

Department of Health & Human Services  
Centers for Medicare & Medicaid Services

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No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  015217	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED  08/16/2023
NAME OF PROVIDER OR SUPPLIER  Birmingham Nursing and Rehabilitation Ctr LLC		STREET ADDRESS, CITY, STATE, ZIP CODE  1000 Dugan Avenue Birmingham, AL 35214	
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 0550  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	<p>Honor the resident's right to a dignified existence, self-determination, communication, and to exercise his or her rights.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> 21055</p> <p>Based on observations, interviews and record review, the facility failed to ensure staff did not stand while feeding Resident Identifier (RI) #63 the breakfast and lunch meals on 08/14/2023.</p> <p>This deficient practice affected RI #63, one of one resident observed requiring assistance at meal time.</p> <p>Findings Include:</p> <p>RI #63 was admitted to the facility on [DATE], with diagnoses to include Vascular Dementia and Alzheimer's Disease.</p> <p>RI #63's quarterly Minimum Data Set (MDS) assessment with an Assessment Reference Date (ARD) of 05/26/2023, assessed RI #63 with a Brief Interview for Mental Status (BIMS) score of three which indicated RI #63 had severely impaired cognitive skills for daily decision making; and RI #63 required one person assist with eating.</p> <p>On 08/14/2023 at 8:33 AM, RI #63 was observed being fed the breakfast meal by Employee Identifier (EI) #5, a Certified Nursing Assistant (CNA). EI #5 was standing while feeding RI #63 the breakfast meal.</p> <p>On 08/14/2023 at 12:40 PM, during lunch time, EI #5 was again observed standing while feeding RI #63.</p> <p>On 08/16/2023 at 10:46 AM, an interview was conducted with EI #5. The surveyor asked EI #5, when she was observed feeding RI #63 the breakfast and lunch meals on 08/14/2023, what position was she in. EI #5 said, standing. EI #5 said, she should have been sitting but there was no chair in RI #63's room.</p> <p>On 08/16/2023 at 12:05 PM, the surveyor conducted an interview with EI #2, the Director of Nursing (DON). When asked how staff should be positioned when feeding a resident, EI #2 said, sitting in a chair at eye level of the resident. The surveyor asked EI #2, when standing, what type concerns could that be. EI #2 said, it could be a dignity concern.</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:  015217	Facility ID:  015217
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<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>20304</p> <p>Based on observation, interview, the facility policies for Menu Planning and Requirements and Menu Substitutions or Changes and Approval, and the facility menus and production sheets for Spring/Summer (S/S) 2023 Menu, Week 1, Day 2 and Day 3; the following menu discrepancies were observed:</p> <p>Four ounces of Chicken &amp; Dumplings instead of six ounces were served to residents on Regular diets for Supper on Monday, 08/14/2023.</p> <p>The Puree Diet menu for the Supper meal on Monday, 08/14/2023 for the S/S 2023 Menu, Week 1, Day 2 listed Seasoned Spinach for the vegetable, not Pureed Spinach. The production sheet for that meal also listed Seasoned Spinach, not Pureed Spinach,</p> <p>Capri Vegetables were served instead of [NAME] Beans for Lunch on Tuesday, 08/15/2023 for residents on Regular, Mechanical Soft, and Puree diets. The production sheet for that meal did not match the S/S 2023 Menu for Week 1, Day 3 and, instead of [NAME] Beans, it listed Capri Vegetables to be prepared for the Regular, Mechanical Soft, and Puree diets.</p> <p>Sweet Potato Tots/Puffs were not prepared to be served to residents on the Finger Food diet for Lunch on Tuesday, 08/15/2023 as listed on the S/S 2023 Menu for Week 1, Day 3, although they were in the facility's freezer.</p> <p>This had the potential to affect 122 of 122 residents receiving meals from the facility's kitchen.