

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  445260	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  05/29/2025
NAME OF PROVIDER OR SUPPLIER  Diversicare of Oak Ridge		STREET ADDRESS, CITY, STATE, ZIP CODE  100 Elmhurst Dr Oak Ridge, TN 37830	
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 - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observations and interview the facility failed to maintain prepared foods in the dietary department within safe serving temperature ranges during the lunch meal service on 5/27/2025.</p> <p>The findings include:</p> <p>During an observation of the dietary department on 5/27/2025 at 12:45 PM, revealed the facility gas range and commercial dish washer was inoperable due to the gas supply being shut off for a gas leak. Foods were heated in the facility's electric convection oven, placed into disposable aluminum pans, which were then placed inside the steam table pans for temperature management during the meal service. Continued observation of the meal service during the latter third of the tray pass, revealed the steam table controls were set to the high setting. The food temperatures were checked with the facility's calibrated thermometers and revealed the following Fahrenheit (F) temperature readings:</p> <p>Baked chicken 107 degrees, barbeque pork 120.4 degrees, pureed corn 108 degrees, and the cooked spinach 104 degrees. The remaining 2 items on the tray line were maintained at safe temperature ranges, the regular cooked corn was 143 degrees, and the mashed potatoes were 153 degrees (unsafe food holding temperatures are between 41-135 degrees F).</p> <p>During an interview on 5/27/2025 at 12:55 PM, the Certified Dietary Manager (CDM) stated the food temperatures were checked prior to the start of the lunch meal service and had not been monitored during the remainder of the meal service. The dietary manager stated due to the facility's gas leak, the kitchen had utilized the electric convection ovens to heat foods and had placed the prepared food items into the disposable aluminum pans. The disposable pans were placed inside the aluminum or steel pans and then placed on the steam table which reduced the amount of cooking equipment that had to be washed due to the facility dishwashing system and hot water being rendered inoperable by the loss of the gas supply. The CDM confirmed the facility failed to maintain safe food temperatures for the entirety of the lunch meal service.</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:  445260	Facility ID:  445260  If continuation sheet Page 1 of 1