

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  015446	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  04/08/2021
NAME OF PROVIDER OR SUPPLIER  Greenbriar at the Altamont Skilled Nursing Facilit		STREET ADDRESS, CITY, STATE, ZIP CODE 2831 Highland Avenue South Birmingham, AL 35205	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interviews, the facility's policy for Cleaning of Miscellaneous Equipment and Utensils, and the 2017 Food Code, the facility failed to ensure the kitchen floor was smooth and easily cleanable to reduce the potential for foodborne illness.</p> <p>This deficient practice had the potential to affect 78 of 78 residents receiving meals from the kitchen.</p> <p>Findings include:</p> <p>A review of the 2017 Food Code of the United States Public Health Service and the FDA (United States Food and Drug Administration) included the following:</p> <p>. 1-201.10 Statement of Application and Listing of Terms.</p> <p>Easily Cleanable.</p> <p>(1) 'Easily cleanable' means a characteristic of a surface that:</p> <p>(a) Allows effective removal of soil by normal cleaning methods;</p> <p>(b) Is dependent on the material, design, construction, and installation of the surface; and</p> <p>(c) Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into FOOD based on the surface's APPROVED placement, purpose, and use.</p> <p>'Easily Movable' means:</p> <p>(1) Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of EQUIPMENT for cleaning; .</p> <p>'Smooth' means: .</p> <p>(3) A floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.</p> <p>Preventing Contamination from the Premises</p> <p>(continued on next page)</p>

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.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes . can become sources of food contamination. Moist conditions . promote microbial growth.</p> <p>3-305.14 Food Preparation.</p> <p>Food preparation activities may expose food to an environment that may lead to the food's contamination. Just as food must be protected during storage, it must also be protected during preparation. Sources of environmental contamination . may be encountered when preparing food in a building that is not constructed according to Food Code requirements.</p> <p>Indoor Areas</p> <p>6-101.11 Surface Characteristics. Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned.</p> <p>Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture.</p> <p>The facility's policy Cleaning of Miscellaneous Equipment and Utensils, with an effective date of 11/2019, included the following:</p> <p>. Purpose: To prevent the spread of bacteria that may cause food borne illnesses.</p> <p>Standard: Equipment and utensils should be cleaned according to an established cleaning schedule.</p> <p>Process: . Basic procedures are as follows: .</p> <p>14. Floors</p> <p>* Sweep floor at least daily and as needed.</p> <p>* Mop floor using disinfecting detergent solution, as needed, and at least once daily .</p> <p>* Move wheeled carts and other movable objects; clean under stationary equipment as much as possible .</p> <p>On 4/06/21 at 1:50 PM, Employee Identifier (EI) #2, the Registered Dietitian (RD) and Director of Food Service, said the kitchen was serving 78 residents on the Skilled Care floor of the facility.</p> <p>During the kitchen tour on 4/06/21 at 2:00 PM, five milk crates were observed to be holding up the lowest shelf in the chemical storage area. Due to the milk crates, the floor could not be easily swept or mopped under this shelf. There was more than one day's accumulation of dirt and trash (bottle lids) on the floor under the shelf. At 2:03 PM, EI #2 was asked what was the problem with the floor under the chemical shelving in the closet. EI #2 said, It is dirty and remains dirty. Pests.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>During the kitchen tour with EI #2 on 4/06/21 at 2:05 PM, the kitchen floor was observed to have patches of black and grey on red.</p> <p>During an inspection of the kitchen on 4/07/21 at 9:20 AM, the black strip on the floor between the Three Compartment Pot and Pan Washing Sink and the Cook's Food Preparation Area appeared very dirty and to have small, irregular-shaped particles attached to it. The particles appeared to be bits of plastic, paper, and foil. The black floor surface felt rough to the touch of the surveyor's fingers, while the red floor area felt smooth.</p> <p>On 4/07/21 at 10:00 AM, EI #1, the Maintenance Director, was interviewed in the Kitchen in the area between the Three Compartment Pot and Pan Washing Sink and the Cook's Food Preparation Area. When asked what was the material used for the floor where there was a rough black strip, he said it was concrete that had attracted the dirt and rubber from shoes and wheels. The surveyor touched the black surface of the floor and asked why does this feel rough compared to the rest of the floor. EI #1 said it was concrete and the rest of the floor had epoxy paint. He further said the area was due to a plumbing repair from around 2015. When asked if there were pieces of paper and plastic attached to the black section of floor, EI #1 said he thought that was paint. A piece of foil was peeled off of the black floor section by the surveyor. When asked why there was a distinct cut off from black to grey in the same high traffic area if the black was due to rubber-soled shoes and equipment wheels, EI #1 said maybe they do not stand in front of those shelves as much. Upon being asked if the black floor area was easily cleanable, EI #1 said he would pressure wash it.