

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 035301	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/03/2024
NAME OF PROVIDER OR SUPPLIER Skilled Nursing Unit at Oro Valley Hospital		STREET ADDRESS, CITY, STATE, ZIP CODE 1551 E Tangerine Rd Oro Valley, AZ 85755	

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)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>49399</p> <p>Based on observations, staff interviews, and policy review, the facility failed to ensure proper food hygiene practices were maintained and kitchen equipment were in good repair. The deficient practice has the potential to cause foodborne illness.</p> <p>Findings include:</p> <p>During the initial kitchen observation conducted with the Dietary Director (staff #84) on July 1, 2024 at 9:54 am, there was one female staff wearing black scrubs and was standing inside the kitchen without any hair restraints. Another staff (#45) who was in the kitchen was introduced as one of the facility's dieticians did not have any hair restraints on . Staff #45 proceeded to go inside the office located in the back entrance of the kitchen.</p> <p>An observation of the hot dishwasher was conducted with Executive Chef (staff #87) on July 2, 2024 at 8:38 am. While the hot dishwasher was running, the temperature gauge for the final rinse was at 187 degrees Fahrenheit. Staff #87 stated that according to the machine instruction, the minimum temperature for the wash cycle was 150 degrees Fahrenheit and the minimum temperature for the rinse cycle was 160 degrees Fahrenheit. At 8:42 am, the dishwashing power wash temperature was below 150 degrees Fahrenheit. Staff #87 stated that the temperature gauge was not working. He then checked the temperature by using a portable thermometer. He opened the lid of the power wash and stated that it was hot with the thermometer reading between 152 and 157 degrees Fahrenheit. Staff #87 said that the facility was in the process of changing the equipment; and that, he will place a work order for the company to come fix or check out the power wash temperature gauge.</p> <p>In another observation of the kitchen conducted with another cook (staff #67) on July 2, 2024 at 8:47 a.m., staff # 67 was in the dishwashing area of the kitchen and was not wearing any hair restraints. He stated that the power wash was not working for 3 weeks; and, he checked the dishwasher temperature using his own thermometer.</p> <p>While waiting to observe the tray line service on July 2, 2024 at 11:15 a.m., the driver nutrition services staff (#39) was walking in the kitchen from one of the prep section area of the kitchen carrying a box. She was not wearing any hair restraints and stated she just walked in. She then proceeded to placed a hair restraint (hairnet) over her head.</p> <p>(continued on next page)</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 correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>An interview was conducted on July 3, 2024 at 9:29 a.m. with nutritional supervisor (staff #69) who stated that her job included scheduling, maintaining retail programing, checking diets, making sure resident allergies were correct and excluded from meals, cooking, prepping, and dishwashing. She stated that if there was a problem with the equipment, staff would request for a work order. She also said that if a warmer was broken, staff would use another warmer. The nutritional supervisor stated that her staff reports to management for equipment not working; and that, the staff knows how to place a work order request. Further, she stated that once the work order was cleared, she receives notice in her email that the work status had been cleared. The nutritional supervisor said that if the dishwashing gauge was not working, staff would run it with a thermometer. Regarding hair restraints, the nutritional supervisor stated that anybody who works in the kitchen had to follow hand hygiene practices, use of alcohol hand sanitizer like purell, wearing a cap or hairnet within the kitchen area except in the kitchen offices. She added that staff who do not do hand hygiene or not wear a hair restraint would be written up. Furtherm, the nutritional supervisor stated that kitchen staff wear hair restraints and wash their hands to prevent food borne illness and cross contamination.</p> <p>On July 3, 2024 at 9:44 am, an observation of the hot dishwashing machine was conducted with the nutritional supervisor (staff #69). During the observation of the hot dishwashing machine, the power wash temperature was at zero degrees Fahrenheit and the power wash temperature gauge stayed at 100 degrees Fahrenheit. The power rinse temperature gauge was reading between 140 and 150 degrees Fahrenheit. The final rinse temperature gauge stayed at 100 degrees Fahrenheit. Staff #69 stated that the machine's temperature gauge did not work; and that, the facility had placed a work order request on this issue yesterday. Further, staff #69 stated that the flat square black thermometer that was approximately 4 inches by 4 inches in size went through the hot dishwasher and did not work.</p> <p>An interview was conducted on July 3, 2024 at 10:00 a.m. with dietary director who stated that her expectation was for a person who first walked in the kitchen, needed to wash their hands, ut gloves on for infection control. The dietary director stated that infection control and prevention of cross contamination are good reasons for a good hand hygiene. Further, she stated that the food production areas required staff to have hair restraints; and that, if staff did not have any hair restraints, hair can get into the food and contaminate the food. The dietary directo said that the expectation was that staff will wear hair restraints in the kitchen.</p> <p>On July 3, 2024 at 10:37 a.m. the dishwasher power rinse temperature read at 140 degrees Fahrenheit using the lollipop thermometer used by a dietary aide (staff #43).</p> <p>At 10:46 a.m. on July 3, 2024, another dietary staff (#87) used a calibrated thermometer to check the dishwasher temperature. The temperature reading was 137 degrees Fahrenheit when it came out after the power rinse.</p> <p>At 11:30 am on July 3, 2024, a dishwasher temperature was taken by another dietary staff (#87) who used a lollipop thermometer. The temperature read 172 degrees Fahrenheit; and staff #87 said that the power wash temperature gauge will be changed.</p> <p>During tray line observation conducted on July 3, 2024 at 11:51 a.m., a dietary staff (#88) came in from the back-door area of the kitchen and delivered the bread straight to the kitchen without washing his hands. Staff #88 had a cap on but also had a shoulder length hair. Another dietary staff (#87) spoke to him and he then put a hairnet on and washed his hands in the sink.</p> <p>(continued on next page)</p>		

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