

New Jersey Department of Health

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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:<br><br><b>02A026</b> | (X2) MULTIPLE CONSTRUCTION<br>A. BUILDING: _____<br><br>B. WING _____ | (X3) DATE SURVEY COMPLETED<br><br><b>02/21/2022</b> |
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| NAME OF PROVIDER OR SUPPLIER<br><br><b>ARBOR TERRACE NORWOOD</b> | STREET ADDRESS, CITY, STATE, ZIP CODE<br><b>545 TAPPAN ROAD<br/>NORWOOD, NJ 07648</b> |
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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) COMPLETE DATE |
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| A 000              | <p>Initial Comments</p> <p>Initial Comments:<br/>Type of Survey: Covid-19 Focused Infection Conteo;</p> <p>Census: 68</p> <p>Sample size: 3</p> <p>A COVID-19 Focused Infection Control Survey was conducted by the State Agency on 02/21/2022. The facility was found not to be in compliance with the New Jersey Administrative Code 8:36 infection control regulations standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs and Centers for Disease Control and Prevention (CDC) recommended practices to prepare for COVID-19.</p> <p>The facility must submit a plan of correction, including a completion date for each deficiency and ensure that the plan is implemented. Failure to correct deficiencies may result in enforcement action in accordance with provisions of New Jersey Administrative Code Title 8, Chapter 43E, Enforcement of Licensure Regulations.</p> | A 000         |   |                    |
| A 891              | <p>8:36-10.5(a) Dining Services</p> <p>(a) The facility and personnel shall comply with the provisions of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines Chapter XII of the New Jersey Sanitary Code.</p>   | A 891         |   |                    |

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

TITLE

(X6) DATE

04/01/22

New Jersey Department of Health

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| A 891 | <p>Continued From page 1</p> <p>This REQUIREMENT is not met as evidenced by:<br/>Based on observation, interview, and review of records, it was determined that the facility failed to ensure facility dietary service procedures were implemented in accordance with the provisions of Chapter 24, N.J.A.C. 8:24, "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines." The facility dietary staff failed to ensure the following were implemented:<br/>1) Hair nets were worn in the kitchen 2) Proper hand hygiene in the kitchen 3) Gloves were not used for both clean and dirty items, and 4) The dish machine temperatures reached 180 degrees Fahrenheit during the sanitation cycle.</p> <p>Findings included:</p> <p>1. Hair nets<br/>Reference: NJAC 8:24-2.4(a)(c) read, " ...(c) The following requirements shall apply to hair restraints: 1. Except as provided in (c)2 below, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, linens; and unwrapped single-service and single-use articles ...."</p> | A 891 |  |  |
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|--------------------|---|---------------|---|--------------------|
| A 891              | <p>Continued From page 2</p> <p>On 02/21/2022 at 10:00 AM, in the facility's kitchen doorway, this surveyor requested a hair net prior to entering the facility's kitchen. Cook #2 stated they did not use hair nets. Cook #2 was observed with her hair in a ponytail, with wisps of hair dangling in her face. Cook #2 did not have a hair net on. Cook #2 stated she had never worn a hair net as long as her hair was away from her face.</p> <p>On 02/21/2022 at 10:04 AM, the surveyor interviewed the Food Services Director (FSD) who stated that as long as their hair was up tight and away from their face, the kitchen staff had never used hair nets. The FSD stated she needed to go to a storage room in order to provide this surveyor with a hairnet. A hair net was provided several minutes later.</p> <p>On 02/21/2022 at 10:06 AM, Dietary Aide (DA) #5 was observed not wearing a hair net with his hair not long enough for a ponytail. At the same time, the surveyor observed Server #4 in the kitchen with long braided hair. She did not have on a hairnet. Server #3 was observed in the kitchen, hair in a ponytail, but no hairnet. Upon further interview, the FSD stated she had not made it a requirement to wear a hair restraint/net in the kitchen.</p> <p>On 02/21/2022 at 10:22 AM, the Executive Director (ED) was interviewed. The ED stated her expectation was that staff with long hair would have it pulled in a ponytail or away from their face and wear caps or hairnets. The ED stated it was "not acceptable" to be in the kitchen and not wearing anything to restrain their hair.</p> <p>Review of the facility policy titled, "Food Service</p> | A 891         |   |                    |

