

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

PRINTED: 02/22/2022
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 49E084	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 02/03/2022
NAME OF PROVIDER OR SUPPLIER THE VIRGINIA HOME			STREET ADDRESS, CITY, STATE, ZIP CODE 1101 HAMPTON ST RICHMOND, VA 23220		
(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	
E 000	Initial Comments	E 000			
F 000	<p>An unannounced standard and licensure Emergency Preparedness Survey was conducted on 2/1/2022 through 2/3/2022. The facility was in substantial compliance with 42 CFR Part 483.73, Requirement for Long-Term Care Facilities.</p> <p>INITIAL COMMENTS</p> <p>An unannounced Medicare/Medicaid standard survey was conducted 2/1/22 through 2/3/22. Corrections are required for compliance with 42 CFR Part 483 Federal Long Term Care requirements. The Life Safety Code survey/report will follow.</p>	F 000			
F 812 SS=E	<p>The census in this 130 bed certified bed facility was 130 at the time of the survey. The survey sample consisted of 31 current resident record reviews and no closed record reviews.</p> <p>Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2)</p> <p>§483.60(i) Food safety requirements. The facility must -</p> <p>§483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.</p> <p>(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p>	F 812		2/28/22	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

02/11/2022

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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F 812	<p>Continued From page 1</p> <p>§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation, staff interview, and facility document review it was determined facility staff failed to store and prepare food in a sanitary manner. The facility staff failed to ensure a table-top and floor mixer that were ready for use, were cleaned and free from food debris. The facility staff failed to maintain a 30 inch fan blowing on clean dishes and cups, located in the clean dish area of the kitchen, clean and free of dust. The facility staff failed to ensure a gallon container of apple cider dressing with an open date of 12/27/2021 was available for use.</p> <p>The findings include:</p> <p>On 02/01/2022 at approximately 11:20 a.m., an observation of the facility's kitchen was conducted with OSM [other staff member] # 1, nutritional service director, with the following concerns:</p> <p>1. Observation of the table-top mixer located in the facility's kitchen was conducted with OSM # 1. Observation of the table-top mixer revealed the bowl and whisk were cover with plastic wrap. When asked if the mixer was cleaned and ready for use OSM # 1 stated yes. After OSM # 1 removed the plastic from the mixer, an observation of the mixer revealed food debris splattered on the bowl guard, bowl guard frame and spindle. When asked if the mixer was clean OSM # 1 stated no. Observation of the floor standing mixer revealed the bowl and whisk were cover with plastic wrap. When asked if the mixer was cleaned and ready for use OSM # 1 stated</p>	F 812	<p>For those residents found to have been affected by the deficient practices, the fan was removed from the kitchen and dishes were re-washed and air dried, both mixers were cleaned by the Executive chef and the Apple Cider salad dressing was discarded. Completed 2/3/2022.</p> <p>As all residents have the potential to be affected by the same deficient practice, the staff have been re-educated and acknowledge the dishes must air dry, the mixers must be clean and ready for use and products must be labeled and dated correctly with a use by date. Completed 2/28/2022</p> <p>The follow measures have been put in place to ensure the deficient practice will not reoccur: The food service staff will be in-serviced on proper cleaning of equipment as well as dating, labeling and disposal of product. Executive chef or designee will audit storage areas for correct labeling, dating of product and the mixers are clean and ready for use twice a week for 8 weeks. Completed 2/28/2022 and ongoing.</p> <p>To monitor performance the facility will add a Quality Assurance checklist to include ensuring proper dating and labeling of product, and mixers are clean and ready for use. This checklist will be</p>		

