

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

PRINTED: 11/25/2020
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315237	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 10/21/2020
NAME OF PROVIDER OR SUPPLIER SOUTHGATE HEALTH CARE CTR			STREET ADDRESS, CITY, STATE, ZIP CODE 449 S PENNSVILLE-AUBURN ROAD CARNEYS POINT, NJ 08069		
(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 Standard Survey 10/21/2020 Census: 97 Sample: 20 plus 1 closed record THE FACILITY IS NOT IN COMPLIANCE WITH THE REQUIREMENTS OF 42 CFR PART 483, SUBPART B, FOR LONG TERM CARE FACILITIES. A COVID-19 Focused Infection Control Survey was also conducted. The facility is in compliance with 42 CFR part 483 infection control regulations and did implement the CMS and Centers for Disease Control and Prevention (CDC) as recommended practices for COVID-19.	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	F 812		10/27/20	

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

TITLE

(X6) DATE

Electronically Signed

10/29/2020

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>serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation, interview, and record review, it was determined that the facility failed to handle potentially hazardous foods and maintain sanitation in a safe, consistent manner designed to prevent foodborne illness.</p> <p>This deficient practice was evidenced by the following:</p> <p>On 10/14/20 from 8:36 to 9:22 AM, the surveyor, accompanied by the Food Service Director (FSD), observed the following in the kitchen:</p> <ol style="list-style-type: none"> 1. In the dry storage area on a middle shelf of a multi-tiered rack, a box of plastic knives was opened and exposed. When interviewed at that time, the FSD stated, "I'm gonna discard these right now." The FSD threw the plastic knives in the trash. 2. Several steam table 1/2 pans (a pan used to hold cooked food on the steam table) were stacked on top of each other on a middle shelf in the pot rack/drying area. When separated by the surveyor, the top pan was wet to the touch. A watery substance was on the outside surface of the pan below. When interviewed at that time, the FSD stated, "They are wet nesting (occurs when wet dishes or pots and pans are stacked which prevents them from drying properly), they should be dry before being stacked. I'm gonna have those pans re-washed and sanitized." 3. There were 3 boxes of [REDACTED] (plastic wrap) opened and exposed on the prep 	F 812	<p>Corrective Action:</p> <p>On 10/14/20 the FSD immediately threw out the opened and exposed plastic knives. On 10/14/20 the FSD immediately removed wet nesting pots and had them rewashed and sanitized and put out to air-dry correctly. On 10/14/20 the FSD immediately discarded the 3 boxes of Foodservice Film. On 10/14/20 the FSD thoroughly cleaned and sanitized the offending area of the ice machine. On 10/14/20 the FSD immediately threw the exposed meat patties in the trash. On 10/14/20 the FSD immediately discarded the 2 cheeses in the trash. On 10/20/20 the FSD immediately removed the plates and had them rewashed and sanitized. On 10/20/20 Maintenance shut the power to the dirty outlets and cords, and had them cleaned thoroughly.</p> <p>Identification of Residents at Risk:</p> <p>The residents who eat food from our kitchen have the potential to be affected. These residents can be identified by reviewing the meal tickets and snack lists.</p> <p>Systemic Change:</p> <p>Plastic ware has been removed to a locked closet, as they are not utilized on a regular basis. Beginning 10/14 Dietary Staff were in-serviced on not leaving cutlery out of the box open and exposed.</p>		

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F 812	<p>Continued From page 2</p> <p>table. The FSD stated, "They should be covered when not in use, I'm gonna throw them away." The FSD threw the plastic wrap in the trash.</p> <p>4. There was an unidentifiable brownish/black substance on the plastic backsplash inside the ice machine. The FSD wiped the backsplash with a clean white cloth, and a brownish/black substance was on the cloth after wiping. The FSD stated, "the outside contractor comes every 3 months. Right now, we don't have an in-house schedule to clean the ice machine. Maintenance has the contractor schedule. I'm not sure when they were here last." The FSD provided the surveyor with invoices dated 5-4-2020 and 7-31-2020 from "(name of company) Refrigeration" for "cleaning and sanitizing kitchen ice machine as per manufacturer's guidelines."</p> <p>5. On an upper shelf in the walk-in freezer, a box of frozen beef patties was opened and exposed. The box was underneath the refrigeration unit. When interviewed, the FSD stated, "That should be sealed and not exposed." The FSD threw the beef patties in the trash.</p> <p>6. On an upper shelf of the dairy/produce walk-in refrigerator, an opened bag of Parmesan cheese, wrapped in plastic wrap, had no opened or use by date. The FSD stated, "That should be labeled with an open and use by date." The FSD threw the parmesan cheese in the trash. In addition, an opened bag of shredded cheddar cheese on the same shelf had no open or use by date. The cheddar cheese was thrown in the trash by the FSD.</p> <p>On 10/20/20, from 9:50 to 10:20 AM, the surveyor, accompanied by the FSD, observed</p>	F 812	<p>For one year, Food Service Director will document a weekly audit for one year on the plastic ware to ensure they are properly stored. Beginning 10/14 Dietary Staff were in-serviced regarding proper drying of all equipment. More shelving space has been made available to ensure proper drying. For one year, Food Service Director will document a weekly audit for one year that wet nesting is not occurring. Beginning 10/14 Dietary Staff were in-serviced on not leaving Foodservice film or foil open and exposed. The facility purchased on 10/14, received and installed on 10/19, reusable dispensers which keep the plastic wrap covered at all times. For one year, Food Service Director will document a weekly audit to ensure these containers are being used and are functioning properly. Beginning 10/14 Dietary Staff were in-serviced on proper procedures in cleaning the Ice Machine. For one year, Food Service Director will document a weekly audit ensuring that the Ice Machine is clean. Beginning 10/14 Dietary Staff were in-serviced regarding resealing opened food items, as well as labeling and dating food items with an open and used by date. Signs posted in the kitchen as visual reminders. For one year, Food Service Director will document a weekly audit to ensure that items are sealed and dated properly. Beginning on 10/20 Dietary Staff were in-serviced regarding inverting clean dishes which are waiting to be used for the meal. For one year, Food Service Director will document a weekly audit to</p>		