</p> <p>Findings Include:</p> <p>The facility policy for Menu Planning and Requirements dated 2016, documented the following:</p> <p>Guideline: Menus are planned to provide nourishing, palatable, attractive meals that meet the nutritional needs of residents served, (based on age, size, gender, physical activity and state of health), in accordance with the Dietary Reference Intakes/Recommended Dietary Allowances as issued by the Food and Nutrition Board of the National Research Council, of the National Academy of Sciences, unless otherwise contraindicated by medical conditions and needs.</p> <p>Procedure: .</p> <p>2. Menus are planned in . (advance) .</p> <p>The facility policy for Menu Substitutions or Changes and Approval dated 2016, documented the following:</p> <p>Guideline: Substitutions, whether a one-time substitution or a permanent menu change are recorded using a facility specific document. The registered dietitian (RD) periodically reviews the documented menu substitutions or menu changes for nutritional equivalency and appropriateness.</p> <p>(continued on next page)</p>		

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<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procedure: .</p> <p>4. b. When making permanent changes to the menu, the appropriate spreadsheets are also modified or new spread sheets are created and approved by the registered dietitian for those days reflecting the permanent menu changes.</p> <p>The S/S 2023 Menu, Week 1, Day 2 was identified as the menu for Monday, 08/14/2023.</p> <p>The following observations were made of the Supper trayline on Monday, 08/14/2023, from 5:24 PM to 5:59 PM:</p> <p>At 5:24 PM, trayline was ongoing with four staff members performing the assembly of resident trays and loading the third of seven delivery carts. One aide set-up the trays with beverages and cold food at the start of the trayline. Employee Identifier (EI) #11, the PM Cook, and EI #12, the Dietary Manager, were serving hot food items from the steamtable onto plates. Another aide loaded trays onto the delivery carts. A fifth staff member, EI #7, the Dietary Supervisor, acted as a runner to replenish and assist the trayline.</p> <p>At 5:37 PM, Chicken and Dumplings was being served as the main entree with a 4-ounce spoodle. Also on the steamtable was an empty pan the steamed spinach had been served from, which EI #12 said, was empty because they ran out of spinach.</p> <p>At 5:59 PM, the last of seven delivery carts left the kitchen with resident supper trays.</p> <p>At 6:03 PM, the sizes of the serving utensils being used on the trayline for supper were verified with EI #12, the Dietary Manager.</p> <p>On 08/14/2023 at 6:30 PM, EI #11, the PM Cook, was interviewed. EI #11 said he knew what to prepare and how much to serve by looking at the Menu Book. When asked what happened with the spinach; EI #11 said there were only five bags in the freezer and he usually needs 10 to 12 bags, so it was not enough. EI #11 said a 4-ounce or a 6-ounce spoodle would be the correct serving size for Chicken and Dumplings. Upon being asked how he would know which spoodle size to use, EI #11 said it was in the book (Menu Book).</p> <p>EI #11 opened the Menu Book that was located in the trayline area. EI #11's review of the Menu Book revealed the serving size for Chicken and Dumplings was a 6-ounce spoodle. EI #11 said when they were low, they go down a size. EI #11 further said they did not have enough Chicken &amp; Dumplings, so he used a 4-ounce spoodle so everybody could have some. The Menu Book for Monday Supper, S/S 2023 Menu, Week 1, Day 2 also revealed that the extended menu listed Seasoned Spinach, not Pureed Seasoned Spinach, on the Pureed Diet. Also the production sheet called for Seasoned Spinach, but not for any Pureed Seasoned Spinach. EI #11 said normally the Pureed Diet vegetable would be spinach, but pureed broccoli was used because there was not enough spinach.</p> <p>The S/S 2023 Menu, Week 1, Day 3 was identified as the menu for Tuesday, 08/15/2023.</p> <p>The Regular Diet for Lunch on the S/S 2023 Menu, Week 1, Day 3 listed the following:</p> <p>Roasted Turkey Breast, Gravy, Baked Fresh Sweet Potato, [NAME] Beans. Fruit Crisp, and Cornbread.</p> <p>(continued on next page)</p>		