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F 812	<p>Continued From page 2</p> <p>yes. After OSM # 1 removed the plastic from the mixer, an observation of the mixer revealed food debris splattered on the neck of mixer, on the spindle, and on support bracket for the mixing bowl. When asked if the mixer was clean OSM # 1 stated no.</p> <p>On 02/02/2022 at approximately 1:37 p.m. an interview was conducted with OSM # 1 regarding the procedure for cleaning the table-top mixer and the floor standing mixer. OSM # 1 stated that the mixer are disassembled after use, parts are placed in the dish machine, and debris is scraped off the surface of the mixers, washed and rinsed.</p> <p>The facility's policy "Cleaning Instructions: Mixers" documented, "Procedures: 1. Disconnect the electric power. 2. Remove all attachments and guards. 3. Scrap solid food into the trash from the attachments, body, drive arm and base of the mixer. 4. Rinse the attachments and guards with warm water and place in the dish sink. Clean, rinse, sanitize and place on the dish rack to air dry. 5. Clean the outer surface of the mixer with a clean cloth that has been moistened with hot, soapy water. Follow with hot water rinse. Do not immerse or dump water on the motor casing of the mixer. Use the white handle brush if needed to get into the crevices of the mixer. 6. Allow to air dry. 7. Reassemble the guard and mixing bowl."</p> <p>2. On 02/01/2022 at approximately 1:29 p.m., an observation of the dish washing room revealed a stainless steel three shelf cart with four plastic drying racks, two on the top shelf, one on the middle shelf and one on the bottom shelf, filled with clean fruit cups, glasses, soup/cereal bowls and desert containers. Observation of a 30 inch</p>	F 812	<p>compiled by the Food Service Director or designee on a weekly basis for 8 weeks. The result will be reported to QAPI on a quarterly basis. Completed 2/28/2022 and ongoing.</p>		

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F 812	<p>Continued From page 3</p> <p>fan revealed it was in front of the cart blowing air across all of the racks containing clean fruit cups, glasses, soup/cereal bowls and desert containers. Kitchen staff would remove the racks of dishes that were dry, place them on another cart, away from the fan, and place another rack on the cart in front of the fan. During the period of observation, six racks of clean dishware was observed being placed in front of the fan.</p> <p>On 02/02/2022 at 8:55 a.m., an observation of the facility's dishwashing room revealed a 30 inch fan blowing on four trays and three dish racks containing clean food trays, fruit cups, glasses, soup/cereal bowls and desert containers.</p> <p>On 02/20/2022 at approximately 9:00 a.m. an interview was conducted with OSM # 1 regarding the observations of the fan blowing on the clean dishware. OSM # 1 was asked to turn the fan off, and observation of the fan after being turned off revealed grey dust coating the three fan blades, and the front and rear fan cages of the fan. When asked to describe the condition of the fan OSM # 1 stated, "It's dirty." OSM # 1 further stated, "The fan should not be blowing on the dishes." When asked why the fan shouldn't be blowing on the clean dishes OSM # 1 stated, "Dirt could be blown on the dishes."</p> <p>The facility's policy "Dish-machine: Drying Dishes" documented in part, "4. Dishes will be air dried on the dish racks, not dried with towels or fan."</p> <p>3. On 02/01/2022 at approximately 11:20 a.m., an observation of the walk-in produce refrigerator with OSM # 1 reveal a gallon container of apple cider dressing with approximately one-fifth</p>	F 812			

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F 812	<p>Continued From page 4</p> <p>remaining in the container. Observation of the container revealed an open date of 12/27/201 documented on the container and failed to evidence a use-by-date. When asked how long the dressing could remain available for use after being opened, OSM # 1 stated that they did not know and would check with the manufacturer.</p> <p>On 02/02/2022 at approximately 10:30 a.m., OSM # 1 provided a copy of an email from [Name of Food Service Company] in regard to the apple cider dressing documented in part, "Opened product, store under proper refrigeration and in our original container, will remain for 14 days ..."</p> <p>On 02/03/2022 at 9:07 a.m., an interview was conducted with OSM # 1 regarding the procedure to prevent expired food items being available for use. OSM # 1 stated that they have supervisors that check items that are expired, for dates and rotate stock. OSM # 1 further stated, "It's my responsibility to follow behind them." When asked if they had a policy regarding the procedure for ensuring expired food item were not available for use, OSM # 1 stated that they did not have a policy.</p> <p>On 02/03/2022 at approximately 4:15 p.m., ASM [administrative staff member] #1, executive vice president/chief operation officer, and ASM # 3, director of nursing was made aware of the findings.</p> <p>No further information was provided prior to exit.</p>	F 812		