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| A 891              | <p>Continued From page 3</p> <p>Dress and Appearance," dated June 2015, read, "Policy: Employees must be in complete uniform at all times during scheduled hours. Hats, hair nets and aprons may be removed only during scheduled breaks away from food production and dining areas ...."</p> <p>2. Proper hand hygiene<br/>Reference: NJAC 8:24 2.3, read, "... (c) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse the hands and exposed portions of the arms under clean, running water; 2. Apply the amount of cleaning compound recommended by the cleaning compound manufacturer to the hands; 3. Rub the hands together vigorously for at least 10 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers; 4. Rinse fingers, hands and arms thoroughly under clean, running warm water; and 5. Immediately following the cleaning procedure, thoroughly dry the fingers, hands and arms using a method specified under ...."</p> <p>N.J.A.C. 8:24-6.7(k). AND 8:24 6.7(j) and (k): (j), read, "... Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device. (k) Common towels are prohibited ...."</p> <p>On 02/21/2022 at 10:15 AM, the surveyor observed DA #5 performing hand washing. DA #5 wet his hands, lathered with soap for</p> | A 891         |   |                    |

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| A 891              | <p>Continued From page 4</p> <p>approximately 20 seconds, rinsed his hands, shut off the water using his bare hands, and then used a dish rag to dry his hands.</p> <p>The Food Service Director (FSD) was present with the surveyor and was able to also observe DA #5 at that time on 10:15 AM. FSD stated DA #5 should have not used his bare hands to turn off the water and should have not used a rag to dry his hands. FSD was not sure if the rag was clean or dirty. The FSD's expectation was that DA #5 should have left the water running while he dried his hands with a paper towel and then used another piece of paper towel to turn off the sink. FSD stated DA #5 had attended hand hygiene in-services, but that more training was needed.</p> <p>On 02/21/2022 at 10:22 AM, the ED was interviewed. She stated all dining services employees had attended hand hygiene in-services and she was disappointed DA #5 was not washing his hands as he had been trained. She stated it was "not acceptable" that DA #5 would not wash his hands properly after the repeated trainings the facility had their staff attend.</p> <p>The facility policy titled, "Kitchen Hygiene," dated June 2015, read, " ...Hand Washing: Practicing proper hand washing is crucial to the safety of the food you produce. It is important for employees to know how to properly wash their hands and when to wash their hands ...."</p> <p>3. Glove Use<br/>Reference: NJAC 8:24 2.3(f)(6) (f), read, " ... Food employees shall clean their hands and exposed portions of their arms immediately</p> | A 891         |   |                    |

