

New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: AL12001	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 01/26/2022
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NAME OF PROVIDER OR SUPPLIER CARE ONE AT EAST BRUNSWICK ASSISTED L	STREET ADDRESS, CITY, STATE, ZIP CODE 664 CRANBURY ROAD EAST BRUNSWICK, NJ 08816
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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
A 000	<p>Initial Comments</p> <p>Initial Comments: Type of Survey: Standard with Covid-19 Focused Infection Control</p> <p>Census: 58</p> <p>Sample Size: 5</p> <p>The facility is not in substantial compliance with all of the standards in the New Jersey Administrative Code 8:36, Standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs. The facility must submit a plan of correction, including a completion date for each deficiency and ensure that the plan is implemented. Failure to correct deficiencies may result in enforcement action in accordance with provisions of New Jersey Administrative Code Title 8, Chapter 43E, Enforcement of Licensure Regulations.</p> <p>A COVID-19 Focused Infection Control Survey was conducted by the State Agency on 01/26/2022. The facility was found to be in compliance with the New Jersey Administrative Code 8:36 infection control regulations standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs and Centers for Disease Control and Prevention (CDC) recommended practices to prepare for COVID-19.</p>	A 000		
A 891	<p>8:36-10.5(a) Dining Services</p> <p>(a) The facility and personnel shall comply with the provisions of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending</p>	A 891		

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

TITLE

(X6) DATE

03/07/22

New Jersey Department of Health

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A 891	<p>Continued From page 1</p> <p>Machines Chapter XII of the New Jersey Sanitary Code.</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation, interview, and review of facility policy, it was determined that the facility failed to ensure food were prepared and served under sanitary condition and that the sanitizing solutions utilized by the facility to clean food preparation areas, surfaces, and utensils were properly diluted with concentrations that were in accordance with the provisions of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines Chapter XII of the New Jersey Sanitary Code. This deficient practice placed the highly susceptible population/residents' health and safety at risk for food-borne illnesses.</p> <p>Findings included:</p> <p>Reference: N.J.A.C. 8:24-1.5 "Definitions: For the purpose of this chapter, the following words, phrases, names and terms shall have the following meanings, unless the context clearly indicates otherwise... Sanitization means the application of cumulative heat or chemicals on cleaned food contact surfaces that, when evaluated for efficacy, is sufficient to yield a reduction of five</p>	A 891		

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A 891	<p>Continued From page 2</p> <p>logs, which is equal to a 99.999% reduction of representative disease microorganisms of public health importance." "Risk Type 3 Food establishment means any retail food establishment that has an extensive menu which requires the handling of raw ingredients...and prepares and serves potentially hazardous foods including the extensive handling of raw ingredients; and whose primary service population is a highly susceptible population...."</p> <p>N.J.A.C. 8:24-4.7 "Sanitization of equipment and utensils (a) Equipment food-contact surfaces and utensils shall be sanitized. (b) Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. (c) After being cleaned, equipment food-contact surfaces and utensils shall be sanitized... 3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion... using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing... iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5."</p> <p>N.J.A.C. 8:24-4.8 "Manual warewashing equipment (a) Manual warewashing, sink compartment requirements shall include the following: 1. A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils... (k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided...(l) Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device... An exposure time used in relationship with a combination of temperature, concentration,</p>	A 891		