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F 812	<p>Continued From page 3</p> <p>the following in the kitchen:</p> <p>1. On a counter in the cook's area/deli box, (2) stacks of cleaned and sanitized plates used to serve resident meals were uncovered and not inverted. When interviewed, the FSD stated, "they should be inverted or covered. I'm going to run them through the dish machine." The FSD removed the plates and took them to the dish machine to be re-washed.</p> <p>2. The electrical outlet covers and an electrical cord attached to the deli box were covered with an unidentifiable brown debris/grease-like substance. When interviewed, the FSD stated, "I will get that cleaned right now. The AM utility (kitchen staff member position) is responsible for cleaning this area daily. Yeah, I would agree it hasn't been done daily. It will get done." On further interview with the Administrator on 10/20/20 at 1:20 PM, the Administrator stated, "I am having maintenance remove the covers to the outlets so they can be cleaned safely."</p> <p>The surveyor reviewed the facility policy "CLEANING LIST FOR AM UTILITY WORKER," revised 10/20/20. The revised cleaning list included the AM utility worker was responsible to "CLEAN THE KNIFE BOX AND DELI BOX AREA" and "WIPE DOWN ICE MACHINE." The revised cleaning list also included the following: "note: maintenance to clean the electrical portion on the side of the deli fridge area weekly on Thursday."</p> <p>The surveyor reviewed the facility policy titled "Food Receiving and Storage," undated. Under Policy Interpretation and Implementation, the following was included:</p>	F 812	<p>ensure that staff are properly inverting the dishes. Beginning on 10/20 Dietary Staff were in-serviced on the cleaning of the electrical wires and electric boxes which was specifically added to the list of cleaning duties. On a weekly basis, maintenance will shut off the power to the outlet so she can clean the covers and wires. For one year, Food Service Director will document a monthly audit to ensure that cleaning is being done properly.</p> <p>Quality Assurance: A quarterly review of all audits will be conducted and documented by the Food Service Director for one year. Any concerns/recommendations will be made at that time and addressed as needed. Results of the review will be reported to the Administrator as well as the Quality Assurance committee at their quarterly meeting for one year.</p>		

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F 812	<p>Continued From page 4</p> <p>"Non-refrigerated foods, disposable dishware and napkins will be stored in a designated "dry storage" unit, which is temperature and humidity controlled, free of insects and rodents, and kept clean."</p> <p>"All foods stored in the refrigerator or freezer will be covered, labeled, and dated."</p> <p>"The freezer must keep frozen foods frozen solid. Wrappers of frozen foods to stay intact until thawing."</p> <p>The surveyor reviewed the facility policy titled "Equipment Drying," undated. The policy included the following under Policy Interpretation and Implementation:</p> <p>"Allow equipment to air dry before stacking."</p> <p>"Food preparation equipment and utensils that are manually washed will be allowed to air dry whenever practical."</p> <p>The surveyor reviewed the facility policy titled "Dating and Labeling Policy," undated. The policy included the following under Policy Statement:</p> <p>"It is the policy of this facility for the kitchen to assure food safety by maintaining proper dates and labels to all ready to eat food products."</p> <p>The surveyor reviewed the facility policy titled "Disposable Dishes and Utensils," undated. The Policy Interpretation and Implementation section included the following:</p>	F 812			

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F 812	Continued From page 5 "Single-service articles related to food services used by this facility will be stored in the original protective package or stored by using other means that provide protection from contamination until used." NJAC 8:39-17.2 (g)	F 812			