



F812 Food Safety Requirements

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F-TAG LEADERBOARD

1 F0884 NHSN Reporting

2 F0689 FREE OF ACCIDENTS

3 F0080 INFECTION PREVENTION

4 F0684 QUALITY OF CARE

5 F0812 FOOD STORAGE/PREP/SERVE

6 F0656 DEV/IMP COMP CARE PLANS

7 F0677 ADL CARE

8 F0761 LABEL/STORE DRUGS BIOLOGICALS

9 F0686 PRESSURE ULCERS

10 F0609 REPORTING ALLEGED VIOLATIONS

Learning Objectives

1. Review of the Regulation for Food Safety- F812
2. Identify deficient practices based on publicly reported surveys
3. Process to Monitor- Using the CMS Pathway

Federal Rules § 483.60 Food Safety Requirements.

- **Food safety requirements. The facility must**
 - Procure food from sources approved or considered satisfactory by federal, state or local authorities.
 - This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.

[SOM - Appendix PP \(cms.gov\) Pg. 646-666](#)

F812 Regulation- Continued

- 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.
- This provision does not preclude residents from consuming foods not procured by the facility.
- Store, prepare, distribute and serve food in accordance with professional standards for food service safety.

Key Elements

Procure, store, handle, prepare, distribute, and serve food in accordance with the standards summarized in this guidance; **or**

- Maintain Potential Hazardous Food (PHF)/ Temperature Control for Safety (TCS) foods at safe temperatures:

Cold: at or below 41 degrees F (for cold foods)

Hot: at or above 135 degrees F (for hot foods)

- Except during preparation, cooking, or cooling, ensure that PHF/TCS food plated for transport was not out of temperature control for more than four hours from the time it is plated; **or**

Key Elements

- Store raw foods (e.g., meats, fish) in a manner to reduce the risk of contamination of cooked or ready-to-eat foods; **or**
- Cook food to the appropriate temperature to kill pathogenic microorganisms that may cause foodborne illness; **or**
- Cool food in a manner that prevents the growth of pathogenic microorganisms; **or**

Key Elements

- Utilize proper personal hygiene practices (e.g., proper hand washing and the appropriate use of gloves) to prevent contamination of food; and
- Use and maintain equipment and food contact surfaces (e.g., cutting boards, dishes, and utensils) to prevent cross-contamination.

F812 Hair nets

- Food service staff must wear hairnets when:

Cooking

Preparing

Assembling food –stirring pots, assembling the ingredients of salad

- Food service staff do not need to wear hairnets when distributing foods to residents at the dining tables or when assisting residents to dine.



Dishwasher Monitor & Record

Dishwashers use Heat or Chemical Sanitization Methods

High Temperature Dishwasher (heat sanitization):

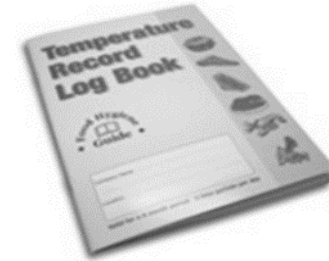
- Wash - 150-165 degrees F
- Final Rinse - 180 degrees F

(160 degrees F at the rack level/dish surface reflects 180 degrees F at the manifold, which is the area just before the final rinse nozzle where the temperature of the dish machine is measured); or 165 degrees F for a stationary rack, single temperature machine.

Low Temperature Dishwasher (chemical sanitization):

- Wash - 120 degrees F; and
- Final Rinse - 50 ppm (parts per million) hypochlorite (chlorine) on dish surface in final rinse.

Chemical solution – testing at least once per shift to maintain correct concentration



Other Tags that may be cross referenced

F801, Dietary Services - Staffing – does the facility employ or consult with qualified dietician?

F880, Infection Control - Investigation control and prevention of foodborne illness and proper hand washing.

F908, Maintain All Essential Equipment – Equipment in safe operating condition: Refrigerators, mobile food carts, tray line equipment, freezers, dishwashers, ovens, stoves, and ranges.



QAPI Process

You must complete a QAPI process for any issues that are identified.

F867, F868, Quality Assessment and Assurance are identified dietary concerns addressed through Quality Assessment and Assurance committee.

QAPI resource:

<https://qi.ipro.org/nursing-centers/ncr-qapi>



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F813 Food Brought into Facility

Food Safety Requirements:

- The facility must have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption.
- Personal refrigerators under F813 and Life Safety.
- Residents and Families received policy –do they understand and was safe food handling explained?
- If staff assist with reheating, preparation, or food storage of the food, do they understand safe food handling practices? (F812)

Surveyor Findings of Deficient Practice



Date and Labeling Food:

It was determined that the facility failed to maintain proper kitchen sanitation practices and properly label, date and store potentially hazardous foods in a safe and sanitary environment to prevent the development of food borne illness. This deficient practice was evidenced by:

- In the walk-in refrigerator the following was observed: There were multiple closed cases of 4-ounce health shakes that had received dates but no thaw dates including an opened case which had a variety of 4-ounce health shakes which were not individually labeled.
- The Food Service Director (FSD) stated the cases were pulled from the freezer yesterday but stated unless a pull or thaw date was indicated on the case he could not be sure how long the health shakes were good for because they were only good for 14 days once thawed.

