

Division of Health Service Regulation

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: HAL025032	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 05/07/2015
NAME OF PROVIDER OR SUPPLIER HOMEPLACE OF NEW BERN		STREET ADDRESS, CITY, STATE, ZIP CODE 1309 MCCARTHY BLVD NEW BERN, NC 28562		
(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) COMPLETE DATE
D 000	Initial Comments The Adult Care Licensure Section conducted an annual survey on May 5-7, 2015.	D 000		
D 282	10A NCAC 13F .0904(a)(1) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (1) The kitchen, dining and food storage areas shall be clean, orderly and protected from contamination. This Rule is not met as evidenced by: Based on observation and interview, the facility failed to assure the walls, shelves, can opener holder, two large plastic storage bins, reach-in cooler shelves and floor in the walk-in cooler and walk-in freezer floor in the kitchen were cleaned. The findings are: Observation in the kitchen on 5/5/15 at 3:31 p.m. revealed: -The bottom shelf under the serving table on 5/5/15 at 3:31 p.m. had white powder on the shelf. -The bottom shelf under the table where the coffee maker was located had white powder on the shelf and dried brown stains on the rack closest to the walls. -The cereal dispenser had a brown stain. -The wall behind the cereal dispenser had multiple spots of dried dark brown stains. -The floor under the ice machine had black dried substance and white dried substance. -The floor beside the grill had dried grease and dried black burnt stains. -Both door handles of the reach-in refrigerator	D 282		

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

TITLE

(X6) DATE

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D 282	<p>Continued From page 1</p> <p>were greasy and had white dried substance on the back of the handles.</p> <p>-The vent covering on the bottom of the reach-in refrigerator was dusty with white dried substance.</p> <p>-The shelves inside of the reach-in cooler had orange and brown dried food stains. The inside of both doors had speckles of red liquid stains. The bottom of the cooler had carrot pieces and dried brown liquid food stains.</p> <p>-One large plastic bin inside of the pantry had dried flour on top of the outside lid covering with a dried liquid cream stain and a dried liquid brown stain on the side of the bin.</p> <p>-The can opener holder, which was attached to the side of the prep table, had sticky black scum.</p> <p>Observation of the floor in the walk-in cooler on 5/5/15 at 11:50 a.m. which was located in the kitchen revealed the corner of the floor had a green and brown dry liquid food stain.</p> <p>Further observation of walk-in cooler on 5/5/15 at 5:15 p.m. revealed:</p> <p>-The four racks had a white and green dried substance in the spaces on the racks.</p> <p>-The three racks where the milk was located had white dried food substance.</p> <p>Observation of the walk-in freezer on 5/5/15 at 5:19 p.m. revealed the freezer had white dried food substance and brown dried/frozen liquid food stains on the floor.</p> <p>Review of the dietary cleaning schedule (no date) revealed:</p> <p>-The a.m. Cook should sweep the cooler and the freezer daily and clean the can opener after each use.</p> <p>-The p.m. Cook should clean the can opener after every use, sweep and mop the cooler daily and</p>	D 282		

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D 282	<p>Continued From page 2</p> <p>clean the walls by the trash can daily. -The p.m. Dietary Aide should clean the reach-in refrigerator daily.</p> <p>Interview with a Dietary Aide on 5/6/15 at 12:51 a.m. revealed: -The floors in the kitchen are cleaned each night. The Cook swept and mopped the floors every night and cleaned the walls every other month. -The shelves in the kitchen are cleaned daily by dietary staff. The shelves were last cleaned the night of 5/5/15. -The storage bins are cleaned every three days. He did not know when the bins were last cleaned.</p> <p>Interview with the Dietary Manager on 5/6/15 at 12:05 p.m. revealed: -He was responsible for making sure Dietary staff cleaned the kitchen. -The walls are cleaned monthly. -The floors are mopped every night. -The storage bins and the shelves are cleaned daily. -Dietary staff do not always clean as they should. -The can opener should be cleaned nightly. It should have been cleaned last night. -The reach-in refrigerator is wiped daily and cleaned monthly. -The Dietary Manager mopped the walk-in freezer monthly, because the freezer was very cold staff would not mop the freezer. -The walk-in cooler should be mopped and swept daily by the Cook.</p> <p>Interview with the Administrator on 5/6/15 at 1:20 p.m. revealed: -Her expectation was for the dietary staff to make sure the kitchen is cleaned. -The Dietary Manager should make sure Dietary staff have cleaned the kitchen.</p>	D 282		

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D 282	<p>Continued From page 3</p> <p>-She did not know the cleaning schedule.</p> <p>Interview with the Dietary Supervisor on 5/7/15 at 9:50 a.m. revealed:</p> <p>-Every other month, the shelves in the walk-in cooler are moved and cleaned with a scrub brush.</p> <p>-The shelves were last cleaned three months ago.</p> <p>-He had not noticed the shelves needed to be cleaned in the walk-in cooler.</p> <p>Observation in the kitchen on 5/7/15 at 9:50 a.m. revealed the shelves in the kitchen, the two large storage bins in the pantry and the inside of the reach-in cooler had been cleaned.</p>	D 282		