</p> <p>On 4/07/21 at 10:40 AM, the surveyor peeled off pieces of paper and foil from the black area on the floor located between the Three Compartment Pot and Pan Washing Sink and the Cook's Food Preparation Area.</p> <p>On 4/07/21 at 11:08 AM, EI #3, the Utility Aide scheduled from 7:00 AM to 3:00 PM was interviewed. EI #3 said he had worked at the facility for eleven years and his duties included sweeping, mopping, taking out garbage, dishwashing, and putting up stock. When asked how often he swept and mopped the kitchen, EI #3 said at 8:00 AM, 11:00 AM, and 2:00 PM. EI #3 said he swept and mopped the floor at least three times a day and at each time he mopped the high traffic area from the Dishwashing area to the Food Service Office, which passed between the Three Compartment Pot and Pan Washing Sink and the Cook's Food Preparation Area. The surveyor commented that the majority of the Kitchen floor was red, but there were long strips of black also. When asked if there was any problem in cleaning the black areas, EI #3 said the red part was smooth and easy to mop, but when they pulled up the pipes, they did something. EI #3 said the black was like tar and it would tear your mop up. EI #3 said he had to scrub it with a floor brush. EI #3 said the floor had been like that since the pipes were pulled up in that area years ago. He further said the floor was supposed to be sloped towards the drains, but these were not. When the surveyor said it looks hard to clean, EI #3 said, Right. EI #3 said he had to use a brush to loosen up whatever was on there and then mop. He further said that some of the black came up with the mop. He also said paper, like salt/pepper packets, stuck to the black section. When asked if he thought the black was a material and not dirt, EI #3 said the black strip was filled with something where they cut into the floor. He said it was not regular cement, it was something else. EI #3 further said the red floor was easy to clean, but the black and grey sections were not smooth and were not easy to clean.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>On 4/07/21 at 12:36 PM, EI #2, the RD and Director of Food Service, used a metal tape measure to measure the width and length of the black and grey areas. Near the Food Service Office and the elevator, there was a 14 inch wide and 52.5 inch length of mottled black over grey. This 14 inch wide strip then angled, became black, and went straight for 23 feet between the Three Compartment Pot and Pan Sink and the Cook's Preparation Area. The strip then angled again at the Hood area for 1.5 feet to the shelving area and then straight again for one foot and one inch. The strip then became grey for 5 feet to the dishwashing area entrance. The grey strip, still 14 inches wide, then made a 90 degree right angle toward a table, which was next to the steamtable used for Skilled Care breakfast. Close to the table the grey was mottled with black. There was also a 19 inch by 13 inch rough grey area in front of the ice machine. In addition, at the hall just entering the Kitchen by the elevator, the red floor was pitted in several large spots down to the underfloor so that the surface was uneven.</p> <p>On 4/08/21 at 11:01 AM, EI #2, the RD and Director of Food Service was interviewed. EI #2 said she had been working in the facility for about one year. EI #2 was asked if the kitchen floor was clean on 4/7/21 at 9:20 AM, 10:00 AM, or 12:36 PM. EI #2 said it had been mopped, but she was sure there were areas that were not. When asked if the black area that ran parallel to the Three Compartment Pot and Pan Sink was clean at those times, EI #2 said, No. EI #2 was asked why it was important to have clean floors in the kitchen. EI #2 said to prevent pest issues and accidents. Upon being asked when, how, and who cleaned the kitchen floor, EI #2 said the Utility Dietary Aides use a chemical pod in the mop water and typically mop after each meal, if not more often. In addition, EI #2 said yesterday the floors flooded due to a leak from the dishmachine so that was cleaned up in addition to the regular schedule and they had to use a wet vacuum due to the accumulation of water. When asked what challenges there were in maintaining a clean floor in this kitchen, EI #2 said the surface was uneven. Upon being asked if the floor surface was smooth and easily cleanable, EI #2 said in places it was smooth. When asked about other places of the floor, EI #2 said a few areas were rough. EI #2 was asked why a kitchen floor would be graded/sloped and she replied to drain. When asked what was the potential harm of having a floor that was difficult to clean, EI #2 said potential for pests and accidents. When asked what was the potential harm of having a dirty floor in the kitchen, EI #2 said potential for pests and accidents. Upon being asked how a dirty kitchen floor could potentially affect the residents, EI #2 said potential physical contaminants.</p>		