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<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>The Alternate Regular Diet for Lunch on the S/S 2023 Menu, Week 1, Day 3 listed the following:</p> <p>Baked Pork Chop, Loaded Mashed Potatoes, and [NAME] Beans.</p> <p>The Finger Food Diet for Lunch on the S/S 2023 Menu, Week 1, Day 3 listed the following:</p> <p>Roast Turkey Strips, Sweet Potato Tots, [NAME] Beans, Seasonal Fresh Fruit, and Cornbread.</p> <p>The Production Sheet for Lunch on Tuesday, 08/15/2023 included the following:</p> <p>Sweet Potato Tots (finger food), Capri Vegetables, Pureed Capri Vegetables, Sliced Potatoes (alternate finger food), [NAME] Beans (alternate), Pureed [NAME] Beans (alternate).</p> <p>The following observations were made of the Lunch trayline on Tuesday, 08/15/2023, from 12:23 PM to 12:46 PM:</p> <p>At 12:23 PM, trayline was ongoing. The items on the steamtable included Sliced Turkey, Capri Vegetables, Baked Sweet Potatoes, Cornbread, Ground Turkey, Pureed Turkey, Loaded Mashed Potatoes, and Pureed Capri Vegetables.</p> <p>At 12:46 PM, the items on the steamtable were verified with EI #11, the AM Cook,</p> <p>Additional modified and alternate menu items in the trayline area included: Turkey Strips, Pork Chop Strips, [NAME] Beans, Mashed Sweet Potatoes, and Wedge Potato Fries. In addition, the Steamer contained a pan of Pork Chops.</p> <p>At 12:55 PM, EI #11 said no Pureed String Beans were prepared for lunch.</p> <p>At 12:56 PM, EI #7, the Dietary Supervisor, verified that the Wedge Potato Fries in were not made from Sweet Potatoes. EI #7 went into the Walk-in Freezer and pointed out the box of Sweet Potato Puffs.</p> <p>On 08/16/2023 at 9:33 AM, EI #12, the Dietary Manager, was interviewed. EI #12 said, she had only worked at the facility for three weeks. EI #12 said, she assumed the RD for the facility prepared the Spring/Summer 2023 Menu and the corresponding Production Sheet for the menu. EI #12 further said, the information was printed from a computer program. When asked how the facility ensured the diet served to the residents was nutritionally adequate, EI #12 said, by following the diet orders and reading the meal tickets for the residents.</p> <p>(continued on next page)</p>		

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<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>El #12 said, six ounces of Chicken &amp; Dumplings should have been served to the Regular diets at supper on Monday, 08/14/2023 for the S/S 2023 Menu, Week 1, Day 2. El #12 said, four ounces was not the correct portion size. El #12 further stated, if the residents did not get the accurate amount of nutrients, they could lose weight. Upon being asked the concern for Pureed Spinach not being listed on either the Pureed Diet menu or on the production sheet for Monday Supper, S/S 2023 Menu, Week 1, Day 2 on 08/14/2023; El #12 said, the residents might not get the correct texture modification for spinach. When asked the concern for Sweet Potato Tots/Puffs not being served on the Finger Food diets at Tuesday Lunch, S/S 2023 Menu, Week 1, Day 3 on 08/15/2023; El #12 said, if they offered something on the menu, they should get it. El #12 did not know why Capri Vegetables were listed on the Production Sheet for the Regular, Mechanical Soft, and Pureed diets when the Tuesday Lunch, S/S 2023 Menu, Week 1, Day 3 for 08/15/2023 identified [NAME] Beans for the Regular, Mechanical Soft, and Pureed diets. El #12 said, communication was the problem when items on the Production Sheet did not match the items on the approved menu. El #12 further stated, the staff prepared and cooked something else, other than what was on the menu.</p> <p>On 08/16/2023 at 9:56 AM, El #7, the Dietary Supervisor, was interviewed. El #7 said, she had worked at the facility for about five months. When asked who prepared the Spring/Summer 2023 Menu for the facility, El #7 said, they got those menus from (name of El #9), the training/regional RD for the facility's corporation. El #7 further stated, El #10 was the new RD consultant. It was El #7's understanding that the production sheets and menus all came from the facility's corporation. When asked how the facility ensured the diet served to the residents was nutritionally adequate, El #7 said, they had people on different diets and textures; they follow the menu. El #7 said, a 6-ounce spoodle of Chicken &amp; Dumplings should have been served for the Regular diets at supper on Monday, 08/14/2023 for the S/S 2023 Menu, Week 1, Day 2. El #7 said, a 4-ounce spoodle being used to serve the Chicken and Dumplings was a problem, the person was