

New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 04A006	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 09/17/2022
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NAME OF PROVIDER OR SUPPLIER SPRING HILLS CHERRY HILL	STREET ADDRESS, CITY, STATE, ZIP CODE 1450 MARLTON PIKE CHERRY HILL, NJ 08034
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A 000	<p>Initial Comments</p> <p>Initial Comments: TYPE OF SURVEY: Complaint COMPLAINT #: NJ00157173 CENSUS: 101 SAMPLE SIZE: SURVEY DATE: 09/17/2022</p> <p>The facility is not in substantial compliance with all of the standards in the New Jersey Administrative Code 8:36, Standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs, based on this Complaint Survey.</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

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: COMPLAINT #: NJ00157173</p> <p>Based on observations, interviews, reviews of facility policies, and review of New Jersey Administrative Code, Title 8, Chapter 24 (N.J.A.C. 8:24), Retail Food Establishments and Food and Beverage Vending Machines, the facility failed to ensure dietary staff adhered to sanitary practices in the kitchen to prevent potential foodborne illness for residents who received meals from the dietary department. Specifically, the facility:</p> <ul style="list-style-type: none"> - Failed to ensure employees kept their hair/facial hair covered while in the kitchen. - Failed to ensure dietary staff changed gloves and washed their hands between dirty and clean tasks and that hot water was available in the handwashing sink. - Failed to ensure food items in the refrigerator, freezer, and dry storage area were labeled, dated, and tightly sealed. - Failed to ensure temperatures in the freezer, refrigerator, and on the serving line were regularly checked and temperature logs were maintained. - Failed to ensure kitchen equipment was maintained in clean condition and good repair. - Failed to ensure dishes were allowed to air dry before being stored or used. - Failed to ensure trash in the kitchen was covered. <p>The failed practices had the potential to affect all residents who received meals from the dietary department.</p> <p>Findings included:</p> <p>1. Review of N.J.A.C. 8:24, Retail Food</p>	A 891		

New Jersey Department of Health

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A 891	<p>Continued From page 2</p> <p>Establishments and Food and Beverage Vending Machines revealed the following:</p> <p>8:24 - 2.1 - Supervision (c) The person in charge shall ensure the following: "2. That persons unnecessary to the retail food establishment operation are not allowed in the food preparation, food storage, or warewashing areas."</p> <p>8:24 - 2.4 - Hygienic practices (c) The following requirements shall apply to hair restraints: "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."</p> <p>On 09/17/2022 at 11:10 AM, observations in the kitchen revealed Server #1 with her hair up in a bun but not wearing a hair net. Server #1 stated she was told her hair had to be up and was never told she needed to wear a hair net. Server #2 was observed coming from the food preparation area with her hair in a bun but with no hair net. Server #2 stated she was told her hair had to be up but was never told she needed to wear a hair net. The Food Services Director (FSD) greeted this surveyor and was observed to be wearing a surgical mask. The FSD had short hair and facial hair. During an interview at this time, the FSD stated since he was wearing the mask, he did not believe he needed a beard guard, and he thought his hair was short enough to not wear a hair net. He did not don a beard guard or hair net at any time during the next one hour and twenty minutes in the kitchen.</p> <p>On 09/17/2022 at 11:50 AM, the Maintenance Director (MD) was observed walking into the</p>	A 891		

New Jersey Department of Health

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A 891	<p>Continued From page 3</p> <p>kitchen to talk with the FSD. He was in a food preparation area and not wearing a hair net or beard guard. He had on a surgical mask. The MD stated he did not know hair nets/beard guards were required.</p> <p>On 09/17/2022 at 11:53 AM, the Director of Sales and Marketing (DSM) was observed entering the food prep area to talk with the FSD. She was not wearing a hair net. During an interview after the DSM and FSD's conversation, the FSD stated he did not realize the DSM entered the kitchen without a hair net.</p> <p>On 09/17/2022 at 1:35 PM, the Executive Director (ED) was interviewed via telephone. He stated his expectation was that no one should be in the food preparation area without a hair net and/or beard guard. He indicated there was no reason for the DSM to be in the kitchen, and except for maintenance, only kitchen employees belonged in the kitchen.</p> <p>Review of a facility policy titled, "Food Handling - Preventing Foodborne Illness," dated July 2022, revealed, "Hair nets or caps and/or beard restraints must be worn to keep hair from contacting exposed food, clean equipment, utensils and linens."</p> <p>2. Review of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines revealed the following:</p> <p>8:24 - 2.1 - Supervision (c) The person in charge shall ensure the following: "3. That employees such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter; i. through</p>	A 891		

