

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

PRINTED: 03/10/2006
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 465136	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/08/2006
NAME OF PROVIDER OR SUPPLIER MOUNTAIN VIEW HOSPITAL CONTINUING CARE CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 1000 EAST 100 NORTH PAYSON, UT 84651	
(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)

F 371 483.35(h)(2) SANITARY CONDITIONS - FOOD SERVICE PREP & SERVICE

The facility must store, prepare, distribute, and serve food under sanitary conditions.

This REQUIREMENT is not met as evidenced by:

Based on interview and observation of the kitchen it was determined that the facility did not store, prepare, distribute and serve food under sanitary conditions.

Findings include:


The following observations were made on 3/7/06 from 3:00 PM to 3:15 PM.

1. Refrigerator:

- a. A container of chicken filling, which expired on 2/28/06.
- b. Two pans of baked potatoes which were individually wrapped in foil, which were not label or dated.
- c. A bag of vegetables, which were not label or dated.
- d. A pan of roast beef, which was dated 3/3/06.
- e. A container of sliced tomatoes, dated 02/06.
- f. A container of sliced beef, dated 3/13/06.
- g. A container of sliced beef dated 3/1/06 and 3/7/06.

*F 371
3/30/06
POC acceptable
Completion date 4/10/06
Buenabarral*

- 1. Check list has been created to enforce sanitary conditions regarding food Prep and Service. (See attachment 1)
The Manager or Supervisor will tour the Kitchen, Walk Ins, Refrigerators, Dishroom etc. 3-4 times per week. The check list will assist in taking notes and then communicating corrections to the proper employees. (See attachment 2)
If an employee consistently fails to follow the proper procedure, termination could result.
- 2. This new check list and monitoring program was implemented on Monday 3/13/06.
- 3. USDA guidelines will be followed regarding labeling and dating.
- 4. The Dietary Staff was Inservice on 3/17/05 and 3/19/05.
Discussion took place on the importance of Covering, Labeling and Dating food items.
Also the Trayline items will be dished up and covered with plastic film wrap and the tray dated.
After trayline is complete the leftover items will be covered, labeled and dated individually.
- 5. A follow up inservice on this topic will be held every 6 months to reinforce and discuss this issue.
- 6. The USDA guidelines will be posted in the kitchen for quick reference on Labeling and dating. (See attachment 3 for USDA guidelines)
- 7. This corrective action will be completed by 4/10/06.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE 	TITLE LEO	(X5) DATE 3/30/06
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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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NAME OF PROVIDER OR SUPPLIER MOUNTAIN VIEW HOSPITAL CONTINUING CARE CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 1000 EAST 100 NORTH PAYSON, UT 84651
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- h. A container of sliced turkey, dated 3/13/06.
- i. A container of sliced ham, dated 3/1/06 and 3/7/06.
- j. A bowl of salad, which was not label or dated.
- k. Forty bowls of fruit salad, which were not covered, label or dated.
- l. Three glasses of juice, which were not label or dated.
- m. Two glasses or Pro milk, which were not dated.
- n. Two glasses of Glucerna, which were not dated.
- o. Two glasses of ensure, which were not dated
- p. Two glasses of boost breeze, which were not dated.
- q. One glass of enlive, which was not dated.
- r. One bowl of puree food, which was not label or dated.
- s. One plate of sliced meat, which was not label or dated.
- t. One bowl of apple sauce, which was not covered, label or dated.
- u. One container or peach mango jello, which was not dated.
- v. Three containers of jello, which were not label

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F 371 Continued From page 2
or dated.

F 371

w. One pan of enchiladas, which were not dated.

x. Four containers of sliced fruit, which were not label or dated.

y. One glass of lactaid, which was not dated.

On 3/8/06 at 7:30 AM, the dietary manager was interviewed. She stated that she dates items for 3-7 days after they were opened. She stated she dated the items based on a research she found on the internet.