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| A 891 | <p>Continued From page 5</p> <p>before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles, and: 6. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks ...."</p> <p>On 02/21/2022 at 10:13 AM, the surveyor in the presence of the FSD, observed DA #5 rinsing off dirty dishes while wearing gloves and was prepping the dishes to run through the dish machine. Immediately after rinsing off the dirty dishes, DA #5 was observed going to the clean side of the dish machine, where he began sorting clean silverware. DA #5 did not change his soiled gloves in between two different tasks (from dirty to clean).</p> <p>The FSD observed DA #5 rinse off the dirty dishes and then begin sorting the clean silverware at 10:13 AM. FSD interrupted DA #5 when DA #5 to started to sort the clean silverware using the same gloves. FSD told DA #5 that he should have taken off his dirty gloves, washed his hands, and put on new gloves before he touched the clean silverware. FSD stated she was surprised when DA #5 touched dirty dishes and then clean silverware wearing the same gloves. FSD stated DA #5 was going to have to attend in-service training.</p> <p>On 02/21/2022 at 10:22 AM, the ED was interviewed. The ED stated her expectation was that staff were educated on the importance of cross contamination, and what DA #5 did was "not acceptable."</p> <p>The surveyor reviewed the facility policy titled,</p> | A 891 |  |  |
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| A 891 | <p>Continued From page 6</p> <p>"Kitchen Hygiene," dated June 2015, read, "...Glove Guidelines: Discard any vinyl gloves after each task, the wash hands and replace with a new pair of gloves ...."</p> <p>4. Dish Machine Temperature<br/>Reference: NJAC 8:24 4.9(k), read, "...In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194° (degrees) Fahrenheit (F), or less than: 1. For a stationary rack, single temperature machine, 165°F; or 2. For all other machines, 180°F ...."</p> <p>On 02/21/2022 at 10:17 AM, the surveyor, in the presence of the FSD, observed that the dish machine was put through three full cycles to observe if the cycles were reaching sanitation levels. This type of dish machine was considered a high temperature machine. A high temperature machine must reach at least 180 degrees F during the final rinse cycle in order for the items to be considered sanitized. During all three cycles, the wash cycle reached 150 degrees (F). During the final rinse cycle, the temperatures were 173 degrees (F), 179 degrees (F), and 177 degrees (F).</p> <p>The dish machine temperature log sheet for February was reviewed and indicated the rinse cycle had been getting up to 180 degrees (F) or higher.</p> <p>The FSD who observed the dish machine cycles at 10:17 AM, stated that "it had been working fine" and that she reviewed the log weekly. However, she stated that she never ran the machine herself to see if what was being recorded was accurate.</p> | A 891 |  |  |
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| A 891 | <p>Continued From page 7</p> <p>On 02/21/2022 at 5:58 PM, the surveyor interviewed DA #5 who stated that he had training three years ago on the dish machine. DA #5 stated he was told the rinse cycle needed to be 180 degrees (F) so that was what he documented on the temperature log. DA #5 stated sometimes it was higher than 180 degrees (F) and sometimes it was lower, so he logged what it was supposed to be. DA #5 stated he had reported to the FSD a week prior that the pot sink water was not getting very hot, but he did not think to check and see if it affected the dish machine.</p> <p>On 02/21/2022 at 6:10 PM, the FSD was interviewed. The FSD stated she was not aware that the pot sink and the dish machine were fed from the same water line. She stated DA #5 should have been documenting accurate temperatures and not what he thought was correct. FSD stated DA #5 reported to her that he did not know what to look at on the dish machine. FSD stated the facility would use disposables until the dish machine was fixed.</p> <p>On 02/21/2022 at 6:15 PM, the Executive Director (ED) was interviewed. The ED stated more education was needed for DA #5 and that the dish machine would be serviced immediately. Until the dish machine was fixed, the facility would use disposable items for the residents.</p> <p>The surveyor reviewed the facility policy titled, "Dish Machine Operation," dated June 2015, read, " ...Procedure 1. During each period of use, the employee using the dish machine will record the wash and final rinse temperatures on the dish machine temperature chart. Immediately bring</p> | A 891 |  |  |
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| A 891              | Continued From page 8<br><br>any substandard temperatures to the attention of management ...."                         | A 891         |   |                    |



Arbor Terrace Norwood  
02A026

A000 Initial Comments  
Type of Survey – Covid-19 Focused Infection  
Census: 68  
Sample size: 3

A Covid-19 Focused Infection Control Survey was conducted by the State Agency on 2/21/2022. The facility was found not to be in compliance with New Jersey Administrative Code 8:36 Infection Control regulations standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs and Centers for Disease Control and Prevention (CDC) recommended practice to prepare for Covid-19.

