

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 015223	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/17/2019
NAME OF PROVIDER OR SUPPLIER Northside Health Care		STREET ADDRESS, CITY, STATE, ZIP CODE 700 Hutchins Avenue Gadsden, AL 35901	
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 observations, interviews, review of the 2017 Food Code, and a facility policy titled, Tray Line and Meal Service Temperatures, dietary staff failed to ensure:</p> <ol style="list-style-type: none"> 1) the temperatures of food items on the tray line were checked prior to service; 2) thermometers were accurately calibrated prior to use; 3) staff did not handle ready-to-eat food with bare hands; 4) staff washed their hands prior to the application of gloves; and 5) food found to be below recommended temperatures, was reheated to 165 degrees Fahrenheit (F) prior to service. <p>These deficient practices had the potential to affect 87 residents for whom meals were prepared and served at the time of this survey. According to the facility's RESIDENT CENSUS AND CONDITIONS OF RESIDENTS form, the census at the time of the survey was 90.</p> <p>Findings Include:</p> <ol style="list-style-type: none"> 1) A facility policy titled, Tray Line and Meal Service Temperatures, with an effective date of 08/01/12, specifies: <ul style="list-style-type: none"> .Temperatures of food items held on the service line will be recorded . All hot food must be held at temperatures above 135 degrees F; . All cold foods will be held at or below 41 degrees F . <p>PROCEDURE</p> <ol style="list-style-type: none"> 1. Food temperatures will be taken prior to the start of each meal at the service line . <p>On 10/16/19 at 5:10 p.m., the temperature of the pureed, and alternate food items had not been checked. The surveyor questioned the staff about the temperatures of the pureed food items. The pureed Chicken Cordon Bleu was 80 degrees, pureed broccoli was 105 degrees, and the pureed yams were 120 degrees. Each pureed food item was below the recommended levels.</p> <p>On 10/16/19 at 5:15 p.m., the pureed food was returned to the stove top for reheating, as were individual portions of Chicken Cordon Bleu. The temperature of one pan of broccoli without cheese (which</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 015223
		If continuation sheet Page 1 of 5

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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>the evening Cook, Employee Identified (EI) #3, said was for a lactose-free resident) was not checked, nor was a carton of milk, chopped chicken, or the alternatives of beef patties with gravy, rice and green beans.</p> <p>On 10/16/19 at 5:45 p.m., EI #3, began serving the alternative food items (beef patties with gravy, rice and green beans) without having checked the temperatures.</p> <p>On 10/16/19 at 5:50 p.m., the surveyor asked the facility's Certified Dietary Manager (CDM), EI #5, which foods should have been checked for temperatures prior to the meal service. EI #5 responded, everything. When asked why staff should have checked all the food temperatures, EI #5 stated the milk might not be cold enough, and the food might not be hot enough.</p> <p>On 10/17/19 at 9:44 a.m., the surveyor asked the evening Cook, EI #3, how often she checked food temperatures on the tray line. EI #3 said she checked the food items once every night before serving the food. EI #3 stated she was nervous last night, and upset because the foods were not hot enough.</p> <p>2) A facility policy titled, Tray Line and Meal Service Temperatures, dated 08/01/12, directs staff as follows: .PROCEDURE: . 2. Each facility must have a pocket thermometer to utilize for taking food temperatures. Thermometers may be tested for accuracy of hot foods by immersing in boiling water (212 degrees F) . Immersing in a 50/50 ice and water slush until the reading stabilizes tests accuracy for cold foods. Adjust the unit to 32 degrees F .</p> <p>On 10/16/19 at 4:50 p.m., the surveyor observed three thermometers sitting in a glass of water with a small amount of ice. The dial heads on the thermometers registered 22 degrees F, 22 degrees F, and 32 degrees F.</p> <p>On 10/16/19 at 5:00 p.m., EI #3 removed the three thermometers from the ice water and inserted them into three pans of food on the steam table. The surveyor questioned EI #3 about the two thermometers registering only 22 degrees, however EI #3 continued to use them.</p> <p>On 10/16/19 at 5:10 p.m., EI #3 replaced the thermometers into the glass of melted ice water. EI #3 commented, They're only 60 degrees F. I have to let them go down. The temperature on each of the three thermometers did not reach 32 degrees, but registered a variety of temperatures when EI #3 pulled them out of the water and inserted each into three pans of pureed food. EI #4, the Consultant CDM, checked the temperature of the reheated Chicken Cordon Bleu. EI #5 commented she thought the thermometer was broken. EI #4 adjusted the thermometer in the melted ice water to 32 degrees F.</p> <p>On 10/16/19 at 5:34 p.m., EI #4, sanitized each of three additional thermometers obtained, and placed them into the glass of water without ice. A calibration to 32 degrees F in a 50/50 mix of ice and water to ensure accuracy was not observed by the surveyor.</p> <p>On 10/17/19 at 9:10 a.m., the surveyor asked EI #5 how was staff to calibrate the thermometers. EI #5 explained the staff was to place thermometers in ice water, and ensure it was 32 degrees F.</p> <p>3) The 2017 FOOD CODE mandates the following: 3-301.11 Preventing Contamination from Hands (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>. (B) . FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT .</p> <p>On 10/16/19 at 4:55 p.m., the evening Cook, EI #3, positioned left-over biscuits inside the Robot Coupe blender, contacting the biscuits using her ungloved (bare) hand. EI #3 then placed her ungloved fingers inside a clean Dinex bowl before portioning the pureed bread into the bowl.</p> <p>On 10/16/19 at 5:50 p.m., the surveyor asked EI #5 what potential problem could result from the handling of biscuits with bare hands, as EI #3 did when she pureed them tonight. EI #5 responded, contamination.</p> <p>On 10/17/19 at 9:44 a.m., the surveyor questioned EI #3 about the handling of the biscuits with her bare hand, and asked EI #3 how she was supposed to handle ready-to-eat food. EI #3 responded, they were supposed to wear gloves. When asked why gloves should be worn, EI #3 stated they were told to do it. In response to the surveyor's comment about the placement of her bare fingers inside the bowl in which she placed the pureed bread, EI #3 stated, she guess her hand went inside the bowl when she picked it up.</p> <p>4) The 2017 FOOD CODE mandates the following: .2-301.14 When to Wash. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms . immediately before engaging in FOOD preparation including working with exposed FOOD . and: . (H) Before donning gloves to initiate a task that involves working with FOOD; .</p> <p>On 10/16/19 at 5:36 p.m., the Consultant CDM, EI #4, removed a pan of reheated Chicken Cordon Bleu from the convection oven. EI #4 removed her left glove, and applied a new glove without first washing her hand. EI #4 then picked up several portions of Chicken (with her left hand) and checked the temperatures of each (150 degrees F).</p> <p>On 10/16/19 at 5:55 p.m., the surveyor asked EI #4 what she should do when she regloved. EI #4 responded, wash hands.</p> <p>5) The 2017 Food Code mandates the following: .3-403.11 Reheating for Hot Holding.</p> <p>(A) . TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least .(165 F) for 15 seconds .</p> <p>During the 10/16/19 supper tray line observation, several pans of food were found to be less than 135 degrees F, including Chicken Cordon Bleu, Pureed Chicken, Pureed Yams and Pureed Broccoli and Cheese. Each pan of food was reheated but failed to reach 165 degrees F.</p> <p>On 10/16/19 at 5:21 p.m., the CDM (EI #5) removed pureed broccoli from the gas burner. The temperature was 100 degrees F. At 5:22 p.m., EI #5 removed pureed yams from the gas burner. The temperature was 125 degrees F. The temperature of the reheated pureed chicken was 110 degrees F. At 5:27 p.m., EI #4 removed a pan of Chicken Cordon Bleu from the convection oven. The temperature registered 160 degrees F. The cook. EI #3, served the chicken. At 5:31 p.m., EI #4 checked the reheated pureed broccoli, finding it to be 148 degrees F. At 5:32 p.m., EI #4 checked the reheated pureed yams, at 150 degrees F. At 5:34 p.m., the temperature of the reheated pureed chicken was 150 degrees.</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 10/16/19 at 5:50 p.m., the surveyor asked the facility CDM, EI #5, at what temperature was the food supposed to be served. EI #5 explained food was to be served above 135 degrees F and reheated to 165 degrees.</p>		