New Jersey Department of Health

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A 891	<p>Continued From page 4</p> <p>routinely monitoring the employees' handwashing, that employees are effectively cleaning their hands."</p> <p>8:24 - 2.3 - Personal Cleanliness (b) "Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using a cleaning compound in a handwashing sink" and "(f) 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 and single-use articles," "5. After handling soiled equipment or utensils; 6. During food preparation, as often as necessary to remove soil and contamination to prevent cross contamination when changing tasks;" and "8. Before donning gloves for working with food."</p> <p>"8:24 - 3.3 - Protection from Contamination after receiving "(b) Limitations for glove use include the following: 1. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation."</p> <p>Observations on 09/17/2022 at 11:17 AM, revealed the handwashing sink near the 2-compartment sink did not have hot water available. During an interview at this time, the Food Services Director (FSD) stated he was not aware the water did not get hot and that he would have to inform the Maintenance Director (MD).</p> <p>On 09/17/2022 at 11:18 AM, the surveyor observed and interviewed the dishwashing employee. She scraped food from the plates and placed silverware in a tub with dish detergent.</p>	A 891		

New Jersey Department of Health

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A 891	<p>Continued From page 5</p> <p>She stated this was not a pre-soak or a sanitizer but was dish detergent. She indicated she was supposed to change gloves when she went from the dirty side of the dishwasher to the clean side of the dishwasher and vice versa. When asked about washing her hands between glove changes, she stated she used hand sanitizer when she changed gloves but did not wash her hands with soap and water.</p> <p>During an interview on 09/17/2022 at 11:24 AM, the Food Service Director (FSD) stated it was his expectation that the dishwashing staff change gloves when going from the clean to dirty side of the dish machine and when going from the dirty to the clean side of the machine. Additionally, he expected dishwashing staff to remove their gloves and wash their hands with soap and water. He stated hand sanitizer was not to be used.</p> <p>Observations on 09/17/2022 at 11:28 AM revealed the cook preparing and plating cooked-to-order sandwiches. The cook was wearing gloves and preparing ready-to-eat food. She touched the food and used her gloved hands to touch the contents of each sandwich. She touched a plate, then handled a meal ticket, picked up a spatula from the cooktop where a grilled cheese sandwich was being made, used a knife to cut the sandwiches, and picked up plates with her gloved finger touching the interior surface of each plate. This occurred three times, and on the fourth time, she picked up a plate and, with her visibly soiled gloved hand, walked over to the walk-in refrigerator, which was approximately 30 feet from the preparation area, opened the door to the refrigerator with her soiled gloved hand, and went inside. When she emerged from the walk-in refrigerator, she had two sandwiches/wraps on the plate. When</p>	A 891		

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A 891	<p>Continued From page 6</p> <p>interviewed about how the sandwiches were placed on the plate, she demonstrated by picking up the ready-to-eat sandwich wraps with her soiled gloved hand. At this time, the FSD intervened and brought to the cook's attention how many different things she had touched and informed her that her gloves were soiled. The FSD requested the two sandwiches be discarded and instructed the cook to remove her gloves and wash her hands. The FSD advised the cook to bring the tray of wraps to the prep area instead of walking back and forth to the walk-in refrigerator. He also advised the cook to use tongs and avoid touching ready-to-eat food.</p> <p>On 09/17/2022 at 12:10 PM, the cook was observed making sandwiches with gloved hands while touching plates, refrigerator handles, meal tickets, and utensils.</p> <p>On 09/17/2022 at 1:35 PM, the Executive Director (ED) was interviewed via telephone. The ED was asked about his expectations for when dietary staff should change gloves and to describe the process. The ED stated gloves should be changed when soiled and that staff should be using hand sanitizer in between glove changes. He indicated the handwashing sink should have warm water and maintenance should be notified if it needed to be fixed. Additionally, he stated ready-to-eat food should not be touched by soiled gloves or when doing multiple tasks.</p> <p>Review of a facility policy titled, "Preventing Foodborne Illness - Associate Hygiene and Sanitary Practices," dated July 2022, revealed standards which included that employees must wash their hands: "6. During food preparation, as often as necessary to remove soil and contamination and to prevent cross</p>	A 891		

