

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 345478	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 07/01/2020
NAME OF PROVIDER OF SUPPLIER HARNETT WOODS NURSING AND REHABILITATION CENTER		STREET ADDRESS, CITY, STATE, ZIP 604 LUCAS ROAD DUNN, NC 28334	
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. Based on observation and staff interview the facility failed to keep a floor fan clean which was blowing toward the steam table and into the food preparation area of the kitchen. Findings included: During an observation of the kitchen on 07/01/20 at 11:38 AM a large floor fan was oscillating and blowing into the kitchen. The fan was located about ten feet in front on the steam table unit. The face, blades, and back of the fan were coated with a thick layer of dirt and long strands of dust. At this time the Dietary Manager (DM) stated she thought environmental services was responsible for cleaning kitchen fans every couple of weeks, but she reported she was unsure about the last time this particular fan was cleaned. During an interview with the Director of Environmental Services on 07/01/20 at 11:51 AM she stated environmental services was not responsible for keeping any equipment in the kitchen clean. She commented the maintenance department would be more likely to clean kitchen fans. During a follow-up observation of the kitchen on 07/01/20 at 1:18 PM the large floor fan was still oscillating and blowing into the kitchen. The fan was located about ten feet in front on the steam table unit. The face, blades, and back of the fan were coated with damp clumps of dust and dirt. At this time the DM stated she wiped down the fan as best as she could until the Maintenance Manager (MM) could break the fan down and clean it better. The DM reported it was important to keep all kitchen fans clean so they would not blow dust and dirt into food and onto food preparation surfaces, causing cross-contamination. During an interview with the facility's MM on 07/01/20 at 2:52 PM he stated the maintenance department was responsible only for keeping the mechanical part of the fan in good working condition and clean. He reported the kitchen fans were not on his cleaning schedule currently, but he commented he thought it was important that these fans be cleaned so that the food being prepared would not be contaminated. The MM stated he thought the tall oscillating fan was used mainly in the dish machine area because during the summer it got so hot in that area of the kitchen.		
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.