STATEMENT OF ISOLATED DEFICIENCIES WHICH CAUSE NO HARM WITH ONLY A POTENTIAL FOR MINIMAL HARM FOR SNFs AND NFs	PROVIDER # 465136	MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	DATE SURVEY COMPLETE: 3/8/2006
NAME OF PROVIDER OR SUPPLIER MOUNTAIN VIEW HOSPITAL CONTINUING CARE	STREET ADDRESS, CITY, STATE, ZIP CODE 1000 EAST 100 NORTH PAYSON, UT		
ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES		
F 492	<p>483.75(b) ADMINISTRATION</p> <p>The facility must operate and provide services in compliance with all applicable Federal, State, and local laws, regulations, and codes, and with accepted professional standards and principles that apply to professionals providing services in such a facility.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and interview it was determined the facility did not comply with all applicable Federal, State and local laws. The facility did not ensure that the publicly posted the number of nursing staff (licensed and unlicensed) they had on duty to care for residents on each shift.</p> <p>Findings Included:</p> <p>On 3/7/06 and 3/8/06, the unit was observed by a nurse surveyor. There was no posting regarding the number of nursing staff (licensed and unlicensed) they had on duty to care for residents on each shift.</p> <p>On 3/8/06 at 1:00 PM, a facility nurse was interviewed. She stated they have a schedule of staff for each day but the staffing was not posted on the unit for public view.</p>		

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

The above isolated deficiencies pose no actual harm to the residents

WEEK OF _____

M T W T H F S S

Attachment #1

Halfway									
Temperature log for dishmachine									
Cleanliness of Dishroom									
Hand Sink									
Storeroom									
Shelves organized									
Nothing on Floor									
Check Dates									
Walk In									
Check Labeling and Dating									
Check for food to be thrown (Document)									
Spills									
Trays in Glass case clean									
Freezer:									
Nothing on Floor									
Shelves Organized									
Everything Dated (and Labeled)									
Discard Old Items									
Floor Clean									
Salad Area									
Check Label and Dates/ Fridge									
Discard any necessary items									

Baker Area									
Check Scoops									
Check Drawers									
Check left over Fridge Label and Dates									
Pot and Pan Area									
Trayline									
Check Trayline Tags ADA Menus MARKED									
HIPPA (Cross names off)									
Production sheet Temps									
Check 6 and 12 duties With Carts									
Monday: Groceries ICU Pantry									
Tuesday: Café Garbage Cans S&M Walk In Frige									
Wednesday: S&M Bag/Box Closet Clean Janitor Closet									
Thursday: Groceries SNF Pantry									
Friday: OB Pantry S&M Storeroom/ Move everything out on Wheels and Sweep									
Saturday: Clean Kitchen Cans Clean and Scrub 2 Cafeteria Tray Return Carts									
Sunday Wash Gray Trash Bin Run Mats thru									

Cafeteria:									
Shine Stainless Steele									
Vaccum									
Tables Wiped off/ Clean appearance									
Dust free									
Grill Fridge Clean and organized/ Temp log									

Attachment #2

MVH Proper Foodhandling Correction Form

Name _____:

While touring the Dietary Department today DATE _____

The following problem was indicated:

The correct procedure to follow is :

MVH Proper Foodhandling Correction Form

Name _____:

While touring the Dietary Department today DATE _____

The following problem was indicated:

The correct procedure to follow is :

MVH Proper Foodhandling Correction Form

Name _____:

While touring the Dietary Department today DATE _____

The following problem was indicated:

The correct procedure to follow is :



QUICK REFERENCE SHELF LIFE LIST

For purchased products, always follow the manufacturer's expiration date or packaging date (i.e., "use by", "best if used by", etc.) For products WITHOUT manufacturer's expiration date, use the shelf life guidelines listed below.

