

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 07/28/2011  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  095030	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  R 07/21/2011
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NAME OF PROVIDER OR SUPPLIER  SIBLEY MEM HOSP RENAISSANCE	STREET ADDRESS, CITY, STATE, ZIP CODE 5255 LOUGHBORO ROAD NW WASHINGTON, DC 20016
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
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{F 000}	INITIAL COMMENTS  A follow up to the recertification Quality Indicator Survey (of May 3, 2011) was conducted on July 21, 2011. The following deficiencies are based on observation, record review and staff interview. 483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY  The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions  This REQUIREMENT is not met as evidenced by:  Based on observations and interview during a tour of the kitchen on July 21, 2011 at 10:15 AM, it was determined that the facility's dish machine failed to consistently meet the acceptable parameter (180 degrees Fahrenheit), during the final rinse to sanitize dishes and eating utensils.  The findings include:  A tour of the kitchen was conducted on July 21, 2011 at 10:15 AM in the presence of Employee #3. The dish machine failed to consistently reach 180 degrees Fahrenheit (°F), or higher on July 21, 2011 at 10:00 AM.  During the observation period on July 21, 2011 between 10:15 AM and 11:30 AM, the final rinse	{F 371}		8/1/11
SS=E		{F 371}	1. The dish machine final rinse will meet the required temperatures of 180 degrees or higher while in operation.  2. Nutrition Service staff will take the dish machine temperatures at the beginning of each meal period, breakfast, lunch and dinner, and will continue to check the final rinse temperatures throughout each meal period to ensure the final rinse is 180 degrees or higher. All of the temperature will be documented on the temperature log. If the dish machine does not meet the temperature requirement, the staff will turn off the machine and wait 5 minutes. Then the	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE <i>Deborah Elise Miller</i>	TITLE <i>Administrator</i>	(X6) DATE <i>7/28/11</i>
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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.

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NAME OF PROVIDER OR SUPPLIER  <b>SIBLEY MEM HOSP RENAISSANCE</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>5255 LOUGHBORO ROAD NW</b> <b>WASHINGTON, DC 20016</b>		
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{F 371}	<p>Continued From page 1</p> <p>cycle of the dish machine was observed to reach temperatures of 196°F during the first wash cycle observed, 170°F during the second wash cycle observed and 172°F during the third wash cycle observed.</p> <p>A review of the facility's dish machine temperature log, documented rinse cycle temperatures for July 7 and 8, 2011 assessed during the morning, afternoon and evening hours as follows:</p> <p>July 7, 2011 10:20 AM - 181°F; 01:58 PM - 178°F; 7:50 PM - 168°F July 8, 2011 10:50 AM - 182°F; 01:55 PM - 181°F; 7:50 PM - 162°F</p> <p>A face-to-face interview was conducted with Employee #3 at approximately 10:25 AM on July 21, 2011. He/she acknowledged that the rinse temperatures did not consistently reach the accepted parameters. He/she stated, "The staff were trained to turn the machine off when the temperature is below 180°F. Wait for five (5) minutes, and then restart the machine." Employee #3 acknowledged that the facility's plan of correction included the purchase and installation of a steam station to ensure the dish machine functioned to meet acceptable rinse temperatures to sanitize dishes. However, s/he stated that the steam station had not been ordered/purchased.</p> <p>The facility's dish machine failed to consistently meet acceptable parameters to sanitize dishes and eating utensils. Additionally, the facility failed to meet the terms of their plan of correction to purchase and install a steam station by their</p>	{F 371}	<p>staff will turn on the machine and record the temperature again. This will happen throughout each meal period to ensure proper temperatures. All dishes will be re-washed when the temperature of the final rinse is below 180 degrees. In addition a Supervisor/Manager will monitor this process to ensure our temperatures are 180 degrees or above.</p> <ol style="list-style-type: none"> <li>3. The dish machine Steam Station that is required to increase our temperatures for the dish machine, will be installed by Paramount Services Corporation. Parts were ordered on 07/28/11. Paramount Services will begin the work on 07/28/11. This is a 2-3 day project to be completed at night (after 8:00 pm). The installation of the piping and Steam Station will be completed on 07/30/11. Testing of the new Steam Station and piping will be completed on 07/30/11 &amp; 07/31/11.</li> <li>4. Nutrition Services will monitor the daily temperature log sheets to ensure procedures are being followed and that the final rinse temperature reaches 180 degrees or higher.</li> <li>5. Corrective action will be completed by 08/01/11</li> </ol>	

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{F 371}	Continued From page 2 compliance date of June 30, 2011.	{F 371}			