

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 445531	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/04/2020
NAME OF PROVIDER OF SUPPLIER THE RESERVE AT SPRING HILL		STREET ADDRESS, CITY, STATE, ZIP 2000 RESERVE BOULEVARD SPRING HILL, TN 37174	
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 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on policy review, observation, and interview, the facility failed to ensure food was served under sanitary conditions as evidenced by inappropriate tray line serving temperatures. The facility had a census of 26 residents and 26 residents received a meal tray from the kitchen. The findings include: 1. Review of the facility's policy titled, Food Temperatures, dated 5/21/2012, showed, .hot foods items may not fall below 135 (symbol for degrees) F (Fahrenheit) after cooking .and reheated to at least 165 (symbol for degrees) F prior to serving .All cold food items must be maintained and served at a temperature of 41 (symbol for degrees) F or below . Observation in the Kitchen on [DATE] at 12:05 PM, showed the following: A. Mechanical veal (meat extracted from the bone for a [MEDICATION NAME] texture) at 108 degrees F and reheated with a result of 145 degrees F. B. Three bean salad at 60 degrees F and returned to the cooler with a result of 48 degrees F. During an interview conducted on 2/2/2020 at approximately 12:15 PM, the Cook confirmed that the holding temperature for hot food should be 135 degrees Fahrenheit and once reheated, it should be maintained at 165 degrees Fahrenheit or greater. The Cook confirmed that the holding temperature for cold food should be 41 degrees Fahrenheit or below at all times.		
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.