

New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: X1KYQQ	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 02/18/2022
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NAME OF PROVIDER OR SUPPLIER CARE ONE AT HAMILTON	STREET ADDRESS, CITY, STATE, ZIP CODE 1660 WHITEHORSE-HAMILTON SQUARE ROAD HAMILTON TOWNSHIP, NJ 08619
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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: Covid-19 Focused Infection Control</p> <p>Census: 90</p> <p>A COVID-19 Focused Infection Control Survey was conducted by the State Agency on 02/08/2022. The facility was found not 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> <p>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>	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 Machines Chapter XII of the New Jersey Sanitary Code.</p>	A 891		

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

TITLE

(X6) DATE

04/18/22

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A 891	<p>Continued From page 1</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation, interview and record review it was determined that the facility failed to ensure that dietary staff handled cooked food, and ready-to-eat & serve food items safely, and failed to separate these food items from potentially hazardous raw meat in accordance with the requirements and provisions of N.J.A.C. 8:24, Sanitation in Retail Food Establishments and Food and Beverage Vending Machines" Chapter XII of the New Jersey Sanitary Code. This deficient practice put all residents, a highly susceptible population, at risk for food borne illness. The findings included the following:</p> <p>References: 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...</p> <p>Food-contact surface means: 1. A surface of equipment or a utensil with which food normally comes into contact; or 2. A surface of equipment or a utensil from which food may drain, drip, or splash: i. Into a food, or 8:24- 1.5 'Food-contact surface' 4 ii. Onto a surface normally in contact with food ...</p> <p>Potentially hazardous food means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting: 1. The rapid and progressive growth of infectious or toxigenic microorganisms; 2. The growth and toxin production of Clostridium</p>	A 891		
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A 891	<p>Continued From page 2</p> <p>botulinum; or 3. In raw shell eggs, the growth of Salmonella enteritidis.</p> <p>Potentially hazardous food' includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw ...</p> <p>Ready-to-eat food includes: 1. Raw animal food that is cooked to safe cooking temperatures, or frozen as specified under N.J.A.C. 8:24-3.4(d); ...</p> <p>Risk type 3 food establishment means any retail food establishment that: 1. Has an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least three or more potentially hazardous foods; or 2. Prepares and serves potentially hazardous foods including the extensive handling of raw ingredients; and whose primary service population is a highly susceptible population. Such establishments may include, but are not limited to, full-service restaurants... or hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods...."</p> <p>N.J.A.C. 8:24-3.3, Protection from contamination after receiving, read, "... (c) Separation, packaging and segregation requirements for packaged and unpackaged food include the following: 1. Food shall be protected from cross contamination by: i. Separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display; ii. Separating types of raw animal foods such as beef, fish, lamb, pork, and poultry from each other during storage, preparation, holding, and display, except when combined as ingredients. This separation of raw animal foods shall be accomplished by using</p>	A 891		

