

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

PRINTED: 11/19/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315524	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED C 12/10/2020
NAME OF PROVIDER OR SUPPLIER LAUREL BROOK REHABILITATION AND HEALTHCARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 3718 CHURCH ROAD MOUNT LAUREL, NJ 08054		
(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	
F 000	INITIAL COMMENTS COMPLAINT #: NJ 141624 CENSUS: 172 SAMPLE SIZE: 4 THE FACILITY IS NOT IN COMPLIANCE WITH THE REQUIREMENTS OF 42 CFR PART 483, SUBPART B, FOR LONG TERM CARE FACILITIES, BASED ON THIS COMPLAINT VISIT.	F 000			
F 812 SS=D	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (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. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §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: COMPLAINT # NJ 141624	F 812	Preparation and/or execution of this plan of correction does not constitute an	12/22/20	

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

TITLE

(X6) DATE

Electronically Signed

12/18/2020

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>Based on observation, interview, and record review, it was determined that the facility failed to store potentially hazardous foods in a manner to prevent food borne illness as evidenced by the following:</p> <p>On 12/10/2020 at 10:03 AM, the surveyor toured the walk-in refrigerator with the Dietary Director (DD) and observed the following:</p> <ol style="list-style-type: none"> One opened case of bacon labeled keep frozen. The case contained no date of when received, thawed, or when to use by. One case of ground beef labeled received 11/30/2020. The vacuum sealed packaging contained a red clear color liquid and no foul smell. The DD stated that the ground beef was frozen after delivery and pulled to the refrigerator at a later date. The package contained no pull or use by dates. One case containing three large pork loins labeled received 11/24/2020. Two of the three packages contained a red clear liquid and no foul smell. The DD stated that the pork was frozen after delivery and pulled to the refrigerator at a later date. The package contained no pull or use by dates. <p>At 10:20 AM, the Vice President of Dining Services (VPDS) stated that all foods should be labled and dated when to use by. The VPDS stated that the facility followed the United States Department of Agriculture (USDA) and the United States Food and Drug Administration's (FDA) guidance on refrigerator and freezer storage.</p>	F 812	<p>admission or agreement by the Provider of the truth of the facts alleged or conclusion set forth in the Statement of Deficiencies. This plan of correction is prepared and/or executed because the provisions of Federal and State Laws require it.</p> <p>On 12/10/2020, the opened case of bacon, case of ground beef, and case containing three large pork loins identified in the Statement of Deficiencies were discarded by the Food Service Director (FSD)/designee. An audit of all food storage was conducted and completed by the FSD/designee on 12/10/2020 to ensure all foods are properly stored, labeled, and dated. Items were discarded as indicated. No residents were impacted by the deficient practice noted in the Statement of Deficiencies.</p> <p>On 12/10/2020 and 12/14/2020 all dietary staff were in-serviced by the Vice President of Dining Services and the FSD on storing potentially hazardous foods in a manner to prevent food borne illness, including properly storing, dating, and labeling of foods.</p> <p>FSD/designee will conduct regular audits to assure that hazardous food items are stored in a manner to prevent food borne illness, including assuring that foods are properly stored, labeled, and dated. The audits will be conducted as follows: Five days a week for four weeks. Then, two days a week for four weeks. After that, one day a week for 4 weeks. The FSD/Designee will review the results of the audits, including actions taken for any identified issues, at the monthly Quality</p>		

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F 812	Continued From page 2 At 2:30 PM, the surveyor discussed these findings with the Licensed Nursing Home Administrator, Director of Nursing, Regional Director Clinical Services, Regional Operator, and VPDS. The VPDS stated that all the meats in question were immediately discarded. A review of the facility's undated "Food Receiving" Policy included; all foods in the refrigerator or freezer will be covered, labeled and dated "use by" date. A review of the FDA's Refrigerator and Freezer Storage Chart dated March 2018, which was provided by the VPDS included that fresh meats could be stored in the refrigerator for 3-5 days. NJAC 8:39-17.2(g)	F 812	Assure Performance Improvement meeting. The audits will continue for a period of at least three months or until the Quality Improvement Performance Improvement Committee has identified substantial compliance.	