Purchased Products – Shelf Stable			
(Before using this chart, always check the manufacturer's expiration or use by date)			
Product -- Unopened	Dry Storage	Refrigerator Storage (40°F / 4°C or below)	Comments
Canned Products, <u>High Acid</u>	12 to 18 months*	opened: 5 to 7 days*	Foods such as pickles, sauerkraut, tomatoes, foods in vinegar-based sauce. Transfer to serving / storage container after opening.
Canned Products, <u>Low Acid</u>	2 to 5 years* <u>Sodexo:</u> for quality reasons: 12 to 18 months	opened: 3 to 4 days*	Foods such as meat, poultry, fish, gravy, stew, soups, beans, carrots, corn, pasta, peas, potatoes, spinach. Transfer to serving / storage container after opening.
Canned Fruits	12 to 18 months*	opened: 5 to 7 days*	Transfer to serving / storage container after opening.
Canned / Bottled Juices	6 months	opened: 5 to 7 days*	Transfer to serving / storage container after opening.
Canned / Bottled Carbonated Beverages	6 months – cans, glass bottles 4 months – diet sodas 2 months – plastic bottles 2 months – "bag in box" fountain syrup 2 months – pre-mix, post-mix		Follow manufacturer's storage / shelf life recommendations.
Dry Goods, packaged (Pasta, Flour, Rice, Cocoa, Coffee, etc.)	6 to 12 months	N/A	Shelf life for opened product varies. Follow manufacturer's recommendations.
Cereal	6 to 12 months	N/A	Once opened, use within 2 to 3 months.
Spices	6 months	N/A	Keep in closed containers. Best used within 3 months
Canned Puddings	12 to 18 months	opened: 48 hours	Transfer to serving / storage container after opening.
Jams, Jellies, Preserves, Honey	12 months	opened: 6 months	Transfer to serving / storage container after opening.
Condiments (Mustard, Horseradish, Salsa, Relishes, Ketchup, etc.)	6 to 12 months	opened: 30 days	Follow manufacturer's storage / shelf life recommendations.
Salad Dressings (shelf stable)	10 months	opened: 10 to 14 days	Follow manufacturer's storage / shelf life recommendations.
Mayonnaise (commercial)	3 months	opened: 2 months*	Do not freeze. Refrigerate after opening.

* Reference: United States Department of Agriculture (USDA)

QUICK REFERENCE SHELF LIFE LIST

Purchased Products – Meat, Poultry, Seafood, Dairy, Other
 (Before using this chart, always check the manufacturer's expiration or use by date)

Product	Refrigerator Storage (40°F / 4°C or below)	Freezer Storage (0°F / -18°C)	Comments
Fresh Solid Muscle Meat (Beef, Veal, Lamb, Pork)	3 to 5 days*	4 to 12 months*	Applies to steaks, chops and roasts. Must be thawed under refrigeration.
Vacuum-Packaged Fresh Whole Muscle Meat (Beef)	30 days from production / pack date for boneless primal cuts 21 days from production / pack date for bone-in product	4 to 12 months	Must be thawed under refrigeration.
Frozen Solid Muscle Meat (Beef, Veal, Lamb, Pork)	3 to 4 days	up to 6 months	Applies to steaks, chops and roasts. Must be thawed under refrigeration.
Frozen Ground Meat and Poultry (Beef, Pork, Lamb, Turkey, Chicken)	1 to 2 days*	3 to 4 months*	Must be thawed under refrigeration. Do not re-freeze. Use within 48 hours after meat has thawed. Use opened packages (i.e., partial chubs) within 24 hours.
Fresh Chicken and Turkey	whole: 1 to 2 days* parts: 1 to 2 days* giblets: 1 to 2 days*	6 to 12 months* 9 months* 3 to 4 months*	Must be thawed under refrigeration. Do not re-freeze.
CVP (Controlled Vacuum Packaged) Fresh Chicken	if stored at 28°F to 32°F (-2°C to 0°C): 14 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date	6 to 12 months	Must be thawed under refrigeration.
Frozen Chicken and Turkey	whole: 2 to 3 days pieces: 2 to 3 days	up to 6 months up to 9 months	Must be thawed under refrigeration. Do not re-freeze.
Ham, canned, labeled "Keep Refrigerated"	unopened: 6 to 9 months* opened: 3 to 5 days*	1 to 2 months*	Does not freeze well in can.
Ham, fully cooked, vacuum-sealed at plant, undated, unopened	2 weeks*	N/A	Must be thawed under refrigeration. Do not re-freeze.
Ham, fully cooked	whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*	1 to 2 months*	Must be thawed under refrigeration. Do not re-freeze.