Date and Labeling- Continue

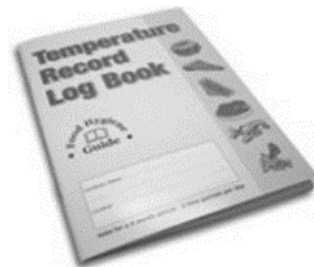
- There were two opened five-pound packages of sliced American cheese that had a received date but no open date. The FSD stated that the cheese was good for seven days once opened but could not be sure if the cheese was still good since there was no open date.
- There were multiple undated unopened bags of frozen sliced zucchini, chopped spinach, and broccoli florets. The FSD stated that without indication of dates he could not be sure when they were received and could not effectively ensure first in first out (FIFO) for food quality and safety. All items were thrown out.



Surveyor Findings of a Deficient Practice

Sanitation buckets – incorrect concentration

- 9:05 AM- E30 (Cook) tested the sanitizer level of the solution in a red sanitizing bucket. When E30 tested the sanitizing solution, the test strip indicated that the level of chemical concentration in the bucket was not sufficient to provide proper sanitization.



Survey Findings of Environmental concerns

Environmental Areas: Cracked flooring, fans with dust and other findings

The facility failed to ensure foods were stored and/or prepared under sanitary conditions. Findings include:

- The following observations were made during the initial tour of the kitchen
 - The meat slicer was observed sitting under a prep table. Much of the slicer was coated in a sticky white film.
 - The vent hood over the main stove was soiled with grease and dust.
 - The steam table is heavily soiled with stuck on dripped food, grease and dust.
 - A microwave on a kitchen shelf is heavily soiled with spilled foodstuffs.

Surveyor Findings of Environmental Issues (con't)

- Two fans operating in the walk-in refrigerator are heavily soiled with dust. The dust was observed flying off the fans into the refrigerator space.
- There are two blender bases on a food prep table soiled with dust and grease.
- Structural pillar that had broken drywall and missing and broken tiles.
- There were broken and missing tiles adjacent to the microwave.
- A visibly soiled spoon was served with resident room tray A14.

Temperature Findings



Temperature logs were not maintained to proper temperature

Actual surveyor findings: Temperature log on unit refrigerator not maintained and temps too high.

Food Storage Refrigerator Temps log sheet revealed the following documentation:

- Fridge - Maintain at 36 - 41 degrees and a notation at the bottom ****MAINTENANCE TO BE CONTACTED IF TEMP IS OUT OF RANGE****.
- The log sheet included columns to record the Fridge temp, Freezer temp, the initials of the person recording the reading and a comments section.
- Temperature log failed to reveal documentation to indicate that maintenance had been notified regarding the elevated temperatures recorded on June 12 through 15.

Infection Control

Infection Control under F812

- Dietary staff failed to follow standard infection control guidelines by having personal belongings in the kitchen by the food plating area.
 - Observation was made while in the kitchen of an employee's phone and keys sitting inside a green food caddy next to the food plating area.

Surveyor Observations

- Do your processes match your policy and procedure?
- Can your staff verbalize and demonstrate the proper procedures?
- Do you have temperature logs? Are they complete?
- Do the temperature logs have temps outside of appropriate temps for cold or hot? What documentation do you have to support your process?

Pathway CMS 20055 Kitchen

DEPARTMENT OF HEALTH AND HUMAN SERVICES
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Kitchen/Food Service Observation

Kitchen/Food Service Observation: Complete the initial brief kitchen tour upon arrival at the facility, with observations focused on practices that might indicate potential for foodborne illness. Make additional observations throughout the survey process in order to gather all information needed. Refer to the current FDA Food Code as needed.

Initial Brief Tour of the Kitchen: Review the first two CEs to ensure practices prevent foodborne illness.

- Potentially hazardous foods, such as beef, chicken, pork, etc., have not been left to thaw at room temperature.
- Food items in the refrigerator(s) are labeled or dated.
- Potentially hazardous foods such as uncooked meat, poultry, fish, and eggs are stored separately from other foods (e.g., meat is thawing so that juices are not dripping on other foods).
- Hand washing facilities with soap and water are separate from those used for food preparation.
- Staff are practicing appropriate hand hygiene and glove use when necessary during food preparation activities, such as between handling raw meat and other foods, to prevent cross-contamination.
- Cracked or unpasteurized eggs are not used in foods that are not fully cooked (per observation or interview).
- Food is prepared, cooked, or stored under appropriate temperatures and with safe food handling techniques.
- Staff are employing hygienic practices (e.g., not touching hair or face without hand washing) and then handling food.
- Facility staff are wearing hair restraints (e.g., hairnet, hat, and/or beard restraint) to prevent hair from contacting food, per current Food Code requirements.*

1. During the initial brief tour, are foods stored and/or prepared under sanitary conditions? Yes No F812

2. During the initial brief tour, does the facility *store*, prepare, distribute, *and serve* food in a manner that prevents foodborne illness to the residents? Yes No F812

Long Term Care Survey Critical Element Pathway

CMS 20055 and 20053

- **Medicare and Medicaid Programs; Reform of Requirements for Long-Term Care Facilities**

<https://www.cms.gov/medicare/provider-enrollment-and-certification/guidanceforlawsandregulations/nursing-homes>

Scroll down to downloads

Click on Survey Resources 10-26-22 (zip)

Click on LTC Survey Pathways

Scroll down and click on CMS 20055 – Kitchen/Food Service Observations; CMS 20053 Dining Observation



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We're Here to Help!

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