

Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>125055</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>10/08/2021</b>
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NAME OF PROVIDER OR SUPPLIER  <b>HI'OLANI CARE CENTER AT KAHALA NUI</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>4389 MALIA STREET HONOLULU, HI 96821</b>
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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) COMPLETE DATE
4 000	Initial Comments  A relicensing survey was conducted by the Office of Health Care Assurance on October 05, 2021 to October 07, 2021. The facility was not in substantial compliance with 42 CFR 483 subpart B. Upon entrance, there were 8 residents. Of the facility's 60 licensed beds, 20 were Medicare beds.	4 000		
4 159	11-94.1-41(a) Storage and handling of food  (a) All food shall be procured, stored, prepared, distributed, and served under sanitary conditions.  (1) Dry or staple food items shall be stored above the floor in a ventilated room not subject to seepage or wastewater backflow, or contamination by condensation, leakages, rodents, or vermin; and  (2) Perishable foods shall be stored at the proper temperatures to conserve nutritive value and prevent spoilage.  This Statute is not met as evidenced by: Based on observations, staff interview, and record review, the facility failed to prepare and serve cold food at appropriate temperatures as it relates to food safety requirements. The deficient practice has the potential to place residents residing in the facility at risk for foodborne illness. Foods not held at appropriate temperatures may promote the growth of pathogens that cause foodborne illness.  Findings Include: During an observation on 10/07/21 at 11:42 a.m., five cartons of thickened juice were half submerged in a plastic bin of ice in the resident	4 159	The procedure of placing containers of thickened juice were updated to include keeping the ice bath refreshed with new ice, and keeping the thickened beverages in the refrigerator until just prior to serving. The juice machine vendor was called to provide servicing to the juice machine to ensure that the appropriate temperatures are maintain while the juice is in the machine and at the time of dispensing. The Dining Supervisor will conduct daily checks of the juice temperatures. The Executive Check, Director of Dining Services, Dining Supervisor and	10/15/21

Office of Health Care Assurance  
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE  
Electronically Signed

TITLE

(X6) DATE  
10/25/21

Hawaii Dept. of Health, Office of Health Care Assurance

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4 159	<p>Continued From page 1</p> <p>dining room. The ice in the bin was half melted. The Dietary Supervisor (DS) performed temperature checks of the thickened cranberry juice and thickened apple juice at the request of the surveyor. The thickened cranberry juice measured at 44.5 degrees Fahrenheit. The thickened apple juice measured at 50 degrees Fahrenheit. The DS changed out the melted ice in the bin with new ice. At 11:53 a.m. the thickened apple juice temperature measured at 49.8 degrees Fahrenheit.</p> <p>During an observation on 10/07/21 at 11:57 a.m. in the kitchen service area, the DS performed a temperature check on orange juice from the juice machine at the request of the surveyor. The orange juice measured at 47.8 degrees Fahrenheit with ice in the cup.</p> <p>In an interview with DS on 10/07/21 at 11:42 a.m., the DS stated that the juice from the juice machine and the thickened juice should be at 41 degrees Fahrenheit or lower. The DS stated the thickened juice is taken from the fridge and put outside in the ice bin before meals. The temperature of the thickened juice isn't measured. Only the temperature of juice from the juice machine is taken before meal service. After meal service, the thickened juice cartons are put back into the fridge and used before the 7 days expiration date.</p> <p>In a record review on 10/07/21 at 11:42 a.m., the facility's temperature log of the kitchen service area indicated that the temperatures of milk, juice, coffee, and fruits were measured daily. The temperature for juice on 10/7/21 for lunch was documented at 40 degrees Fahrenheit. The temperature log states that acceptable temperature ranges of milk, juice and fruits is 41</p>	4 159	Registered Dietitian will ensure that appropriate temperatures are maintained by spot checking temperatures.	

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4 159	Continued From page 2  degrees Fahrenheit and below.	4 159		
4 161	<p>11-94.1-41(c) Storage and handling of food</p> <p>(c) Hand-washing facilities, including hot and cold water, soap, and paper towels adjacent to the work areas shall be provided.</p> <p>This Statute is not met as evidenced by: Based on observation and interview, the facility failed to follow proper handwashing techniques as it relates to food safety requirements. Antimicrobial gel (hand hygiene agent that does not require water) cannot be used in place of proper handwashing techniques in a food service setting.</p> <p>Findings Include: During an observation in the kitchen service area on 10/07/21 at 11:22 a.m., a dietary aide (DA) removed and threw away her gloves after placing food trays in the steam table. She then used antimicrobial gel to clean her hands and then proceeded to put on new gloves and plate food.</p> <p>In an interview with the Director of Dining (DOD) in the kitchen on 10/05/21 at 09:00 a.m., DOD stated, kitchen staff wash their hands with soap and water first. They can use hand sanitizer after washing their hands.</p> <p>The deficient practice has the potential to place residents residing in the facility at risk for foodborne illness.</p>	4 161	<p>The procedure of placing containers of thickened juice were updated to include keeping the ice bath refreshed with new ice, and keeping the thickened beverages in the refrigerator until just prior to serving. The juice machine vendor was called to provide servicing to the juice machine to ensure that the appropriate temperatures are maintain while the juice is in the machine and at the time of dispensing. The Dining Supervisor will conduct daily checks of the juice temperatures. The Executive Check, Director of Dining Services, Dining Supervisor and Registered Dietitian will ensure that appropriate temperatures are maintained by spot checking temperatures.</p>	10/11/21