The facility must submit a plan of correction including a completion date for each deficiency and ensure the plan is implemented. Failure to correct deficiencies may result in enforcement action in accordance with provisions of New Jersey Administrative Code Title 8, Chapter 43E, Enforcement of Licensure Regulations.

#### **A 891**

##### **8:36-10.5 (a) Dining Services**

- (a) The facility and personnel shall comply with the provisions of N.J.A.C 8:24, Retail Food Establishments and Food and Beverage Vending Machine Chapter XII of the New Jersey Sanitary Code.

This Requirement is not met as evidenced by:

Based on observation, interview, and review of records, it was determined that the facility failed to ensure facility dietary services procedures were implemented in accordance with the provision of Chapter 24, N.J.A.C 8:24. "Sanitation in Retail Food Establishment and Food and Beverage Vending Machine." The facility dietary staff failed to ensure the following were implemented: 1) Hair nets worn in the kitchen 2) Proper hand hygiene in the kitchen 3) Gloves were not used for both clean and dirty items, and 4) The dish machine temperature reaches 180 degrees Fahrenheit during the sanitation cycles.

Findings Included:

##### **1. Hair Nets**

Reference: NJAC 8:24-2.4 (a) (c) read, "...(c) The following requirements shall apply to hair restraints: 1. Except as provided in (c)2 below, food employees shall wear hair restraints such as hats, hair coverings, or nets, beard restraints, and clothing that covers body hair, that are designated and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, linens; and unwrapped single service and single use article..."

On 2/21/2022 at 10am, in the facilities doorway, this surveyor requested a hair net prior to entering the facility's kitchen. Cook #2 stated they did not use hair nets. Cook #2 was observed with her hair in a ponytail, with wisps of hair dangling in her face. Cook #2 did not have a hair net on. Cook#2 stated she had never worn a hair net as long as her hair was away from her face.

On 2/21/2022 at 10:04am, the surveyor interviewed the Food Services Director (FSD) who stated that as long as their hair was up tight and away from their face, the kitchen staff had never used hair

nets. The FSD stated she needed to go to a storage room in order to provide this surveyor with a hairnet. A hair net was provided several minutes later.

On 2/21/2022 at 10:06am. Dietary Aide (DA) #5 was observed not wearing a hair net with his hair not long enough for a ponytail. At the same time the surveyor observed server #4 in the kitchen with long braided hair. She did not have on a hair net. Server #3 was observed in the kitchen, hair in a ponytail, but no hairnet. Upon further interview, the FSD stated she had not made it a requirement to wear a hair restraint/net in the kitchen.

On 2/21/2022 at 10:22am, the Executive Director (ED) was interviewed. The ED stated her expectation was that the staff with long hair would have it pulled in a ponytail or away from their face and wear caps or hairnets. The ED stated it was "not acceptable" to be in the kitchen and not wearing anything to restrain their hair.

Review of the facility policy titled, "Food Service Dress and Appearance," dated June 2015 read, "Policy: Employees must be in complete uniform at all times during scheduled hours. Hats, hair nets and aprons may be removed only during scheduled breaks away from food production and dining areas..."

### **POC Hair Net Use**

1. How the corrective action will be accomplished for those residents found to have been affected by the deficient practice. No residents were affected by this deficient practice.
2. How the facility will identify other residents having the potential to be affected by the same deficient practice. No residents were affected by this deficient practice.
3. What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur. Hair nets usage was immediately put into practice and are available at the kitchen doorway entrance.
4. How the facility will monitor its corrective actions to ensure that the deficient practice is being corrected and will not recur, i.e., what program will be put into place to monitor the continued effectiveness of the systemic changes. Dining Director and/or Cook on duty will ensure daily hair net compliance and kitchen supply. ED to conduct random spot checks of kitchen/dining areas to verify compliance.