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A 891	<p>Continued From page 3</p> <p>separate equipment for each type of food, arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas..."</p> <p>On 2/8/22 at 12:09 PM, the surveyor observed, during preparation for the facility's noon meal service, a large chopping board with what appeared to be a roasted meat on one end of the board, and pieces of meat which dripped blood on the other end of the same chopping board. At 12:10 PM, the surveyor interviewed the Chef who stated that the roasted meat on the chopping board was in fact a baked pork loin.</p> <p>The Chef also stated that the pieces of meat that was observed dripping blood on the chopping board was in fact "raw meat". The Chef then put the pieces of raw meat away, which were on the same chopping board as the cooked baked pork loin, and retained the cooked pork loin. The surveyor observed that the Chef proceeded to slice the pork loin with the intention to serve the residents for the noon meal. At that point, the surveyor intervened and stopped the Chef. The surveyor then reviewed the facility's menu for the noon meal, and confirmed that pork loin was listed as the main protein/entree on 2/8/22.</p> <p>On 2/8/22 at 1:56 PM, the surveyor conducted a follow-up interview with the Chef who confirmed the surveyor's observations above. The Chef stated that it was important not to store and prepare the raw meat together with the cooked ready-to-eat pork loin due to the risk of bacterial growth and cross contamination. The Chef stated that the bacteria could multiply on the baked pork to a dangerous level from the raw meat if the pork loin was not cooked thoroughly again. The Chef</p>	A 891		
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A 891	<p>Continued From page 4</p> <p>confirmed that he did not intend to re-cook the pork loin at the time of the observation.</p> <p>On 2/8/22 at 2:37 PM, the surveyor interviewed the Executive Director (ED) who stated that her attention was called to the situation in the kitchen. The ED referred to the observation of raw meat which was placed next to a ready-to-serve pork loin, and she stated that it was unacceptable. The ED stated that the "Chef knew better." The ED added that the practice of placing raw meat next to a cooked, ready-to-serve pork loin posed the risk of food-borne illnesses among the residents.</p> <p>On 2/18/22 the surveyor returned to the facility for a follow-up survey, and requested a removal plan for the imminent threat to resident's health as indicated above and observed during the infection control survey on 2/8/22. At 4:59 PM on 2/18/22, the surveyor received the facility's removal plan, which read as follows:</p> <p>"Problem: Raw beef was stored on red cutting board which was placed next to brown cutting board with the cooked pork loin that was ready to be served.</p> <p>Action Plan:</p> <p>1. Upon facility attention the Chef immediately discarded the baked pork loin and served the alternate meal option to the residents. Broccoli Beef stew was the alternate option that was served on this day. Executive Director and Culinary Director ensured that no resident had been served the contaminated meat. Date Completed: This was completed immediately on 2/8/22.</p> <p>2. Culinary Director and Executive Director did an</p>	A 891		
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A 891	<p>Continued From page 5</p> <p>in-service with all culinary staff to instruct them on proper storage of raw meats and cooked meats. The Executive Director and Culinary Director telephoned the Regional Culinary Director and made aware of surveyors observations. Date Completed: This was completed immediately on 2/8/22.</p> <p>3. Regional Culinary Director to come in for additional education. Regional Culinary Director is scheduled to complete education to Culinary Director and all culinary staff on proper prepping of raw meats and cooked meats. Date Completed: Additional education is being completed 2/18/22, and 2/24/22.</p> <p>4. Executive Director, and Assistant Executive Director to conduct daily kitchen checks on proper prepping of cooked meats and raw meats for 1 week, then weekly checks for 3 months, followed by twice-monthly checks for 2 months. These checks will be kept in a log to ensure checks are being completed on an ongoing basis. Date Completed: Immediately on 2/8/22 and for a period of up 6 months and on an ongoing basis. Results of the monitoring will be presented monthly for a period of 3 months to the Quality Assurance Committee and additional education provided related to any additional findings from the observations."</p> <p>The surveyor reviewed the facility policy titled, "Food Preparation and Service Policy," which was last revised in April 2019, and read, "Appropriate measures are used to prevent cross contamination. These include: (a) Storing raw meat separately and in drip-proof containers, and in a manner that prevents cross-contamination from other foods... (b) Preparing potentially hazardous foods away from other foods..."</p>	A 891		

