

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>235102</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>04/09/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>AMBASSADOR, A VILLA CENTER</b>		STREET ADDRESS, CITY, STATE, ZIP <b>8045 E JEFFERSON AVE DETROIT, MI 48214</b>	
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 0880  <b>Level of harm - Immediate jeopardy</b>  <b>Residents Affected - Many</b>	<p><b>Provide and implement an infection prevention and control program.</b></p> <p>Based on observation, interview, and record review, the facility failed to properly maintain infection control practices during a COVID-19 Infection Control Survey by failing to ensure sanitizing temperatures of the dish machine were maintained, and continuing to distribute food on un-sanitized meal trays, resulting in the high likelihood of spreading communicable diseases among residents, resulting in an immediate jeopardy affecting 137 residents of the 140 residents residing in the facility that receive food from the kitchen. An Immediate Jeopardy (IJ) was identified on 4/8/2020 at 10:39 AM and began on 4/3/2020. The Director of Nursing (DON) was notified of the IJ and a request for a written plan of correction for removal occurred on 4/8/2020 at 1:35 PM. Although the immediate jeopardy was removed on 4/8/2020, the facility remained out of compliance with a scope and severity of wide spread, no actual harm with potential for more than minimal harm that is not immediate jeopardy after acceptance and on site verification of the plan for removal: Findings include: On 4/8/2020 at 10:35 AM, when Assistant Administrator A was queried about who was in charge of the kitchen, she indicated Certified Dietary Manager H (CDM H) was on self-isolation at home related to suspected COVID-19 and that Registered Dietitian I (RD I) was in charge. On 4/8/2020 at 10:36 AM, during a brief tour of the kitchen as part of the COVID-19 Infection Control Survey, Dietary Aide K was observed operating the dish machine. With RD I present, the Surveyor requested the testing of the rinse cycle of the dish machine to determine if proper sanitizing of dishware was occurring. Dietary Aide K placed a paper thermometer, identified as Dishwasher Temperature Test Strip, through the dish machine. The paper thermometer indicated the following: Pass when blue bar turns orange 180 F (Fahrenheit). The bar on the test strip was not observed to be orange after passing through the dish washing machine. When RD I was shown the strip, she said, It (the blue bar) is not orange; it (the dish machine) is not sanitizing. RD I stated she will call the company that services the dish machine. Additionally, RD I instructed the kitchen staff to stop using the dish machine. RD I said, We'll use paper for the rest of the day. We've been using regular trays which have not been sanitized. When RD I was queried if staff had been monitoring and documenting the rinse cycle temperature of the dish machine, she said, Yes. The dish machine temperature logs were requested. On 4/8/2020 at 10:48 AM, Dietary Aide L was observed removing breakfast meal trays from meal carts. Disposable plates and eating utensils were observed placed on reusable fiberglass meal trays. On 4/8/2020 at 10:58 AM, three racks of fiberglass meal trays were observed to have just gone through the dish machine. On 4/8/2020 at 11:00 AM, when Dietary Aide K was queried if regular meal trays were used yesterday (Monday), she said, Yes. On 4/8/2020 at 11:03 AM, when Dietary Aide L was queried if they used regular meal trays or disposable meal trays on Sunday, she said, We don't even have paper (disposable) meal trays. We used regular trays on Sunday. On 4/8/2020 at 11:15 AM, RD I stated she was unable to locate the dish machine temperature logs even after checking with Dietary Aide M whose job duties included operating the dish washing machine. When queried about how long the dish machine had not been working properly, RD I said, I don't know. When queried why they were using disposable dishware and eating utensils, RD I said, We started about two weeks ago because we were significantly short staffed. RD I admitted that regular meal trays were used during this time. When queried if harmful pathogens could be transferred from person to person on un-sanitized reusable meal trays, RD I said, Yes. RD I reported that she spoke with CDM H over the phone who confirmed the dish machine was a high temperature sanitizing machine. On 4/8/2020 at 11:30 AM, when Dietary Aide M was queried about when he started working in the kitchen and what his duties were, he said, I started working in the kitchen last Friday (4/3/2020) and I do a lot of things. When queried if he's been operating the dish washing machine, Dietary Aide M said, Yes. When queried if he ever checked the water temperature of the machine, he said, No. On 4/8/2020 at 11:40 AM, RD I stated she put a metal thermometer through the dish machine and the water temperature was 140 F. The facility document titled LTC Respiratory Surveillance Line Listing was reviewed and revealed, in part, that as of 4/8/2020 there were three residents residing in the facility with confirmed cases of COVID-19 and seven residents residing in the facility with suspected cases of COVID-19. The facility document titled, Dishwashing Machine Operation (High Temperature Dishwashing Machine), dated 2017, was reviewed and revealed the following: --Small wares may be washed and sanitized in the dishwashing machine or manually in the three-compartment sink. --Paper thermometers are used to determine correct rinse temperature of the dishwashing machine. --No reusable small wares including plates, flatware, glasses, cups and trays will be used for meal service if the dishwashing machine does not meet temperature requirement as indicated by the paper thermometer. According to the 2013 FDA Food Code Section 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures: (A) Except as specified in (B) of this section, , in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than: (1) For a stationary rack, single temperature machine, 165 F; or (2) For all other machines 180 F. Abatement Plan provided by facility: April 8, 2020 --Servicing company was immediately called and are servicing at this time. --All staff have been educated that food service will be utilizing paper and plastic disposable utensils until further notice. --Dietary staff have been educated to serve meals on paper/plastic. --Dietary staff to utilize the three-compartment sink to sanitize trays to be sure that it meets manufactured recommendations for Quaternary PPM 150 - 400. --Log three compartment solution prior to use. --Inform manager, maintenance and or designee if any discrepancies or issues are found.</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.