### **2. Proper hand hygiene**

Reference: NJAC 8:24 2.3, read, "... (c) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse the hand and exposed portion of the arms under clean, running water; 2 Apply the amount of cleaning compound recommended by the cleaning compound manufacture to the hands; 3 Rub the hands together vigorously for at least 10 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers; 4 Rinse fingers, hands and arms thoroughly under clean, running warm water; and 5 Immediately following the cleaning procedure, thoroughly dry the fingers, hands and arms using a method specified under..."

N.J.A.C 8:24-6.7 (k) AND 8:24 6.7 (j) and (k): (j), read, "Each handwashing sink, or group of adjacent sinks shall be provided with the following: 1. Individual disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated air hand drying device. (k) common towels are prohibited..."

On 2/21/2022 at 10:15am, this surveyor observed DA #5 performing hand washing. DA #5 wet his hands, lathered with soap for approximately 20 seconds, rinsed his hands, shut off the water using his bare hands, and then used a dish rag to dry his hands.

The Food Service Director (FSD) was present with the surveyor and was able to also observe DA #5 at the time on 10:15am. FSA ad DA #5 should have not used his bare hands to turn off the water and should have not used a rag to dry his hands. FSD was not sure if the rag was clean or dirty. The FSD's expectation was that DA#5 should have left the water running while he dried his hands with a paper towel and then used another piece of paper towel to turn off the sink. The FSD stated DA#5 had attended hand hygiene in services, but that more training was needed.

On 2/21/2022 at 10:22 am the ED was interviewed. She stated all dining employees had attended hand hygiene in services and she was disappointed DA #5 was not washing his hands as he had been trained. She stated that it was "no acceptable" that DA#5 would not wash his hands properly after the repeated trainings the facility had their staff attend.

The facility policy titled, "Kitchen Hygiene," dated June 2015, read, "...hand washing: practicing proper hand washing is crucial to the safety of the food you produce. It is important for employees to know how to properly wash their hands and when to wash their hands..."

### **POC Hand Hygiene**

1. How the corrective action will be accomplished for those residents found to have been affected by the deficient practice. No residents were affected by this deficient practice.
2. How the facility will identify other residents having the potential to be affected by the same deficient practice. No residents were affected by this deficient practice.
3. What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur. A Hand washing poster will be located above or near hand washing sink which will demonstrate the proper way to wash your hands.
4. How the facility will monitor its corrective actions to ensure that the deficient practice is being corrected and will not recur, i.e., what program will be put into place to monitor the continued effectiveness of the systemic changes. Starting with March, the community will conduct monthly in-services on our Kitchen Hygiene practices and will observe staff washing their hands to ensure proper hand washing technique is being used. Executive Director and/or Dining Director will conduct the monthly trainings. If Executive Director is not present for training, then she will review and initial off training/attendance sheets to ensure training was completed.

### **3. Glove Use**

Reference: NJAC 8:24 2.3(f)(6) (f), read, "...Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single service single use articles, and: 6. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks..."

On 2/21/2022 at 10:13am, the surveyor in the presence of the FSD, observed DA #5 rinsing off dirty dishes while wearing gloves and was prepping the dishes to run through the dish machine. Immediately after rinsing off the dirty dishes, DA#5 was observed going to the clean side of the dish machine, where he began sorting clean silverware. DA#5 did not change his soiled gloves in between two different tasks (from dirty to clean).

On 2/21/2022 at 10:22am, the ED was interviewed. The ED stated her expectation was that staff were educated on the importance of cross contamination and what DA#5 did was "not acceptable". The Surveyor reviewed the facility polity titled, "Kitchen Hygiene," dated June 2015, read, "...Glove Guidelines: Discard any vinyl gloves after each task, wash hands and replace with a new pair of gloves..."