not getting the proper serving size. Upon being asked the concern for Pureed Spinach not being listed on either the Pureed Diet menu or on the production sheet for Monday Supper, S/S 2023 Menu, Week 1, Day 2 on 08/14/2023; El #7 said, if staff were following the menu as they should, Seasoned Spinach would be served to the Pureed diets and pureed spinach would not be prepared. El #7 further stated, a resident could choke. When asked why Sweet Potato Tots/Puffs were not prepared for the Finger Food diets at Tuesday Lunch, S/S 2023 Menu, Week 1, Day 3 on 08/15/2023, although they were in the freezer; El #7 said, it should have been done, the cook did not follow the menu. When asked the concern for Sweet Potato Tots/Puffs not being served on the Finger Food diets at Tuesday Lunch, S/S 2023 Menu, Week 1, Day 3 on 08/15/2023; El #7 said, not following the menu, because it was there. Upon being asked the problem with Capri Vegetables being listed on the Production Sheet for the Regular, Mechanical Soft, and Pureed diets on 08/15/2023 when the Tuesday Lunch, S/S 2023 Menu, Week 1, Day 3 identified [NAME] Beans for the Regular, Mechanical Soft, and Pureed diets; El #7 said, that was conflicting information between the production sheet and the extended menu. El #7 further said, it could affect ordering, would result in not following the menu, and residents would get upset if the menu was not followed as posted.</p> <p>On 08/16/2023 at 10:25 AM, El #1, the Administrator, said the menus were from Dining RD, not the facility's corporation. El #1 further stated, the menus were approved by an RD.</p> <p>(continued on next page)</p>		

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F 0803  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Many	<p>During a telephone interview on 08/16/2023 at 11:23 AM, EI #10, the facility's Registered Dietitian, said the Dining RD website prepared the Spring/Summer 2023 Menu for the facility. When asked how the facility ensured the diet served to the residents was nutritionally adequate; EI #10 said the diets were RD approved, the facility ordered from approved vendors, the staff was trained on approved cooking techniques to conserve nutrients, and the staff were trained to handle and store food properly. EI #10 did not know who prepared the Production Sheet for the Spring/Summer 2023 Menu. When asked the problem with a 4-ounce portion of Chicken and Dumplings being served for the Regular diets at supper on 08/14/2023, instead of a 6-ounce serving as listed on the S/S 2023 Menu, Week 1, Day 2; EI #10 said, the menu spread sheet was not being followed and the residents were not getting what was planned for the meal. EI #10 further stated, monitoring of the trayline and weekly weights could help catch any continuation of a problem like that. Upon being asked the concern for Pureed Spinach not being listed on either the Pureed Diet menu or on the production sheet for Monday Supper, S/S 2023 Menu, Week 1, Day 2 on 08/14/2023; EI #10 said, he thought they would still puree it. EI #10 further stated, active managerial control should be in place to assure that puree food is pureed, but it should be listed as pureed on the menu and the production sheets. When asked the problem with the items on the Production Sheet not matching the items on the approved menus; EI #10 said, that was not following the planned menus.</p>		

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<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>20304</p> <p>Based on observation, interview, the 2022 United States (U.S.) Food and Drug Administration (FDA) Food Code, and the facility's policies for Dishwashing: Machine Operation, Proper Handwashing and Glove Use, and Handwashing; the facility failed to prevent the potential for cross contamination on 08/13/2023 when Employee Identifier (EI) #8, a PM Aide, failed to wash hands during dishwashing when going from handling dirty dishes to clean ones.</p> <p>This had the potential to affect 122 of 122 residents receiving meals from the facility's kitchen.</p> <p>Findings Include:</p> <p>The facility's policy for Dishwashing: Machine Operation dated 2016, documented the following:</p> <p>Guideline: The Food and Nutrition Services staff shall maintain the operation of the dishwashing machine according to established procedure . to ensure effective cleaning and sanitizing of all tableware and equipment used in the preparation and service of food.