

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>425394</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>08/20/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>THE ARBORETUM AT THE WOODLANDS</b>		STREET ADDRESS, CITY, STATE, ZIP <b>50 ARBORTEUM WAY GREENVILLE, SC 29617</b>	
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)		
F 0812  <b>Level of harm - Minimal harm or potential for actual harm</b>  <b>Residents Affected - Many</b>	<p><b>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</b></p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b></p> <p>Based on observation, interview, record review, and policy review the facility failed to properly store foods in the skilled nursing satellite kitchen in a manner minimizing the risk for the spread of foodborne illness. Specifically, -Foods were stored in excess of established time frames. -Foods stored in the refrigerator were not properly labeled. -The refrigerator temperature was not within a safe temperature range. These failures had the potential to affect all residents in the skilled nursing facility. Findings include: During the initial tour of the facility skilled nursing satellite kitchen on [DATE] starting at 10:00 a.m. the following concerns were observed: A tray of cooked sausage patties labeled [DATE] was observed in a non-refrigerated cabinet next to the serving area. During an interview at 10:01 a.m. the Cook stated she had just opened the sausage that morning and stated that she had labelled the meat tray with the wrong date. An opened jar of peanut butter, without an open date, was noted under the kitchen grill preparation table. Observation of the satellite kitchen refrigerator at 10:10 a.m. revealed a temperature of 48 degrees Fahrenheit. The refrigerator temperature log was noted to have no entries for [DATE], [DATE], [DATE], or [DATE], indicating a failure to adequately monitor for safe temperatures. Additional concerns observed within the refrigerator included: -Two (2) large and 14 small individual Styrofoam serving containers were labelled with dates of [DATE]; however, there was no label indicating what food was in the containers. Observation revealed that the containers contained salads. -One (1) large bulk container of cut-up cantaloupe dated [DATE]. -One (1) large bulk plastic container of peaches dated [DATE]. -One large unlabeled plastic container of what appeared to be canned fruit. -A plastic tub in the refrigerator with undated plastic individual serving souffle cups with clear plastic covers labeled BBQ. The plastic tub also contained similar plastic souffle cups that appeared to have BBQ sauce in them but there was no labelling indicating the date or contents. The plastic tub also contained multiple small plastic individual souffle cups dated [DATE] but no indication of the contents. -An opened bottle of cocktail sauce dated [DATE]. During an interview on [DATE] at 10:15 a.m., the Cook stated it was the policy and practice of the facility for all items to be labelled with date opened and contents, that opened foods should be discarded after five (5) days, and that the expired items should have been discarded. The Cook stated that the refrigerator temperature log should have been maintained with daily temperature recordings. During an interview at 10:20 a.m. on [DATE], the Registered Dietician (RD) stated that s/he oversaw the foods in the kitchen as part of his/her duties and stated that expired foods should be discarded. S/he stated that the Director of Dining Services (DD) was responsible for ensuring that the satellite kitchen was operated according to food safety regulations. During an interview at 10:45 a.m. on [DATE], the DD stated that all foods should be maintained according to food safety regulations and facility policy. The DD stated the refrigerator temperature of 48 degrees Fahrenheit was a concern, and that the temperature log should have been maintained. The DD stated the main kitchen of the facility prepared and distributed food to the satellite kitchen that served the skilled nursing facility residents. The DD stated that since the coronavirus (COVID)-19 pandemic began, the facility had moved to a neighborhood model that meant that personnel were assigned to specific areas in the facility and were not allowed to go to different areas. S/he stated the managers, including the DD, were not allowed to go to the satellite kitchen in the skilled nursing area and that there had been no oversight of the satellite kitchen operations. The DD stated that the satellite cook was experienced and expected to ensure that foods were stored according to food service regulations and facility policy about food storage. During an interview at 11:50 a.m. on [DATE] the Administrator stated the satellite kitchen was under the direct supervision of the DD and was expected to follow regulations and facility policies for food safety. The Administrator stated the DD was mistaken about the management not being allowed to oversee the satellite operations due to COVID restrictions. During an interview on [DATE] at 1:20 p.m. the DD stated the facility had policies and procedures in place for food storage and that the facility followed the South Carolina Department of Health and Environmental Control (SC DHEC) food service regulations. The DD provided copies of the policies and procedures as well as a copy of the SC DHEC [DATE] regulations. During a follow up observation on [DATE] at 3:00 p.m. all expired foods in the satellite kitchen had been removed and the refrigerator temperature was noted to be 39 degrees Fahrenheit. During a follow-up observation on 8/20/2020 at 11:00 a.m. the refrigerator temperature was noted to be 42 degrees Fahrenheit. The refrigerator temperature log reflected entries for [DATE] and [DATE] for 42 and 40 degrees Fahrenheit, respectively, that were not on the log when it was initially viewed on [DATE] at 10:10 a.m. Review of facility Dining Services Orientation Checklist (undated) Subject: Major cause of food borne illness reflected that foods were to be kept out of the danger zone from 41 degrees to 140 degrees. The Subject: Store foods and equipment properly section, reflected staff were to cover, label, and date foods in storage and check temperatures of refrigerators and freezers daily. Review of the SC DHEC Regulation [DATE] (updated [DATE]) included in pertinent part: -Section [DATE].12 Time/Temperature Control for Safety, reflected that the temperature shall be held: (A) Under refrigeration that maintains the food temperature at 41 degrees F (5 degrees C) or less. - Section [DATE].16 Time/Temperature Control for Safety Food, Hot and Cold Holding reflected that (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under [DATE].19, and except as specified under (B) and in (C) of this section, time/temperature control for safety food shall be maintained at 41 degrees F (5 degrees C) or less. - Section [DATE].17 Ready to Eat, Time/Temperature Control for Safety Food, Date Marking reflected that refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a retail food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 degrees F (5 degrees C) or less for a maximum of seven (7) days. The day of preparation shall be counted as Day One (1). -Section [DATE].11 Food Labels reflected that Food packaged in a retail food establishment shall be labeled as specified in law. Label information shall include the common name of the food or, absent a common name, an adequately descriptive identity statement; Census provided by the DON on [DATE] reflected 19 residents resided on the skilled nursing unit and all residents received their food from the satellite kitchen.</p>		
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.