

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

PRINTED: 09/15/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315267	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 01/28/2021
NAME OF PROVIDER OR SUPPLIER ABIGAIL HOUSE FOR NURSING & REHABILITATION			STREET ADDRESS, CITY, STATE, ZIP CODE 1105 -1115 LINDEN STREET CAMDEN, NJ 08102		
(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
F 000	INITIAL COMMENTS DATE:1/28/2021 CENSUS:154 SAMPLE: 31 plus 3 closed records A Recertification Survey was conducted to determine compliance with 42 CFR Part 483, Requirements for Long Term Care Facilities. Deficiencies were cited for this survey.	F 000			
F 812 SS=E	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation, interview, and record review, it was determined that the facility failed to handle potentially hazardous foods and maintain	F 812	1) The outdated food item was immediately discarded in the presence of the surveyor. The floor in the freezer was		2/10/21

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

TITLE

(X6) DATE

Electronically Signed

02/09/2021

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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F 812	<p>Continued From page 1</p> <p>sanitation in a safe and consistent manner in order to prevent foodborne illness.</p> <p>This deficient practice was evidenced by the following:</p> <p>On 1/20/21 from 9:00 AM to 9:32 AM, the surveyor, accompanied by the Floor Manager (FM), observed the following the kitchen area:</p> <p>1. In the reach-in refrigerator, a plastic bin contained sliced deli ham. The plastic bin was dated, "1-12-21", which indicated that the sliced deli ham had been in the refrigerator for 8 days. A "Labeling and Dating System Protocol" on the refrigerator door stated, "Deli Meat opened. Sliced three days." During an interview, the FM said, "This is trash, I'm throwing it away." The FM threw the sliced deli ham in the trash in the presence of the surveyor.</p> <p>2. In the walk-in freezer, an unidentified red substance was on the floor under the 3-tiered rear storage shelf. Unidentified food debris was also on the floor throughout the walk-in freezer and below the 3-tiered rack on the right side of the refrigerator. During the FM interview, the surveyor asked how often the walk-in was cleaned. The FM replied, "I think it gets cleaned every couple of days. We are getting a delivery today, so it will probably be cleaned today."</p> <p>On 1/27/21 at 1:40 PM, the surveyor, accompanied by the Food Service Director (FSD), observed the following in the kitchen:</p> <p>1. The multi-tiered wire storage racks in the rear and right and left side of the walk-in freezer were covered with rust. When interviewed, the FSD</p>	F 812	<p>cleaned and added to the daily cleaning assignment. All the racks in the freezer have all been replaced with new ones.</p> <p>2) All residents can be affected by this deficient practice.</p> <p>3) All Dietary staff were re-educated on the food storage policy and the labeling and dating system protocol. Cook/Supervisors will check daily before the end of their shift to ensure all items are labeled, dated properly and thoroughly cleaned. All items found not labeled or dated properly will be corrected and reported to the food service director for follow-up. The FSD/Designee will review all closing checklists and weekly cleaning lists for follow-up on a weekly basis.</p> <p>4) The FSD/Designee will report all findings to the QA/QAPI committee for review for the next 2 quarters.</p>		

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F 812	<p>Continued From page 2</p> <p>stated, "I took these out, and power washed them in the summer, but they're rusted again. I'm going to talk to administration and see if we can get some new ones."</p> <p>The surveyor reviewed the provided facility's "Dietary Cleaning Assignment," dated for the weeks 1/10/2021 to 1/16/2021 and 1/17/2021 to 1/23/2021. On review, the assignment did not specify what staff was responsible for cleaning the walk-in refrigerator floor. The surveyor interviewed with the FSD on 1/28/21 at 9:39 AM. The FSD stated, "I'll have to check which position number is responsible for that. The #4 position is responsible to clean the walk-in refrigerator floor at "300 Sweep and Mop Area." The FSD further stated, "Our delivery day is on Thursday. Whoever is assigned to receive and stock the delivery on Thursday is also required to clean the walk-in refrigerator floor."</p> <p>The surveyor reviewed the facility provided policy titled "Food Storage," Policy & Procedure Manual 3-17 2013 Becky Dorner & Associates, Inc." The following was revealed under the Policy heading: "Food is stored in an area that is clean, dry, and free from contaminants." The policy further stated in the Procedure section at 14. Refrigerated Food Storage: f. "All foods should be covered, labeled, and dated. All foods will be checked to assure that foods (including leftovers) will be consumed by their safe use-by dates, or frozen (where applicable), or discarded."</p> <p>NJAC 8:39-17.2(g)</p>	F 812			