

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345252	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/22/2024
NAME OF PROVIDER OR SUPPLIER Warsaw Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 214 Lanefield Road Warsaw, NC 28398	

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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>50234</p> <p>Based on a lunch meal tray line observation, staff interviews and record review the facility failed to follow the approved menu in that pureed bread was not served to 6 of 6 residents on a minced and moist diet and 5 of 5 residents on a pureed diet. Residents on a pureed diet only received one scoop of pureed meat instead of 2 scoops per the menu. This had the potential to affect 11 residents with diet orders for minced and moist and pureed texture diets.</p> <p>The findings included:</p> <p>1. Review of the diet Resident Listing Report dated 4/10/24 revealed 5 residents received pureed foods and 6 residents received minced and moist textured foods.</p> <p>Review of the Daily Spreadsheet Menus revealed residents on a pureed diet were to receive a cheeseburger pureed (PU), including cheese and bun. The menu noted residents on a minced and moist diet were to receive a pureed burger bun (PU). The menu also listed mashed potatoes instead of French fries and vegetables.</p> <p>An observation on 04/10/24 at 9:51 AM revealed Cook #1 prepare pureed foods. Cook #1 put 7 burger patties into the food blender and added beef gravy. Cook #1 pureed the patties, then added 5 more patties into the blender with more gravy and blended. Cook #1 put 3 teaspoons of food thickener into the blender. Cook #1 did not add bread or cheese to the blender to puree with the patties. Cook #1 said she pureed vegetables and was also serving mashed potatoes.</p> <p>A continuous observation of the lunch meal tray line on 11/28/23 from 12:00 - 12:33 PM revealed cheeseburgers were available to serve. There was no pureed bread on the tray line. Observations of service revealed minced and moist diets were served ground burger patties and pureed diets were served the pureed patties. No pureed bread was served to pureed diet trays or to minced and moist diet trays. One 4-ounce scoop was used to serve mashed potatoes on each tray.</p> <p>In an interview on 4/10/24 at 12:33 PM, Cook #1 confirmed bread was not served and was not pureed with the patties. Cook #1 said the mashed potatoes, which was served instead of French fries, also took the place of the starch on the menu and counted as bread being served.</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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>In an interview on 4/10/24 at 12:41 PM the Certified Dietary Manager (CDM) of the serving error. The CDM confirmed that there was no bread served and the mashed potatoes took the place of the bread. The CDM confirmed the menu included bread for each diet that was not served. The CDM was unable to provide the recipe for the pureed cheeseburger.</p> <p>2. Review of the diet Resident Listing Report dated 4/10/24 revealed 5 residents received pureed foods.</p> <p>Review of the Daily Spreadsheet Menus revealed residents on a pureed diet were to receive two #8 (4 ounces) scoops of pureed cheeseburger.</p> <p>A continuous observation of the lunch meal tray line on 11/28/23 from 12:00 - 12:33 PM revealed a pan of the pureed beef patties were available to serve. Observation of service revealed Cook #1 served residents on a pureed diet one #8 scoop of the pureed patties.</p> <p>In an interview on 4/10/24 at 12:33 PM, Cook #1 stated she used one scoop of meat for regular sized portions and one-and-a half or two scoops for residents on large or double portions. She stated she knew who would eat the amount served and who would not.</p> <p>In an interview on 4/10/24 at 2:41 PM the Certified Dietary Manager (CDM) of the serving error. The CDM confirmed the menu called for 2 scoops of the pureed meat and that Cook #1 should have followed the menu.</p> <p>An interview was conducted with the Administrator on 4/10/24 at 3:00 PM. He confirmed kitchen staff should serve the foods and portions of the meal according to the diet spreadsheet.</p>		

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 50234</p> <p>Based on record review, observations, staff and resident interviews, and test tray, the facility failed to provide palatable food to residents on a regular diet that was appetizing in temperature for 1 of 1 meal reviewed for food palatability. This failure had the potential to affect 58 residents on a regular diet.</p> <p>The findings included:</p> <p>Review of the diet Resident Listing Report dated 4/10/24 revealed that 58 residents received regular diets.</p> <p>Review of Resident #40's Minimum Data Set, dated dated [DATE] revealed the resident was cognitively intact and required set-up assistance for eating.</p> <p>During an interview with Resident #40 on 04/08/24 at 10:07 AM, revealed she answered questions appropriately. She reported that the food was so-so and was served lukewarm daily. Resident #40 stated she ate her meals both in her room and in the dining room.</p> <p>A test tray was completed for the lunch meal on 04/10/24. The test tray was plated in the kitchen at 12:33 PM. At 12:35 PM, the test tray left the kitchen and headed to a hall adjacent to the hall where Resident #40 resided. At 12:38 PM, the last hall tray was served. The test tray consisted of a cheeseburger on bun, French fries, lettuce and tomato, and ambrosia. Upon removal of the lid, there was no visible steam coming from the food on the tray. At 12:39 PM the surveyor and Certified Dietary Manager (CDM) tasted the cheeseburger, French fries, and ambrosia. The cheeseburger was tepid and lukewarm. The CDM confirmed the burger was lukewarm.</p> <p>During an interview with the Administrator on 04/10/24 at 3:00 PM revealed he expected food to be served to residents that was hot, fresh, and palatable.</p>