STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	HAL092219	A. BUILDING: _____ B. WING _____	R 09/25/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
TERRABELLA FUQUAY-VARINA	6516 JOHNSON POND ROAD FUQUAY VARINA, NC 27526

(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 and follow-up survey from 09/23/26 to 09/25/26.	D 000		
D 283	10A NCAC 13F .0904(a)(2) Nutrition and Food Service 10A NCAC 13F .0904 Nutrition and Food Service (a) Food Procurement and Safety in Adult Care Homes: (2) Facilities with a licensed capacity of 13 or more residents shall ensure food services comply with Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions set forth in 15A NCAC 18A .1300 which are hereby incorporated by reference, including subsequent amendments, assuring storage, preparation, and serving of food and beverage under sanitary conditions. This Rule is not met as evidenced by: Based on observations and interviews, the facility failed to ensure the residents in the memory care unit were served their food and beverages under sanitary conditions during breakfast meal. The findings are: Observation of the breakfast meal on 09/24/26 between 8:00am and 8:23am revealed: -There were residents in the dining room. -There was a staff person feeding a resident. -Another resident came into the dining room and the staff person feeding the resident got up and went to the food warmer and retrieved a plate for the other resident. -The first staff person placed the plate of food in front of the resident and went back to the other table and started feeding the other resident.	D 283		

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-A second staff person came into the dining room and served milk to the residents.
-The staff person got a plate from the food warmer, served it to a resident, cut up the resident's food, removed dirty dishes from another table, and went to assist another resident with their food.
-The first staff person who was feeding a resident started scratching her head while feeding the resident.
-The second staff person left the dining room and came back with a resident, went to the food warmer and retrieved a plate from the warmer, gave the plate to a resident, removed dirty dishes from a table, went back to cutup the resident's food, removed a pitcher from a cart and filled it with water and served the water to a resident.
-A third staff person came into the dining room with a resident, poured the resident's drinks, retrieved a plate from the food warmer and gave it to the resident.
-The staff did not wash their hands between serving residents' their food, after bringing residents in the dining room, before serving beverages, and after touching dirty dishes before serving food to the residents.

Interview with a personal care aide (PCA) on 09/24/26 at 12:41pm revealed:
-She was trying to help this morning during breakfast.
-She should have washed her hands before and after she started to feed the resident and after she got up and returned to feed the resident.
-She was supposed to wash her hands between residents.

Interview with a second PCA on 09/24/26 at 12:50 pm revealed:
-She came in the dining room from helping

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D 283	Continued From page 2 another resident. -She should have washed her hands before she started providing feeding assistance to the residents. Interview with the Memory Care Director on 09/24/26 at 12:54pm revealed: -Staff should wash their hands once they enter the dining room. -There was a lot going on this morning, but she realized it was no excuse for staff not washing their hands when they entered the dining and before offering feeding assistance to residents. Interview with the Administrator on 09/24/26 at 1:07pm revealed she expected staff to wash their hands when they were in the dining room and especially before feeding a resident.	D 283		
D 285	10A NCAC 13F .0904(a)(4) Nutrition And Food Service 10A NCAC 13F .0904 Nutrition And Food Service (a) Food Procurement and Safety in Adult Care Homes: (4) There shall be a three-day supply of perishable food and a five-day supply of non-perishable food in the facility based on the menus established in Paragraph (c) of this Rule for both regular and therapeutic diets. For the purpose of this Rule "perishable food" is food that is likely to spoil or decay if not kept refrigerated at 40 degrees Fahrenheit or below, or frozen at zero degrees Fahrenheit or below and "non-perishable food" is food that can be stored at room temperature and is not likely to spoil or decay within seven days.	D 285		

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D 285	Continued From page 3	D 285		

This Rule is not met as evidenced by:
Based on observations and interviews, the facility failed to ensure the kitchen was stocked with a 5-day supply of nonperishable foods based on their census.

The findings are:

Review of the facility's census for 09/23/26 revealed there were 73 residents in the facility.

Observation of the kitchen on 09/23/26 at 10:12am revealed:
-There were 6 cans of tuna with serving per can for 22.
-According to the census of 73 and the serving size per can, the facility would use 4 cans during one meal, with a remainder of 2 cans, needing an additional 18 cans for a 5-day supply.
-There was 1 can of lima beans with serving per can for 24.
-According to the census of 73 and the serving size per can, the facility would use 4 cans during one meal, with a remainder of 0 cans, needing an additional 20 cans for a 5-day supply.
-There was 1 can of peaches with serving per can for 24.
-According to the census of 73 and the serving size per can, the facility would use 4 cans during one meal, with a remainder of 0 can, needing an additional 20 cans for a 5-day supply.
-There were 3 cans of tomato soup with serving

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per can for 11.
-According to the census of 73 and the serving size per can, the facility would use 7 cans during one meal, with a remainder of 0 can, needing an additional 32 cans for a 5-day supply.

Interview with the Dietary Manager (DM) on 09/23/26 at 10:12am and 10:30am revealed:
-The kitchen staff used the 5-day nonperishable supply while he was out on leave last month.
-There was a 5-day supply of nonperishable food.
-He did not replace the 5- day nonperishable supply when he realized it was out.
-He planned to reorder next month when a new budget came out.

Interview with the Administrator on 09/23/26 at 10:25am revealed:
-She went to the kitchen two days a week after the food truck delivery.
-She realized the food coming in on the truck would appear to be enough for a 5-day supply of nonperishable foods because it was based on the menu, but she never checked the nonperishable stock a day or two before the food truck delivery.
-The nonperishable food items should be ordered on a weekly basis to ensure the disaster supply continued to be stocked.
-There should always be a 5-day supply of non-perishable food in the kitchen.