

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 235036	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 07/22/2020
NAME OF PROVIDER OF SUPPLIER MEDILODGE OF ROCHESTER HILLS, INC		STREET ADDRESS, CITY, STATE, ZIP 1480 WALTON BLVD ROCHESTER HILLS, MI 48309	
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	<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 observation, interview, and record review, the facility failed to monitor the dish machine in the kitchen to ensure adequate sanitization of dishware, resulting in the increased potential for cross contamination and foodborne illnesses. This deficient practice had the potential to affect all 48 residents in the facility. Findings include: On 7/21/20 between the hours of 11:00-11:30 AM, a tour of the facility kitchen was conducted with Registered Dietitian (RD) C. RD C was queried about the dish machine, and stated that the dish machine was a high temperature dish machine (utilizes hot water to ensure sanitization of dishware). When queried as to how kitchen staff monitors the dish machine to ensure that it is sanitizing dishware, RD C pointed to a log hanging on the wall next to the dish machine. Review of the July 2020 High Temperature Dishwasher Log revealed that kitchen staff were to monitor and document on the log, the wash and final rinse temperatures of the dish machine 3 times a day. Review of the log revealed 17 blank entries, where no temperatures were logged. When queried, RD C stated, I've been having trouble getting them to fill that out. Further review of the log noted a guide at the top which stated: Acceptable Temperatures: Wash 160-170 degrees Fahrenheit. Review of the log noted that staff had documented wash temperatures of 140 (degrees Fahrenheit) on 7/10, 7/11, 7/16, 7/18, and wash temperatures of 150 (degrees Fahrenheit) on 7/17, 7/19, and 7/20. RD C was queried if staff were monitoring the sanitization properties of the dish machine with temperature test strips (also referred to as irreversible registering temperature indicator strips, which measures the surface temperature of dishware). RD C stated, No we haven't been using those. I'm not even sure if we have any. This surveyor prompted the RD C to look in the dietary office to see if there were temperature indicator strips available. After searching through the desk drawers in the dietary office, some loose Temp Rite dishwasher temperature test strips were found. RD C stated that she has been the person in charge of the kitchen since 7/7/20, and confirmed that kitchen staff has not utilized the temperature test strips to monitor the dish machine for the time period that she had been there. According to the 2013 FDA Food Code section 4-703.11 Hot Water and Chemical, After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (B) Hot water mechanical operations by being cycled through equipment that is set up as specified under 4-501.15, 4-501.112, and 4-501.113 and achieving a utensil surface temperature of 71C (160F) as measured by an irreversible registering temperature indicator. While the dish machine was in use, the temperature gauges on the machine were observed. The wash temperature gauge was found to be non-functional. Approximately 7 cycles were observed, and each time, the needle on the wash temperature gauge never moved, and was stationary at the 130 degrees Fahrenheit mark. RD C confirmed that the gauge appeared to be broken and stated, I'll let Maintenance know. According to the 2013 FDA Food Code section 4-204.115 Warewashing Machines, Temperature Measuring Devices, A WAREWASHING machine shall be equipped with a TEMPERATURE MEASURING DEVICE that indicates the temperature of the water: (A) In each wash and rinse tank;.</p>		

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.