

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 05/28/2010
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 355100	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED R 05/26/2010
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NAME OF PROVIDER OR SUPPLIER

GOOD SAMARITAN SOCIETY - DEVILS LAKE

STREET ADDRESS, CITY, STATE, ZIP CODE

**302 7TH AVE NE
DEVILS LAKE, ND 58301**

(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) COMPLETION DATE
F 000	INITIAL COMMENTS	F 000	General Disclaimer	
{F 371} SS=E	For the onsite revisit started on 05/25/10, and completed on 05/26/10 the sample included 9 residents for focused review. The sample included 7 additional residents to verify specific concerns during the revisit. 483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions This REQUIREMENT is not met as evidenced by: Based on observation, professional literature review, facility policy review, and staff interview, the facility failed to ensure thawing foods were stored in a safe manner in 1 of 1 walk-in cooler located in the main kitchen. Failure to follow safe food handling practices has the potential to result in foodborne illness. Findings include: The 2005 FDA Food Code, Public Health Reasons, page 373, stated, "Preventing Food and Ingredient Contamination . . . With regard to the storage of raw animal foods . . . Raw animal foods shall be separated based on a succession of cooking temperatures . . . For example, to prevent cross-contamination, fish and pork, which	{F 371}	Preparation and Execution of this response and plan of correction does not constitute an admission or agreement by the provider of the truth of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and/or executed solely because it is required by the provisions of Federal and State law. For the purposes of any allegations that the facility is not in substantial compliance with Federal requirements of participation, this response and plan of correction constitutes the facility's allegation of compliance in accordance with section 7305 of the State Operations Manual.	

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

Michael D. Hodges

TITLE

Administrator

(X6) DATE

06/03/2010

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.

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{F 371}	Continued From page 1 are required to be cooked to an internal temperature of 145 [degrees] Fahrenheit [F] for 15 seconds, shall be stored above and away from raw poultry, which is required to be cooked to an internal temperature of 165 [degrees] F for 15 seconds due to it considerably higher anticipated microbial load. . . ." The North Dakota Requirements for Food and Beverage Establishments, adopted 01/01/08, page 22, stated, ". . . 33-33-04-04.1 Packaged and unpackaged food - Separation, packaging, and segregation. 1. Food shall be protected from cross-contamination by: a. Separating raw animal foods during storage, preparation, holding, and display from: . . . [2] Cooked ready-to-eat food . . ." Review of the facility policy and procedure entitled "Food Storage" occurred on 05/26/10. This policy, revised March 2009, stated, ". . . PURPOSE . . . To ensure that food is stored properly . . . POLICY . . . Food will be stored under sanitary conditions. . . . PROCEDURE . . . 6. . . Raw foods will be stored on shelves under cooked foods. . . ." Review of the facility policy procedure entitled "Thawing Food" occurred on 05/26/10. This policy, revised March 2009, stated, ". . . PURPOSE . . . To maintain food quality/safety during the thawing process . . . PROCEDURE . . . Proper Thawing Methods . . . 1. In the refrigerator . . . a. Store raw meats on the bottom shelf so that there is no chance of juices splashing on 'ready to eat' foods. . . ." A kitchen tour occurred on 05/26/10 at 10:00 a.m. Observation of the walk-in cooler revealed the	{F 371}	F371 Store/Prepare/Serve food in a sanitary manner 1. This is what the facility will do to correct the specific problems, found related to the specific resident identified. No residents were specifically identified 2. This is what the facility will do to identify and correct any problems found with other residents who also could be affected by the facility practice. All resident have the potential to be effected in this area. The system changes made will protect all residents who may be affected. 3. This is what the facility will do or changes it will make to the systems that will prevent this problem from reoccurring in the future. Cooks were educated on 6-4-10 on the procedure to thaw meat. Education included written testing and all Cooks will score a minimum of 80% on the test. A reminder poster has been posted on the door to the walk in that also describes the procedure to safely thaw meat.		

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{F 371}	Continued From page 2 following: * A rack of 5 shelves contained various thawing and thawed meats. * The top shelf contained thawed, pre-cooked BBQ "ribettes". * The second shelf contained thawed, ready-to-eat turkey breast cubes. * The third shelf contained a thawing, raw breast of turkey stored in the same pan as a thawing, ready-to-eat breast of turkey. * The fourth shelf contained a package of thawed, raw hamburger stored in the same pan as a fully cooked, thawing smoked ham. * The bottom shelf contained a package of thawed, raw hamburger. An interview with a dietary staff member (#1) occurred on 05/26/10 at 10:30 a.m. The staff member confirmed raw and fully cooked meats should not be stored in the same pan and poultry should be stored on a bottom shelf. The staff member stated the ready-to-eat ham and turkey would be thrown away, the hamburger would be cooked to 165 degrees F and served, and the raw turkey breast would be cooked to 165 degrees F and served. The staff member also stated that during a recent dietary staff meeting, instructions were given on the proper order of storing foods to prevent cross-contamination. The education provided to dietary staff stated the following: To prevent cross-contamination, store foods in this order: TOP * Ready-to-eat food (pre-cooked meats, frozen vegetables and fruit) [1st shelf] * Seafood (any kind of fillets) [2nd shelf] * Whole cuts of beef and pork (roast beef, pork	{F 371}	4. This is how the facility will monitor to make sure the changes continue and the problem is prevented. An audit tool will be developed and completed by the DDS, or Designee. The audit will be completed 5 days per week for 2 weeks, then weekly for 2 months. The results of these audits will be submitted to the QA/CQI committee for review and recommendation. 5. June 4, 2010.		

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{F 371}	Continued From page 3 roast, ham, bacon) [3rd shelf] * Ground meats and ground fish (ground hamburger, pork, or fish) [4th shelf] * Whole and ground poultry (turkey, chicken) [5th shelf] BOTTOM The storage of raw and ready-to-eat (fully cooked) meats together in the same pans and the thawing of poultry (which needs to be cooked to 165 degrees F) above ready-to-eat ham and raw hamburger (which only needs to be cooked to 155 degrees F) does not follow safe food handling practices. Storing thawing/thawed foods in this manner may lead to cross-contamination which may result in a foodborne illness.	{F 371}			