

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

PRINTED: 02/10/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315292	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 12/20/2019
NAME OF PROVIDER OR SUPPLIER APPLEWOOD ESTATES			STREET ADDRESS, CITY, STATE, ZIP CODE APPLEWOOD DRIVE FREEHOLD, NJ 07728		
(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 STANDARD SURVEY: 12/20/19 CENSUS: 41 SAMPLE SIZE: 12 The facility is not in substantial compliance with the requirements of 42 CFR Part 483, Subpart B, for long term care facilities.	F 000			
F 812 SS=E	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: Based on observation, interview and review of facility documents, it was determined that the facility failed to serve food in a safe and sanitary manner to address the risk of development of	F 812	Corrective Action: The facility failed to serve food in a safe and sanitary manner to address the risk of development of food-borne illness. Food	1/2/20	

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

TITLE

(X6) DATE

Electronically Signed

12/30/2019

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 food-borne illness.</p> <p>This deficient practice was evidenced by the following:</p> <p>During the lunch meal service in the main dining room on 12/18/19, the surveyor observed the following:</p> <p>At 12:17 PM, Dietary Aide (DA) #1 was behind the steamtable preparing sandwiches with gloves donned. The main meal was cheese steak on a hoagie roll and the alternate was a ham salad sandwich. DA #1 picked up residents' meal tickets in between sandwich preparation without doffing gloves, handwashing and re-donning gloves. DA #1 cut a grilled cheese sandwich with the same gloved hands.</p> <p>At 12:26 PM, DA #1 touched the outside bag and the twist tie of the whole wheat bread to retrieve bread for sandwiches with the same gloved hands. She then cut another grilled cheese sandwich.</p> <p>At 12:29 PM, DA #1 again touched the outside of the whole wheat bread bag; at 12:34 PM, she touched the bag of hoagie rolls; at 12:36 PM she touched the bag of rye bread; and at 12:36 PM, DA #1 opened the bag of hot dog buns. During this time, she continued to touch the bread and prepare items with the same gloved hands that continued to touch the residents' meal tickets.</p> <p>At 12:39 PM, DA #1 cut another grilled cheese sandwich using the same gloved hands.</p> <p>At 12:40 PM, DA #1 prepared and cut up a half of a tuna salad sandwich using the same gloved</p>	F 812	<p>service workers were in-serviced on 12/20/19 on Policy for Safe Food Handling, Food Production, Dining Services Management and Dining Room Service.</p> <p>Residents Having The Potential: All residents have the potential of deficient practice of improper distribution and service in accordance with food service safety.</p> <p>Measure Put into Place: Director of Food Services/Designee will complete random observations to ensure food is served using current safe food handling practices. Observation of safe food handling will include but not limited to; proper hand washing, donning of gloves, use of utensils and touching of bread bags and twist ties. Food service workers found to be noncompliant with safe food handling will be addressed immediately and in-serviced as needed. This observation will be completed and documented twice weekly for 6 months.</p> <p>Corrective Measures Monitored: Director of Food Services/Designee will present findings of random observations of safe food handling to QAPI on a monthly basis for 6 months. All Dining staff will be in-serviced on a annual basis and as needed on Policy for Safe Food Handling, Food Production, Dining Services Management, Dining Room Service and other policies deemed appropriate.</p>		

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F 812	<p>Continued From page 2 hands.</p> <p>During the course of lunch meal service, DA #1 prepared 20 different types of sandwiches whereby she touched the bread and intermittently touched the outside bag of assorted breads and residents' meal tickets without changing gloves or performing hand hygiene the entire time.</p> <p>During an interview with the surveyor on 12/19/19 at 9:15 AM, the Registered Dietitian (RD) stated that staff should wash their hands prior to donning gloves. She further stated that when preparing food, if the staff touched a non food item the gloves would become contaminated and would need to be changed before touching food again. The RD also stated that if the staff touched the residents' meal tickets with gloved hands, the staff would have to change their gloves before returning to food preparation.</p> <p>During an interview with the surveyor on 12/19/19 at 9:40 AM, the Assistant Food Service Director stated that staff used gloves to prepare food and if they were to touch something else such as a refrigerator handle or the residents' meal tickets, the staff should have changed gloves. They should not have gone back to preparing and touching "ready to eat" foods such as sandwiches.</p> <p>During an interview with the surveyor on 12/19/19 at 11:03 AM, the Food Service Director (FSD) stated that gloves should be worn for food handling and should be changed between tasks and anytime the gloves became contaminated. He further stated that the staff should have changed their gloves after touching the residents' meal tickets and before going back to food</p>	F 812			

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F 812	<p>Continued From page 3 preparation. The FSD also stated that it posed an opportunity for contamination.</p> <p>During an interview with the surveyor on 12/20/19 at 9:21 AM, DA #2, in the presence of DA #1, stated that staff should have changed gloves when preparing sandwiches if they touched the residents' meal tickets to prevent cross contamination.</p> <p>Review of an undated, "Dining Services Management," policy reflected that gloves were used for food activity and hands should be washed before and after gloves were used. It further reflected that gloves should be changed between tasks and after exposure to all non-food related activity.</p> <p>NJAC 8:39-17.2 (g)</p>	F 812			