### **POC Glove Use**

1. How the corrective action will be accomplished for those residents found to have been affected by the deficient practice. No residents were affected by this deficient practice.
2. How the facility will identify other residents having the potential to be affected by the same deficient practice. No residents were affected by this deficient practice.
3. What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur. Glove supplies will be centrally located in kitchen/dining area for staff use. Dining Director or Cook on duty to ensure staff are using gloves and are changing gloves after each task.
5. How the facility will monitor its corrective actions to ensure that the deficient practice is being corrected and will not recur, i.e., what program will be put into place to monitor the continued effectiveness of the systemic changes. Starting with March, the community will conduct monthly in-services on our Kitchen Hygiene and will review our glove guidelines. Executive Director and/or Dining Director will conduct the monthly trainings. If Executive Director is not present for training, then she will review and initial off training/attendance sheets to ensure training was completed.

#### 4. Dish Machine Temperature

Reference: NJAC 8:24 4.9 (k), read, :in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 degrees Fahrenheit (F), or less than 1. For a stationary rack, single temperature machine, 165-degree F, or 2 for all other machines, 180 degrees F...."

On 2/21/2022 at 10:17am, the surveyor, in the presence of the FSD observed that the dish machine was put through three full cycles to observe if the cycles were reaching sanitation levels. This type of dish machine was considered a high temperature machine. A high temperature machine must reach at least 180 degrees F during the final rinse cycle in order for the items to be considered sanitized. During all three cycles, the wash cycle reached 150 degrees F. During the final rise cycle, the temperatures were 173 degrees F, 179 degrees F, and 177 degrees F.

The dish machine temperature log sheet for February was reviewed and indicated the rinse cycle had been getting up to 180 degrees F or higher.

The FSD who observed the dish machine cycles at 10:17am stated that 'it had been working fine' and that she reviewed the log weekly. However, she stated that she never ran the machine herself to see if what was being recorded was accurate.

On 2/21/2022 at 5:58pm the surveyor interviewed DA#5 who stated that he had training three years ago on the dish machine. DA#5 stated he was told the rinse cycle needed to be 180 degrees F so that was what he documented on the temperature log. DA#5 stated sometimes it was higher than 180-degree F and sometimes it was lower, so he logged what it was supposed to be. DA#5 stated he had reported to the FSD a week prior that the pot sink water was not getting very hot, but he did not think to check and see if it affected the dish machine.

On 2/21/2022 at 6:10pm, the FSD was interviewed. The FSD stated she was not aware that the post sink and the dish machine were fed from the same water line. She stated that DA#5 should have been documenting accurate temperatures and not what he thought was correct. FSD stated DA#5 reported to her that he did not know what to look at on the dish machine. FSD stated the facility would use disposables until the dish machine was fixed.

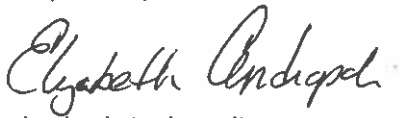
on 2/21/2022 at 6:15pm, the Executive Director (ED) was interviewed. The ED stated more education was needed for DA#5 and that the dish machine would be serviced immediately. Until the dish machine was fixed, the facility would use disposable items for the residents.

The surveyor reviewed the facility policy titled, "Dish Machine Operation," dated June 2015, read, "... Procedure 1. During each period of use the employee using the dish machine will record the wash and final rinse temperature on the dish machine temperature chart. Immediately bring any substandard temperatures to the attention of management..."

**POC Dish Machine Temperatures**

1. How the corrective action will be accomplished for those residents found to have been affected by the deficient practice. No resident was affected by this deficient practice.
2. How the facility will identify other residents having the potential to be affected by the same deficient practice. No resident was affected by this deficient practice.
3. What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur. The dish machine was replaced with a new machine on 3/21/22 and is operating properly.
4. How the facility will monitor its corrective actions to ensure that the deficient practice is being corrected and will not recur, i.e., what program will be put into place to monitor the continued effectiveness of the systemic changes. Dining Director or Cook on Duty will review temp logs daily to ensure temperatures are being recorded. Dining Director to observe a wash cycle to verify that temperatures are reaching the appropriate levels.

Respectfully Submitted,



Elizabeth Andropoli  
Executive Director