

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

PRINTED: 10/15/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315289	(X2) MULTIPLE CONSTRUCTION A. BUILDING 01 B. WING _____	(X3) DATE SURVEY COMPLETED 10/25/2019
NAME OF PROVIDER OR SUPPLIER VOORHEES PEDIATRIC FACILITY			STREET ADDRESS, CITY, STATE, ZIP CODE 1304 LAUREL OAK ROAD VOORHEES, NJ 08043	
(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
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.	K 324		10/28/19

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

TITLE

(X6) DATE

Electronically Signed

11/04/2019

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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K 324	<p>Continued From page 1 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 10/22/19, in the presence of the Facility Maintenance Director, it was determined that the facility failed to ensure that 4 of 6 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 11:40 AM, the surveyor observed 4 of 6 exhaust hood grease baffles over the main cooking area, including over the 4-burner stove and 2-burner flat top, that were not in the intended positions leaving gaps at the following locations:</p> <p style="padding-left: 40px;">Section # 1</p> <p>Section # 2</p> <p style="padding-left: 40px;">1 to 2 1/2" gap</p> <p>1 to 2 1" gap</p> <p style="padding-left: 40px;">2 to 3 1/2" gap</p> <p>2 to 3 1" gap</p> <p>The grease baffles are the first layer of protection in a commercial kitchens grease management and exhaust ventilation system. The purpose is</p>	K 324	<p>K324 Plan of Correction: Kitchen Baffles All staff, residents and visitors could be affected by this deficient practice. The grease baffles were replaced on 10/28/2019. To ensure ongoing full compliance, the grease baffles will be inspected every 6 months as part of the inspection of the fire suppression system by the facility's independent contractor. In addition, the safety officer or the dietary director will include the inspection of the grease baffles as part of the monthly facility safety rounds. That report will be given to the Maintenance Department Supervisor or Director of Dietary Services. These results will be reported semi-annually to the Safety Committee. Completion date 10/28/2019</p>	

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K 324	<p>Continued From page 2</p> <p>to capture grease-laden vapors produced from cooking equipment and prevent flames and flammable debris from entering the exhaust duct. If this grease were not captured, it would build up in the ventilation system and become a fire hazard.</p> <p>When interviewed at the time of the observation, the Maintenance Director and Dietary Director, both acknowledged that 4 of 6 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>NJAC 8:39-31.2(e) NFPA 96</p>	K 324			