

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315525	(X2) MULTIPLE CONSTRUCTION A. BUILDING 01 B. WING _____	(X3) DATE SURVEY COMPLETED 02/21/2020
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NAME OF PROVIDER OR SUPPLIER HUDSON HILLS SENIOR LIVING, LLC	STREET ADDRESS, CITY, STATE, ZIP CODE 3161 KENNEDY BLVD NORTH BERGEN, NJ 07047
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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) COMPLETION DATE
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E 000	Initial Comments This facility is in substantial compliance with Appendix Z-Emergency Preparedness for All Provider and Supplier Types Interpretive Guidance 483.73, Requirements for Long Term Care (LTC) Facilities.	E 000		
K 000	INITIAL COMMENTS LIFE SAFETY CODE 101:2012	K 000		
K 324 SS=D	THIS FACILITY IS NOT IN SUBSTANTIAL COMPLIANCE WITH THE MINIMUM LIFE SAFETY CODE REQUIREMENTS AS SURVEYED UNDER CMS-2786R. Cooking Facilities CFR(s): NFPA 101 Cooking Facilities Cooking equipment is protected in accordance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, unless: * residential cooking equipment (i.e., small appliances such as microwaves, hot plates, toasters) are used for food warming or limited cooking in accordance with 18.3.2.5.2, 19.3.2.5.2 * cooking facilities open to the corridor in smoke compartments with 30 or fewer patients comply with the conditions under 18.3.2.5.3, 19.3.2.5.3, or * cooking facilities in smoke compartments with 30 or fewer patients comply with conditions under 18.3.2.5.4, 19.3.2.5.4. Cooking facilities protected according to NFPA 96 per 9.2.3 are not required to be enclosed as hazardous areas, but shall not be open to the	K 324		2/27/20

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

TITLE

(X6) DATE

Electronically Signed

02/27/2020

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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K 324	<p>Continued From page 1 corridor. 18.3.2.5.1 through 18.3.2.5.4, 19.3.2.5.1 through 19.3.2.5.5, 9.2.3, TIA 12-2</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and interview on 2/19/20, in the presence of the Facility Maintenance Director, Facility Administrator, and Dietary Director, it was determined that the facility failed to ensure that 4 of 7 exhaust hood grease baffles were in the proper position to protect against grease and fire from entering above the exhaust hood system in accordance with NFPA 96.</p> <p>This deficient practice was evidenced by the following:</p> <p>At 10:50 AM, the surveyor observed 4 of 7 exhaust hood grease baffles over the main cooking area, including over the right side of the cooking stove, were not in the intended position, leaving gaps in the following location:</p> <p>1 to 2 OK 2 to 3 1/2 opening 3 to 4 (Grease Baffle frame is bent) 4 to 5 1" opening 5 to 6 1" opening 6 to 7 OK</p> <p>The grease baffles are the first layer of protection in a commercial kitchens grease management and exhaust ventilation system. Their purpose is to prevent flames and flammable debris from entering</p>	K 324	<p>1. What corrective actions will be accomplished for those residents found to have been affected by the deficient practice?</p> <p>The 4 of 7 exhaust hood grease baffles over the main cooking area, including the right side of the cooking stove have been entirely replaced by new exhaust hood grease baffles on 02/27/2020.</p> <p>2. How will you identify other residents having the potential to be affected by the same deficient practice?</p> <p>All residents have the potential to be affected by this deficient practice.</p> <p>3. What measures will be taken to ensure that the deficient practice does not recur?</p> <p>The Maintenance Director and Dietary Director have been in-serviced by the Administrator to monitor the exhaust hood grease baffles for any deformities to prevent flames and flammable debris from entering the exhaust duct on a weekly basis.</p>	

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K 324	<p>Continued From page 2</p> <p>the exhaust duct and to capture grease-laden vapors produced from cooking equipment. If not captured, the grease would build up in the ventilation system and become a significant fire hazard.</p> <p>The surveyor interviewed the Maintenance Director, Facility Administrator, and Dietary Director during the observations, who acknowledged that 4 of 7 kitchen hood grease baffles over the main cooking area must be in the correct position with no gaps, to prevent grease and fire from entering the hood above the grease baffles.</p> <p>The facility Administrator was notified of the deficiency at the exit conference.</p> <p>NJAC 8:39-31.2(e) NFPA 96</p>	K 324	<p>4. How will the corrective action(s) be monitored to ensure the deficient practice will not recur.</p> <p>A monthly audit will be conducted by the Dietary Director and reported for any deficiencies in the kitchen exhaust hood grease baffles to the Administrator and/or Maintenance Director. The monthly audit results will be reported to the quarterly QA meeting X'3 for 3 quarters or until substantial compliance is maintained.</p>		