

Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>125063</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>09/23/2022</b>
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NAME OF PROVIDER OR SUPPLIER  <b>15 CRAIGSIDE</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>15 CRAIGSIDE PLACE HONOLULU, HI 96817</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	<p>Initial Comments</p> <p>A state relicensure survey was conducted by the Office of Health Care Assurance on 09/20/22 -09/23/22. The facility was found not to meet the requirements at Hawaii Administrative Rules, Title 11, Chapter 94.1, Nursing Facilities.</p> <p>The census was 41 residents at the time of entrance.</p>	4 000		
4 159	<p>11-94.1-41(a) Storage and handling of food</p> <p>(a) All food shall be procured, stored, prepared, distributed, and served under sanitary conditions.</p> <p>(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</p> <p>(2) Perishable foods shall be stored at the proper temperatures to conserve nutritive value and prevent spoilage.</p> <p>This Statute is not met as evidenced by: Based on observation and interview the facility failed to store and label food in accordance with professional standards for food service safety. Residents (R) risk serious complications from foodborne illness as a result of their compromised health status. Unsafe and/or unsanitary food handling practices represent a potential source of pathogen exposure for all residents at the facility.</p> <p>Findings include:</p> <p>On 09/20/22 at 08:17 AM, the state agency (SA)</p>	4 159	<p>15 Craigsid is committed to ensure that residents will remain safe and ensure highest quality of care.</p> <p>On 9/23/202, identified thawed egg whites without proper labeling were discarded to prevent residents from consuming potentially expired food. In addition, no residents were identified with symptoms resulting from food borne illness.</p> <p>On 10/4/2022 the Chef and Dietician</p>	10/7/22

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

Electronically Signed

TITLE

(X6) DATE  
10/07/22

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4 159	<p>Continued From page 1</p> <p>did an initial tour of the kitchen with the Food Service Supervisor (FSS). SA observed several cartons of egg whites in the walk-in refrigerator with no manufacturer expiration dates. When asked, the FSM was unable to verbalize how long the egg whites are good for.</p> <p>On 09/23/22 at 09:55 AM, the SA conducted a follow-up tour of the kitchen with the FSM. In the outside walk-in refrigerator, the SA observed two (2) large metal trays with approximately 9 to 12 cartons of egg whites per tray. The cartons read "frozen egg product." Most cartons were labeled with a handwritten date of 09/12/22, with one carton labeled 09/19/22. The FSS stated staff write the date of receipt on the cartons. Confirmed cartons were received on 09/12/22 and 09/19/22. When asked again about the expiration dates for the egg whites, the FSS was unable to verbalize an answer, stating "I'm not sure ...we keep them frozen in here."</p> <p>The SA picked up a carton and indicated that it was fully thawed. The FSS was surprised they were not frozen. The SA turned the carton to the side and observed storage instructions that read:</p> <p>"STORAGE</p> <p>KEEP FROZEN Use within 3 days after thawing Keep unused portion refrigerated Do not re-freeze."</p> <p>Upon reading this, the FSS stated "I didn't know about that suggestion." SA informed the FSS that storage instructions are not suggestions, and it is a deficient practice to not be following them. The FSS agreed and stated he would discard all the thawed cartons.</p>	4 159	<p>reviewed the storage recommendation of the frozen eggs and confirmed that dates must be added to the label which shows in addition to received date, both the date pulled from frozen and discard date.</p> <p>On 10/4/2022 the Chef and Dietician confirmed that all egg whites being stored in the refrigerator were labelled with a received date, pulled from frozen date and discard date.</p> <p>On 10/5/2022 the Chef and Dietician reviewed the storage recommendation of all received food products that are required to be frozen and discarded at a specific date after being thawed. For these identified foods, a protocol was updated to provide quick reference to staff to ensure both the pull date and discard date are labelled on the product per manufacture instructions. Please see attached Labelling Protocol.</p> <p>On 10/5/2022 the Dining Protocol (Labelling) was updated to ensure that all foods that are stored frozen and pulled for storage are labelled according to manufacture instructions. Please see the attached updated Dining protocol (labelling).</p> <p>On 10/6/2022 the Dining Services Team were trained on the updated Dining Protocol (labelling). Please see the attached training acknowledgement form (TAF).</p>	

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4 159	Continued From page 2  On 09/23/22 at 10:15 AM, a food service worker informed the SA that the usual process of receipt for the frozen egg whites is to receive them frozen and to label each carton with the date of receipt, then place them in the freezer. Because they go through so many egg whites, they will pull whole trays and place them in the refrigerator to thaw, but unfortunately it is not their current practice to label when they are being pulled for thawing. The food service worker and the FSS both acknowledged that without labeling when they were pulled for thawing, there is no way to ensure the egg whites are being used within 3 days as per the storage instructions.	4 159	Effective 10/7/2022 and ongoing, a monthly random audit will be completed by Chef, Dietician and/or Designee to ensure compliance with labelling of foods. The monthly audit will occur for 6 consecutive months and then transition to a quarterly audit. Findings from this audit will be reviewed and shared during the facilities quality assurance program. Please see attached sanitation audit.	