |   |

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| F 371   | <p>Continued From page 4</p> <p>after each use. The thermometer should be sanitized before each use. Use alcohol swabs to carefully sanitize the thermometer or use the three-compartment sink method to wash, rinse, and sanitize the thermometer.</p> <p>Observations, on 07/30/12 at 11:00 AM, and on 07/31/12 at 6:50 AM, revealed Cook #4 did not clean the food thermometer prior to obtaining food temperatures, between foods, or after temperatures were completed. An observation, on 07/30/12 at 4:30 PM, revealed Cook #3 did not clean the food thermometer prior to and after obtaining food temperatures. He used his apron to clean the thermometer between foods.</p> <p>An interview with Cook #4, on 07/31/12 at 9:45 AM, revealed she was suppose to clean the thermometer with an alcohol pad between each food; however, she was rushed to get the tray line started. She did not know the purpose of cleaning the thermometer.</p> <p>An interview with Cook #3, on 07/30/12 at 5:10 PM, revealed he was not aware of the procedure to clean the food thermometer.</p> <p>An interview with the Dietary Manager, on 07/31/12 at 12:40 PM, revealed she expected staff to use an alcohol pad after every food when testing temperatures to avoid cross contamination.</p> | F 371   |   |                      |   |