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<p>F 0880</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide and implement an infection prevention and control program.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interviews, record review and review of the Assure Platinum Glucometer Study Guide, the facility failed to ensure a medication nurse, Employee Identifier (EI) #1, wore gloves while performing a finger stick blood glucose test on Resident Identifier (RI) #61 on 10/16/19, during the evening medication pass observation.</p> <p>Findings Include:</p> <p>Review of an undated Assure Platinum Glucometer Study Guide, revealed the following:</p> <p>BLOOD GLUCOSE TESTING</p> <p>Obtaining a Drop of Blood</p> <p>Note .</p> <p>We advise healthcare professionals to wear gloves during blood testing .</p> <p>RI #61 was admitted to the facility on [DATE], with a diagnosis of Type 2 Diabetes Mellitus.</p> <p>RI #61's Order Summary Report for 10/2019, revealed RI #61 was to receive blood glucose testing before meals and at bedtime.</p> <p>On 10/16/19 at 3:50 p.m., the surveyor observed EI #1 gather supplies to check RI #61's blood sugar. After washing her hands, EI #1 wiped the third finger on RI #61's left hand with an alcohol prep. EI #1 removed a glucometer from a plastic bag, placed a glucometer strip in the glucometer, pricked RI #61's finger with the lancet, then placed the blood on the strip. EI #1 did not wear gloves during this procedure.</p> <p>On 10/16/19 at 4:09 p.m., the surveyor conducted an interview with EI #1. The surveyor asked EI #1 what should she have done before pricking RI #61's finger with the lancet. EI #1 said she should have put gloves on. The surveyor asked EI #1 why should she have gloved. EI #1 said to protect herself and RI #61.</p> <p>On 10/17/19 at 12:45 p.m., the surveyor conducted an interview with EI #2, the RN (Registered Nurse)/Director of Clinical Education. The surveyor asked EI #2 how should the nurses perform a finger stick blood sugar. EI #2 said the nurse would wash her hands, apply gloves and explain to the resident what was going on and what the nurse was about to perform. The surveyor asked EI #2 why should gloves be applied. EI #2 said blood borne pathogens could be transmitted to others. The surveyor asked EI #2 what kind of concern would that be when gloves were not worn. EI #2 said infection control.</p>		