

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

PRINTED: 03/18/2020  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>315346</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>10/22/2019</b>
NAME OF PROVIDER OR SUPPLIER  <b>N J VETERANS MEM HOME PARAMUS</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>1 VETERANS DRIVE PARAMUS, NJ 07652</b>		
(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  Survey Date: 10/22/19  Census: 328  Sample Size: 38	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 review of documentation provided by the facility, it was determined that the facility failed to properly store food and provide equipment service to prevent the development of foodborne illness.  This deficient practice was evidenced by the following:	F 812	Corrective Action:  - The steam table heating elements in Kitchens 1, 2 & 3 were cleaned and descaled. - The food in the reach in refrigerator in Kitchen 1 was relocated. Engineering inspected the reach in refrigerator in	11/21/19	

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

TITLE

(X6) DATE

Electronically Signed

10/29/2019

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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F 812	Continued From page 1  On 10/10/19 at 9:32 AM, in the presence of the Food Service Director (FSD) the surveyor observed the following:  1. In Kitchen One:  -Inside the steam table 5 of 5 of the heating elements were soiled with a layer of white/yellow film. The FSD stated that they are cleaned and descaled daily, and they should all be clean.  -The reach in refrigerator was 44 degrees Fahrenheit (F). The FSD stated it should have been 41 degrees F or less and that the food would be relocated right away.  -In the snack prep area there was a coffee carafe, in circulation for use, that was stored upright and with water pooled at the bottom. The FSD stated that it should have been dried and stored upside down.  -There was a stack of 52 trays, in circulation for use, with water between them. The FSD stated they should be dried prior to stacking.  -In the dish room, in the plate warmer, there was a stack of 60 plates, in circulation for use, with water between them. The FSD stated they should have been completely dried before stacking into the warmer.  -The walk-in produce refrigerator was 46 degrees F. The FSD stated it should have been 41 degrees F or less and that the food would be relocated right away.  -The glass doors on 4 of 4 convection ovens were	F 812	Kitchen 1, to validate proper functioning. - The carafe in the snack prep area was rewashed via the dish machine, was dried and then stored upside down. - The 52 trays were put through the dish machine and dried prior to stacking. - The wet plates in the plate warmers in the dish rooms of Kitchens 1 and 2 were rewashed, via the dish machine, dried completely and placed back in the plate warmers. - The food in the walk-in produce refrigerator in Kitchen 1 was relocated. Engineering inspected the walk-in produce refrigerator to validate proper functioning. - The doors of all four convection ovens in Kitchen 1 were cleaned. - The food in the reach in freezer in Kitchen 2 was discarded and the freezer was locked and taken out of service. - The reach in freezer of Kitchen 3 was de-iced and is out of service.  Potential to Affect: - Has the potential to affect all residents, staff, visitors and volunteers who eat in the facility.  Systemic Change: - The Food Service staff was inserviced to ensure: steam table heating elements are kept clean and descaled, temperatures of all walk in and reach in refrigerators and walk in and reach in freezers are within acceptable range, carafes are dry and stored upside down, trays and plates are thoroughly dried prior to stacking, and the glass doors on the		

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F 812	<p>Continued From page 2</p> <p>soiled with dried drippings of a brown grease-like substance and food debris. The FSD stated they should be cleaned weekly on Sundays. However, he was unsure when they were last cleaned as they do not have a sign off sheet for task completion.</p> <p>2. In Kitchen Two:</p> <p>-Inside the steam table 5 of 5 of the heating elements were soiled with a layer of white/yellow film. The FSD stated that they are cleaned and descaled daily, and they should all be clean.</p> <p>-The reach in freezer was 15 degrees F and the ice cream that was inside was soft. The temperature reading screen, on the outside of the unit, was blinking an error message. The FSD stated that something was wrong with the unit, the food would be moved, and the unit would be taken out of service until it could be serviced.</p> <p>-In the dish room, in the plate warmer, there was a stack of 50 plates, in circulation for use, with water between them. The FSD stated they should have been completely dried before stacking into the warmer.</p> <p>3. In Kitchen Three:</p> <p>-Inside the steam table 5 of 5 of the heating elements were soiled with a layer of white/yellow film. The FSD stated that they are cleaned and descaled daily, and they should all be clean.</p> <p>-The reach in freezer had a large amount of ice buildup throughout the inside. The FSD stated that it should not have been built up like that and the unit would be de-iced right away.</p>	F 812	<p>convection ovens are clean and free from grease drippings and/or food debris.</p> <ul style="list-style-type: none"> <li>- Policies were developed to address the following: Cleaning Frequency and Accountability of the Steam Tables, to ensure the steam tables will be cleaned and descaled using de-limer at the end of each day. Cleaning Frequency and Accountability of Convection Ovens, to ensure the interior and exterior of convection ovens are cleaned daily.</li> <li>- The Food Storage policy was reviewed and revised to include storage of frozen foods. This will ensure that food stored in the freezer will be maintained at a temperature to ensure the product is frozen solid, during the length of time it is in the freezer.</li> <li>- The Freezer and Refrigerator temperature logs were reviewed and revised to include the time temperature was taken and the initials of staff recording the temperature twice daily.</li> </ul> <p>Monitoring: An audit tool was developed to include the following:</p> <ul style="list-style-type: none"> <li>- Cleanliness of steam table heating elements</li> <li>- Reach in and walk in refrigerator and freezer temperatures</li> <li>- Coffee carafe storage</li> <li>- Stacked trays and plates for dryness</li> <li>- Oven door cleanliness</li> </ul> <p>- Audits will be completed by the Food Service Supervisor/designee daily x 4 weeks, weekly x 3 months and then monthly x 8 months. Trends will be</p>	

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F 812	Continued From page 3  A review of the facility's policy for Food Storage revealed, under #2 the following: "Refrigerator temperature will be maintained at 35-40 degrees F."  A review of the facility's policy titled, Washing Pots and Pans revealed under #9 and #10 the following: "washed items should be placed on racks to dry and should be completely dried from water before stacking or putting them away."  In an interview on 10/16/19 at 1:32 PM, the Chief Executive Officer stated that the facility did not have a policy in place for frequency and accountability for steam table or oven cleaning, nor did they have a policy in place for freezer temperatures.  NJAC 8:39-17.2(g)	F 812	reported monthly to the QAPI committee for further action planning as needed.		