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A 891	<p>Continued From page 6</p> <p>On 2/18/22 at 3:16 PM, the surveyor interviewed the ED who stated that after she was alerted to the imminent threat situation on 2/8/22, she interviewed the Chef and what the Chef told her was not consistent with the surveyor's observation. Specifically, the ED stated that the Chef stated that on 2/8/22, although the ready to serve baked pork loin and the raw beef were placed side by side, they were not on the same tray. However, upon further surveyor interview with the ED, the ED could not explain how the blood from the raw beef dripped onto the bottom of the baked pork loin.</p> <p>On 2/18/22, the facility provided the surveyor with a copy of the Chef's "ServSafe" certification which was valid from 2/28/20 through 2/28/25. On 2/18/22 at 3:28 PM, the ED stated that the Chef used to work at another facility of the same corporation and was recently transferred to their facility in 11/2021. The ED stated that the Chef did not have training on safe food handling at the facility since he transferred. However, the ED provided a training transcript from the Chef's last facility, which indicated that the Chef completed 30 minutes of training on "Safe Food Handling" on each of the following days, 12/29/17, 12/31/19, and 7/21/21, respectively. In addition, the transcript indicated that the Chef completed 30 minutes of training on "Safety In The Kitchen" each on 12/29/17, 12/31/19, and 6/30/21. Furthermore, the facility provided evidence which indicated that the Chef completed a 1.25 hour and 1.00 hours of training on Enriching Dining Experience on 12/30/17 and 10/01/21. The facility, however, did not provide the surveyor with the syllabus and training outline which detailed what was covered under each of the identified training in relation to the concern and deficient</p>	A 891		
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A 891	<p>Continued From page 7</p> <p>practice identified during the survey.</p> <p>On 2/18/22 at 5:05 p.m., the surveyor conducted observations in the kitchen, and interviews with dietary staff. The surveyor observed that the dietary staff took turns to prepare each meal listed on the menu. Specifically, the facility's dinner menu at the time of the observation was pepper steak, steamed white rice and/or stir fry vegetables, and the alternate meal was turkey and cranberry salad with a dinner roll. They cleaned the food preparation surface upon completing each meal item on the menu. The surveyor's observation revealed that the dietary staff changed their gloves and performed hand hygiene between each of the cooking tasks. During the surveyor's interview with Dietary Aide #1 and the Chef, both stated that they had been trained on food handling following the survey findings.</p>	A 891		

STATE FORM: REVISIT REPORT

PROVIDER / SUPPLIER / CLIA / IDENTIFICATION NUMBER X1KYQQ Y1	MULTIPLE CONSTRUCTION A. Building B. Wing	DATE OF REVISIT 4/18/2022 Y3
NAME OF FACILITY CARE ONE AT HAMILTON		STREET ADDRESS, CITY, STATE, ZIP CODE 1660 WHITEHORSE-HAMILTON SQUARE ROAD HAMILTON TOWNSHIP, NJ 08619

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 _____	03/23/2022	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 2/18/2022		<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		

Facility Name: CareOne at Hamilton
 Facility ID # X1KYQQ

Date Survey Completed: 2/8/2022

Plan of Correction

ID PREFIX TAG	HOW THE CORRECTIVE ACTION WILL BE ACCOMPLISHED FOR THOSE RESIDENTS FOUND TO HAVE BEEN AFFECTED BY THE PRACTICE 1	HOW THE FACILITY WILL IDENTIFY OTHER RESIDENTS HAVING THE POTENTIAL TO BE AFFECTED BY THE SAME DEFICIENT PRACTICE 2	WHAT MEASURES WILL BE PUT INTO PLACE OR WHAT SYSTEMIC CHANGES WILL BE MADE TO ENSURE THAT THE DEFICIENT PRACTICE WILL NOT RECUR 3	HOW THE FACILITY WILL MONITOR ITS CORRECTIVE ACTIONS TO ENSURE THAT THE DEFICIENT PRACTICE WILL NOT RECUR, I.E., WHAT QUALITY ASSURANCE PROGRAM WILL BE PUT INTO PLACE 4	COMPLETION DATE
A 891	Upon facility attention, baked pork loin was discarded. Executive Director and Culinary Director ensured that no resident had been served the baked pork. Alternate option was served to residents.	Regional Culinary Director provided education and in-services. Executive Director and Assistant Executive Director to conduct kitchen audits.	Executive Director and Assistant Executive Director to conduct daily kitchen checks on proper prepping of cooked meats and handling of raw meats for 1 week, then weekly checks for 3 months, followed by twice-monthly checks for 2 months. These audits will be logged to ensure checks are being completed on an ongoing basis. Ongoing education to be provided to dietary staff.	Inservice's, education and audits will be logged and reviewed by Executive Director to ensure checks being completed on an ongoing basis. Results of the monitoring will be presented monthly by Executive Director for a period of 3 months to the Quality Assurance Committee. Additional education provided related to any additional findings from the observations. Continue with ongoing education to be provided to dietary staff.	2/18/22 and 2/24/22 3/23/22

Amberlynn 4/11/22