* Reference: United States Department of Agriculture (USDA)

QUICK REFERENCE SHELF LIFE LIST

Product	Refrigerator Storage (40°F / 4°C or below)	Freezer Storage (0°F / -18°C)	Comments
Lean Fish (Cod, Flounder, Haddock, Halibut, etc.)	1 to 2 days*	6 to 8 months*	Must be thawed under refrigeration. Do not re-freeze.
Lean Fish (Pollock, Ocean Perch, Rockfish, Sea Trout)	1 to 2 days*	4 months*	Must be thawed under refrigeration. Do not re-freeze.
Fatty Fish (Bluefish, Mackerel, Mullet, Salmon, Tuna, etc.)	1 to 2 days*	2 to 3 months*	Must be thawed under refrigeration. Do not re-freeze.
Crab Meat, pasteurized	unopened: 6 months* opened: 3 to 5 days*	4 months*	Must be thawed under refrigeration. Do not re-freeze.
Deli-Style Meats (Turkey, Roast Beef, Chicken, Corned Beef, Pastrami, Salami, Bologna, etc.)	unopened (sealed package): 2 weeks opened package: 3 to 5 days	1 to 2 months*	Must be thawed under refrigeration. Do not re-freeze. Do not freeze opened packages of pre-sliced products.
Hot Dogs and other fully cooked sausages (Bratwurst, Kielbasa, Knockwurst, etc.)	unopened package: 2 weeks* opened package: 1 week*	1 to 2 months*	Must be thawed under refrigeration. Do not re-freeze.
Bacon	raw: 7 days* cooked, unopened package: 6 months cooked, opened package: 2 weeks	1 month* up to 12 months up to 3 months	Must be thawed under refrigeration. Do not re-freeze.
Smoked Sausage Links and Patties	7 days*	1 to 2 months*	Must be thawed under refrigeration. Do not re-freeze.
Uncooked Sausage Links and Patties	1 to 2 days	Up to 3 months	Must be thawed under refrigeration. Do not re-freeze.
Deli Style Prepared Salads (Tuna, Chicken, Potato, Macaroni, Turkey, etc.)	varies by product	N/A	Follow manufacturer's storage / shelf life recommendations.
Hard Cheeses (i.e., Cheddar, Swiss)	unopened package: 6 months* opened package: 3 to 4 weeks*	6 months*	Must be thawed under refrigeration. Do not re-freeze.
Soft Cheeses (i.e., Brie, Bel Paese)	1 week*	6 months*	Must be thawed under refrigeration. Do not re-freeze.
Cottage Cheese, Ricotta	1 week*	N/A	Does not freeze well.
Cream Cheese	2 weeks*	N/A	Does not freeze well.
Shell Eggs	3 to 5 weeks*	N/A	Don't freeze.
Liquid Pasteurized Eggs	unopened: 10 days* opened: 3 days*	unopened: 1 year*	Once opened, does not freeze well.

* Reference: United States Department of Agriculture (USDA)

QUICK REFERENCE SHELF LIFE LIST

Product	Refrigerator Storage (40°F / 4°C or below)	Freezer Storage (0°F / -18°C)	Comments
Butter	1 to 3 months*	6 to 9 months*	
Margarine	6 months*	12 months*	
Milk	7 days*	3 months*	
Cream, Half & Half	3 to 4 days*	4 months*	
Yogurt	7 to 14 days*	1 to 2 months*	
Sour Cream	7 to 21 days*	N/A	Does not freeze.
Cream, aerosol can, real whipped cream	3 to 4 weeks*	N/A	Does not freeze.
Cream, aerosol can, non-dairy topping	3 months*	N/A	Does not freeze.
Juices (cartons), Fruit Drinks, Punch	unopened: 3 weeks* opened: 7 to 10 days*	8 to 12 months*	
Fresh Produce	Check with your produce vendor for recommended storage location and shelf life.		

*** Reference: United States Department of Agriculture (USDA)**