</p> <p>Procedure: .</p> <p>7. Follow the procedure for proper preparation and loading of dishes into the dishwashing machine. The standard sequence is as follows:</p> <p>a. Scrape all dishes and remove food debris.</p> <p>c. Stack dishes in racks .</p> <p>e. Monitor that the dishwashing machine is maintaining operating guidelines for wash, rinse, and final rinse temperatures.</p> <p>f. Use clean, washed hands to pull out clean racks .</p> <p>The facility's policy for Proper Hand Washing and Glove Use dated 2016, documented the following:</p> <p>Guideline: All employees will use proper handwashing procedures .</p> <p>Procedure: .</p> <p>2. The proper procedure for washing hands is as follows:</p> <p>a. Turn on water as hot as comfortable.</p> <p>b. Wet hands and apply soap.</p> <p>(continued on next page)</p>		



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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>c. Scrub 15 to 20 seconds or more: getting under nails, between fingers, and all exposed areas, such as back of hands and forearms.</p> <p>d. Rinse hands thoroughly.</p> <p>e. Dry hands with paper towel or air dryer (dryer).</p> <p>f. Turn off faucet with paper towel.</p> <p>3. All employees will wash hands . between tasks.</p> <p>The facility's policy for Handwashing, dated September 2019, included the following:</p> <p>Policy: Staff will use proper handwashing technique to prevent the spread of infection.</p> <p>The 2022 U.S. FDA Food Code included the following:</p> <p>. 1-201.10 Statement of Application and Listing of Terms.</p> <p>(A) The following definitions shall apply in the interpretation and application of this Code.</p> <p>(B) Terms Defined.</p> <p>Handwashing Sink.</p> <p>(1) Handwashing sink means a lavatory, a basin or vessel for washing, a wash basin, or a plumbing fixture especially placed for use in personal hygiene and designed for the washing of the hands.</p> <p>Warewashing means the cleaning and SANITIZING of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT.</p> <p>2-301.11 Clean Condition.</p> <p>FOOD EMPLOYEES shall keep their hands and exposed portions of their arms clean.</p> <p>2-301.12 Cleaning Procedure.</p> <p>(A) . FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK .</p> <p>2-301.14 When to Wash.</p> <p>FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under S 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES . and: .</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS; .</p> <p>(continued on next page)</p>		



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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>(I) After engaging in other activities that contaminate the hands.</p> <p>2-301.15 Where to Wash.</p> <p>FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink .</p> <p>4-501.16 Warewashing Sinks, Use Limitation.</p> <p>(A) A WAREWASHING sink may not be used for handwashing .</p> <p>During the initial kitchen observation on 08/13/2023 at 4:15 PM, EI #8, a PM Aide, was seen breaking down returned resident trays from a transport cart and then washing the dishes by using the dishwashing machine. EI #8 was observed loading dirty dishes onto a rack and pushing it into the dishmachine. Then shortly, EI #8 was observed walking from the dirty side of the dishmachine to the clean side of the dishmachine. EI #8 then began unloading washed trays and glasses from racks on the clean side. EI #8 was asked if there was a handwashing sink he was using around the corner. EI #8 showed how he used the sprayer, which hung over the scraping sink, to rinse off his hands.</p> <p>EI #8 was interviewed on 08/13/2023 at 4:38 PM. When asked if he had been instructed on the importance of washing his hands between going from the dirty side of the dishmachine to the clean side; EI #8 said, Yes. EI #8 said, germs could get on the clean dishes. Upon being asked if he had been told it was okay to use the sprayer to wash his hands, EI #8 walked over to the hand sink in the kitchen and pointed to it.</p> <p>On 08/16/2023 at 9:33 AM, EI #12, the Dietary Manager, was interviewed. EI #12 was asked the problem with staff going from working on the dirty side of the dishmachine to the clean side of the dishmachine without washing their hands at a hand washing sink. EI #12 said, cross contamination.