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A 891	<p>Continued From page 3</p> <p>and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5."</p> <p>N.J.A.C. 8:24-4.8 (j) 3-5 and N.J.A.C. 8:24 (k) (l), revealed the following, " ... A quaternary ammonium compound solution shall: i. Have a minimum temperature of 75°F; ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label; 4. If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or 5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling. (k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. (l) Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device"</p> <p>1. On 01/26/2022 at 10:08 AM, dietary staff were observed in the facility's main kitchen. The observation revealed that Dietary Aide (DA) #1 cleaned the food preparation countertops in the kitchen with a solution in a red bucket labelled, "Sanitizer." On 01/26/2022 at 10:10 AM, the surveyor observed DA #1 tested the sanitizing solution from the red bucket, using a test strip which was orange in color and was represented by zero (0) in accordance with the manufacturer's calibration instructions. The strip was expected to change from orange to other colors which were</p>	A 891		
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A 891	<p>Continued From page 4</p> <p>calibrated at varying concentrations. After testing the sanitizing solution concentration using the test strip, DA #1 stated that the color of the test strip did not change and remained orange in color</p> <p>At 10:14 AM, DA #1 then tested the sanitizing solution in the "Sanitizer" compartment of the three-compartment sink which yielded the same result. DA #1 reported that when tested, the sanitizing solution did not change the color of the test strip.</p> <p>On 01/26/2022 at 10:18 AM, during a follow-up interview, DA #1 stated that checking the sanitation solution in the sanitation bucket and the three-compartment sink for appropriate concentration was the responsibility of all dietary staff.</p> <p>Upon further interview, DA #1 told the surveyor that there was no system in place with which the facility logged any prior recording of the readings of the sanitizing solutions. DA #1 stated that she received training on how to check the concentration of the sanitizing solution.</p> <p>On 01/26/2022 at 3:04 PM, the surveyor interviewed the Food Service Director (FSD) and the Administrator. The FSD stated that it was the individual dietary staff's responsibility to ensure that the sanitizing solution was changed as needed to maintain the recommended concentration. The FSD stated that the sanitizing solution needed to be at a minimum of 150 PPM to achieve and perform its sanitizing effect and function. The FSD stated that proper sanitizing concentration of the solution would effectively remove and prevent the accumulation of food residues, which could decompose and cause the rapid development of food poisoning organisms</p>	A 891		
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A 891	<p>Continued From page 5</p> <p>or toxins. He acknowledged that the sanitizing solution did not change the color of the test strip, and that DA #1 used the sanitizing solution to clean the food prep areas and had utensils in the sanitation compartment of the three-compartment sink. The FSD stated that the consequence of the findings was that the food prep surfaces, and other utensils were not sanitized appropriately and could result in the spread of food-borne infection across the facility.</p> <p>The Administrator stated that everyone ate food served from the kitchen and that a breach in infection control practice in the kitchen, could affect the entire population of the facility,</p> <p>The surveyor's review of the facility's policy, titled, "Sanitization," dated 05/02/2018, revealed this instruction, "Sanitizing of environmental surfaces must be performed with one of the following solutions: ...b. 150-200 ppm [parts per million] quaternary ammonium compound (QAC)"</p>	A 891		

STATE FORM: REVISIT REPORT

PROVIDER / SUPPLIER / CLIA / IDENTIFICATION NUMBER AL12001	MULTIPLE CONSTRUCTION A. Building B. Wing	DATE OF REVISIT 3/7/2022
NAME OF FACILITY CARE ONE AT EAST BRUNSWICK ASSISTED LIVING	STREET ADDRESS, CITY, STATE, ZIP CODE 664 CRANBURY ROAD EAST BRUNSWICK, NJ 08816	

This report is completed by a State surveyor to show those deficiencies previously reported that have been corrected and the date such corrective action was accomplished. Each deficiency should be fully identified using either the regulation or LSC provision number and the identification prefix code previously shown on the State Survey Report (prefix codes shown to the left of each requirement on the survey report form).

ITEM Y4	DATE Y5	ITEM Y4	DATE Y5	ITEM Y4	DATE Y5
ID Prefix A0891	Correction	ID Prefix _____	Correction	ID Prefix _____	Correction
Reg. # 8:36-10.5(a)	Completed	Reg. # _____	Completed	Reg. # _____	Completed
LSC _____	02/26/2022	LSC _____		LSC _____	
ID Prefix _____	Correction	ID Prefix _____	Correction	ID Prefix _____	Correction
Reg. # _____	Completed	Reg. # _____	Completed	Reg. # _____	Completed
LSC _____		LSC _____		LSC _____	
ID Prefix _____	Correction	ID Prefix _____	Correction	ID Prefix _____	Correction
Reg. # _____	Completed	Reg. # _____	Completed	Reg. # _____	Completed
LSC _____		LSC _____		LSC _____	
ID Prefix _____	Correction	ID Prefix _____	Correction	ID Prefix _____	Correction
Reg. # _____	Completed	Reg. # _____	Completed	Reg. # _____	Completed
LSC _____		LSC _____		LSC _____	
ID Prefix _____	Correction	ID Prefix _____	Correction	ID Prefix _____	Correction
Reg. # _____	Completed	Reg. # _____	Completed	Reg. # _____	Completed
LSC _____		LSC _____		LSC _____	

REVIEWED BY STATE AGENCY <input type="checkbox"/>	REVIEWED BY (INITIALS)	DATE	SIGNATURE OF SURVEYOR	DATE
REVIEWED BY CMS RO <input type="checkbox"/>	REVIEWED BY (INITIALS)	DATE	TITLE	DATE
FOLLOWUP TO SURVEY COMPLETED ON 1/26/2022		<input type="checkbox"/> CHECK FOR ANY UNCORRECTED DEFICIENCIES. WAS A SUMMARY OF UNCORRECTED DEFICIENCIES (CMS-2567) SENT TO THE FACILITY? <input type="checkbox"/> YES <input type="checkbox"/> NO		

CareOne at East Brunswick Assisted Living

Plan of Correction

February 14, 2022

Date of Survey: 1/26/22

8:36-10.5(a) Dining Services (a) The facility and personnel shall comply with the provisions of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines Chapter XII of the New Jersey Sanitary Code.

