

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

PRINTED: 08/14/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315013	(X2) MULTIPLE CONSTRUCTION A. BUILDING 01 B. WING _____	(X3) DATE SURVEY COMPLETED 02/10/2020
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NAME OF PROVIDER OR SUPPLIER BARCLAYS REHABILITATION AND HEALTHCARE CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 1412 MARLTON PIKE CHERRY HILL, NJ 08034
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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 THIS FACILITY IS NOT IN SUBSTANTIAL COMPLIANCE WITH THE MINIMUM LIFE SAFETY CODE REQUIREMENTS AS SURVEYED UNDER CMS-2786R.	K 000		
K 324 SS=D	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 corridor. 18.3.2.5.1 through 18.3.2.5.4, 19.3.2.5.1 through	K 324		2/21/20

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE Electronically Signed	TITLE	(X6) DATE 02/14/2020
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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 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 2/05/20, in the presence of the Facility Maintenance Director, Regional Plant Operations Director and Dietary Director, it was determined that the facility failed to ensure that 1 of 9 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: At 12:00 P.M., the surveyor observed 1 of 9 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 a large gap in the following location: Grease Baffle # 6 to 7 from the left-side 3" opening directly over the oven</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 the exhaust duct and to capture grease-laden vapors produced from cooking equipment. If this grease was not captured, it would build up in the ventilation system and become a significant fire hazard.</p> <p>The surveyor interviewed the Maintenance</p>	K 324	<ol style="list-style-type: none"> 1. The grease baffle was placed in its intended position closing the gap. 2. All residents have the potential to be affected by this deficient practice. Grease baffles will always be placed in their intended position. 3. Kitchen & maintenance staff were in-serviced on ensuring that grease baffles are placed in their intended position not leaving gaps. Maintenance director or designee will conduct monthly audits to ensure that the grease baffles are in its intended position. 4. Administrator or designee will conduct monthly audits of grease baffles to ensure that they are placed in their intended position and not leaving any gaps. Findings will be submitted to the QAPI committee on a quarterly basis for review. 		

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K 324	Continued From page 2 Director, Regional Plant Operations Director and Dietary Director during the observations, who acknowledged that 1 of 9 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. The facility Administrator was notified of the deficiency at the exit conference. NJAC 8:39-31.2(e) NFPA 96	K 324			