</p> <p>During an interview on 08/16/2023 at 9:56 AM, EI #7, the Dietary Supervisor, said cross contamination was the problem with staff going from working on the dirty side of the dishmachine to the clean side without washing their hands at a hand washing sink. EI #7 further stated, they have been trained, but sometimes people did not grasp the importance.</p> <p>During a telephone interview on 08/16/2023 at 11:23 AM, EI #10, the Registered Dietitian said, potential for cross contamination was the concern with staff going from the dirty side of the dishmachine to the clean side without washing their hands at a hand washing sink.</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  015217	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  08/16/2023
NAME OF PROVIDER OR SUPPLIER  Birmingham Nursing and Rehabilitation Ctr LLC		STREET ADDRESS, CITY, STATE, ZIP CODE  1000 Dugan Avenue Birmingham, AL 35214	
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 0880</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide and implement an infection prevention and control program.</p> <p>21055</p> <p>Based on observations and interviews, the facility failed to ensure Employee Identifier (EI) #6, a Certified Nursing Assistant (CNA), washed or sanitized her hands during the delivery of the dinner meal trays on 08/13/2023.</p> <p>This affected the residents in Room Locators (RL) #'s 1-4, on one of two units at the facility.</p> <p>Findings Include:</p> <p>On 08/13/2023 at 6:11 PM, the dinner meal cart was delivered to the North Hall where RL #1-#4 were located.</p> <p>On 08/13/2023 at 06:13 PM, EI #6 entered RL #1 with a dinner tray. EI #6 was not observed to sanitize her hands before removing the tray from the meal cart.</p> <p>On 08/13/2023 at 6:14 PM, EI #6 went back to the meal cart, and did not sanitizer her hands when exiting RL #1. EI #6 went to the meal cart, removed another tray and took it into RL #1. EI #6 did not sanitize her hands before removing the dinner tray from the meal cart.</p> <p>On 08/13/2023 at 6:15 PM, EI #6 exited RL #1 and went back to the meal cart, and without sanitizing he hands, removed another meal tray from the cart. EI #6 took the meal tray into RL #2.</p> <p>On 08/13/2023 at 6:17 PM, EI #6 exited RL #2, did not sanitize her hands, and removed another tray from the meal cart. EI #6 took the meal tray into RL #3.</p> <p>On 08/13/2023 at 6:18 PM, EI #6 exited RL #3 and did not sanitize her hands.</p> <p>On 08/13/2023 at 6:19 PM, EI #6 removed another meal tray from the meal cart, without sanitizing hands, and took the tray into RL #4. EI #6 returned to the meal cart, removed another try and took the tray into RL #4 without sanitizing her hands before removing the meal tray from the meal cart.</p> <p>On 08/13/2023 at 6:20 PM, EI #6 exited RL #4 with a dinner plate in her hand and walked off floor.</p> <p>On 08/13/2023 at 6:23 PM, EI #6 came back to the hall with a residents meal tray and took the tray into RL #4.</p> <p>On 08/13/2023 at 6:26 PM, an interview was conducted with EI #6. When asked what should she do before removing a tray from the meal cart, and after exiting the resident's room after setting up the tray, EI #6 said, she should wash her hands. The surveyor asked EI #6 why did she not wash or use hand sanitizer on her hands when she was observed passing out the dinner meal trays. EI #6 said, she did not know. When asked what was there a potential for when hands were not sanitized between the passing out of meal trays, EI #6 said, germs could be spread.</p> <p>(continued on next page)</p>		

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NAME OF PROVIDER OR SUPPLIER  Birmingham Nursing and Rehabilitation Ctr LLC		STREET ADDRESS, CITY, STATE, ZIP CODE  1000 Dugan Avenue Birmingham, AL 35214	
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F 0880  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	On 08/16/2023 at 12:05 PM, the surveyor conducted an interview with EI #2, the Director of Nursing (DON). When asked when should staff sanitize their hands during meal times, EI #2 said, between passing of each tray. EI #2 said, when hands were not sanitized properly when passing meal trays there was a potential for spreading germs.		