Based on observation, interview, and review of facility policy, it was determined that the facility failed to ensure food were prepared and served under sanitary condition and that the sanitizing solutions utilized by the facility to clean food preparation areas, surfaces, and utensils were properly diluted with concentrations that were in accordance with the provisions of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines Chapter XII of the New Jersey Sanitary Code. This deficient practice placed the highly susceptible population/residents' health and safety at risk for food-borne illnesses.

This had the potential to affect all residents. The facility census was 58.

Findings included:

1. On 01/26/2022 at 10:08 AM, dietary staff were observed in the facility's main kitchen. The observation revealed that Dietary Aide (DA) #1 cleaned the food preparation countertops in the kitchen with a solution in a red bucket labelled, "Sanitizer." On 01/26/2022 at 10:10 AM, the surveyor observed DA #1 tested the sanitizing solution from the red bucket, using a test strip which was orange in color and was represented by zero (0) in accordance with the manufacturer's calibration instructions. The strip was expected to change from orange to other colors which were calibrated at varying concentrations. After testing the sanitizing solution concentration using the test strip, DA #1 stated that the color of the test strip did not change and remained orange in color.

At 10:14 AM, DA #1 then tested the sanitizing solution in the "Sanitizer" compartment of the three-compartment sink which yielded the same result. DA #1 reported that when tested, the sanitizing solution did not change the color of the test strip.

On 01/26/2022 at 10:18 AM, during a follow-up interview, DA #1 stated that checking the sanitation solution in the sanitation bucket and the three-compartment sink for appropriate concentration was the responsibility of all dietary staff.

Upon further interview, DA #1 told the surveyor that there was no system in place with which the facility logged any prior recording of the readings of the sanitizing solutions. DA #1 stated that she received training on how to check the concentration of the sanitizing solution.

On 01/26/2022 at 3:04 PM, the surveyor interviewed the Food Service Director (FSD) and the Administrator. The FSD stated that it was the individual dietary staff's responsibility to ensure that the sanitizing solution was changed as needed to maintain the recommended concentration. The FSD stated that the sanitizing solution needed to be at a minimum of 150 PPM to achieve and perform its sanitizing effect and function. The FSD stated that proper sanitizing concentration of the solution would effectively remove and prevent the accumulation of food residues, which could decompose and cause the rapid development of food poisoning organisms or toxins. He acknowledged that the sanitizing solution did not change the color of the test strip, and that DA #1 used the sanitizing solution to clean the food prep areas and had utensils in the sanitation compartment of the three-compartment sink. The FSD stated that the consequence of the findings was that the food prep surfaces, and other utensils were not sanitized appropriately and could result in the spread of food-borne infection across the facility.

The Administrator stated that everyone ate food served from the kitchen and that a breach in infection control practice in the kitchen, could affect the entire population of the facility, The surveyor's review of the facility's policy, titled, "Sanitization," dated 05/02/2018, revealed this instruction, "Sanitizing of environmental surfaces must be performed with one of the following solutions: ...b. 150-200 ppm [parts per million] quaternary ammonium compound (QAC)"

a) How the correction action will be accomplished:

1. Facility will follow policy and procedure named "Sanitation". Facility Culinary Director re-educated all Culinary Staff on policy. Facility identified DA#1 used the incorrect testing strips to test the sanitizing solution (the incorrect strips were removed from the kitchen area and stock room).
 - Staff education included correct strips for use of testing sanitizing solution.
 - Method of preparing sanitizing solution including the use of the three-bay sink.
 - Correct procedure to ensure testing result follows manufacture's recommended result of 150 PPM.
 - Sanitation logs reviewed to ensure policy & procedure are followed.

Culinary Director or designee will review Sanitation logs daily.

2. Competencies were completed after re-education of the culinary staff. Weekly competencies will be completed for 4 consecutive weeks after which time monthly competencies will be completed for 3 months and quarterly thereafter. Competencies will be completed for all new hires as part of the onboarding process.

The corrective action was completed on 1/26/22 & is ongoing.

b) How the facility will identify other areas having the potential to be affected by the same deficient practice:

There are no other areas identified upon review.

c) What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur:

The Culinary Director completed the re-education for culinary staff of the Sanitation Policy and procedure, including competencies to demonstrate their understanding. Weekly competencies will be completed for 4 consecutive weeks after which time monthly competencies will be completed for 3 months and quarterly thereafter. Competencies will be completed for all new hires as part of the onboarding process.

d) How the facility will monitor its corrective actions to ensure that the deficient practice is being corrected and will not recur, ie., what program will be put into place to monitor the continued effectiveness of the systemic change.

Results of the education and competency audits will be reviewed during facility Quality Assurance Performance Improvement (QAPI) committee monthly .