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A 891	<p>Continued From page 7</p> <p>contamination when changing task." The policy also indicated, "Antimicrobial hand gel CANNOT be used in place of handwashing in food service areas. Contact between food and bare (ungloved) hands is prohibited. Food service associates will be trained in the proper use of utensils such as tongs, gloves, deli paper and spatulas as tools to prevent foodborne illness. Gloves are considered single-use items and must be discarded after completing the task for which they are used. The use of disposable gloves does not substitute for proper handwashing."</p> <p>3. Review of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines 3.3 - Protection from Contamination after receiving revealed, "(d) Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified."</p> <p>On 09/17/2022 at 11:32 AM, the surveyor observed inside the walk-in refrigerator which revealed a tray of shrimp wraps and a tray of veggie wraps which were loosely covered and were not labeled or dated as to when they were prepared. A pan of stuffed peppers was not labeled or dated as to when they were prepared, and the pan was not tightly covered. There was a hotel pan (large rectangular pan) that was approximately half full of lasagna. The cover was half off, and the pan was not labeled or dated as to when it was prepared/cooked. During an interview at this time, the Food Services Director (FSD) stated it was his expectation that leftovers</p>	A 891		
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A 891	<p>Continued From page 8</p> <p>were to be kept for only one day, but all items should be labeled and dated. Further observation revealed three shelves of meat defrosting in approximately seven different pans. The FSD stated he had pulled the different meats to defrost on 09/16/2022 but had no way to prove that since they were not labeled. The meats were in their original packaging, which was not labeled. Observation in the freezer at this time revealed an opened box of lasagna noodles that was not sealed, labeled, or dated.</p> <p>On 09/17/2022 at 11:40 AM, the surveyor observed the dry storage area which revealed an open bag of pancake mix dated 09/13/2022. The FSD stated the items in the dry storage room were dated when placed on the shelf, not when they were opened. Loose rice and other food debris was observed under the shelving units and on the floor of the storage room. A box of lasagna noodles was wide open and sitting on a shelf. The FSD threw the box away. A large box of assorted crackers on a shelf in the dry storage room was left open and contained three opened packages of crackers. A container of flour was observed to be open. The container was not labeled as flour but was identified by the FSD. He confirmed the container was open and was not labeled as flour or dated.</p> <p>On 09/17/2022 at 1:35 PM, the Executive Director (ED) was interviewed via telephone and stated all food items should be labeled and dated.</p> <p>Review of a facility policy titled, "Food Receiving and Storage," revised July 2022, revealed the following: - "5. Non refrigerated foods, disposable dishware and napkins will be stored in a designated 'dry storage' unit which is temperature and humidity</p>	A 891		

New Jersey Department of Health

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A 891	<p>Continued From page 9</p> <p>controlled, free of insects and rodents and kept clean." - "8. All foods stored in the refrigerator or freezer will be covered, labeled, and dated ('use by' date)."</p> <p>4. Review of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines 4.2 Design and construction (c) revealed, "8. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of the mechanically refrigerated unit and in the coolest part of a hot food storage unit."</p> <p>On 09/17/2022 at 11:32 AM, the surveyor observed the thermometer display on the outside of the walk-in refrigerator which indicated the refrigerator temperature was 44 degrees Fahrenheit (F.). A thermometer on the inside of the walk-in refrigerator could not be located. It was necessary to walk into the walk-in refrigerator to get to the walk-in freezer. A thermometer could not be found in the freezer.</p> <p>On 09/17/2022 at 12:08 PM, the surveyor asked the FSD to provide all temperature logs for review. This would include the reach-in refrigerator, walk-in refrigerator, walk-in freezer, and food serving line temperature logs. The FSD stated the facility had not been keeping temperature logs.</p> <p>On 09/17/2022 at 1:35 PM, the surveyor interviewed the Executive Director (ED) via telephone and stated food temperatures should be checked by the line cooks prior to food leaving the kitchen. The ED also indicated there should be temperature logs for the refrigerators and</p>	A 891		

New Jersey Department of Health

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A 891	<p>Continued From page 10</p> <p>freezers.</p> <p>Review of a facility policy titled, "Food Handling - Preventing Foodborne Illness," dated July 2022, revealed, "Functioning of the refrigeration and food temperatures will be monitored at designated intervals throughout the day and documented according to state-specific requirements."</p> <p>Review of a facility policy titled, "Food Receiving and Storage," revised July 2022, revealed, "12. Functioning of the refrigeration and food temperatures will be monitored at designated intervals throughout the day by the food and nutrition services manager or designee and documented according to state-specific requirements."</p> <p>Review of a facility policy titled, "Food Handling and Storage," dated January 2009, revealed, "14. Check and record food temperatures during cooking, holding, serving, and reheating."</p> <p>Review of a facility policy titled, "Cold Food Storage Receptacles," revised July 2012, revealed, "3. Cook staff are to monitor food temperatures at beginning, middle and end of meal service."</p> <p>5. Review of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines 4.11 - Protection of Clean Items revealed, "(a) After cleaning and sanitizing, equipment, and utensils: 1. Shall be air dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR [Code of Federal Regulations] §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and 2. Shall not be cloth</p>	A 891		

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A 891	<p>Continued From page 11</p> <p>dried."</p> <p>On 09/17/2022 at 11:56 AM, the surveyor observed several clean pans that had been stored, nested together, wet. Ten full-sized baking sheets were wet and stacked on top of one another. Two full-sized hotel pans (large rectangular pans) were stacked on top of one another and were stored wet. Thirteen one-third-sized hotel pans were stored wet and stacked one inside another. During an interview at this time, the FSD confirmed the pans were stored wet and stated they would all have to be washed again and allowed to air dry.</p> <p>On 09/17/2022 at 12:25 PM, the surveyor observed the dishwashing employee walking across the kitchen carrying a large sauté pan on her shoulder. When interviewed as to whether the pan was clean or dirty, the employee initially stated it was clean and that she had just dried it with a drying towel after removing it from the dishwasher. However, she then realized and stated that the pan was dirty after being in contact with her clothing. She ran the pan through the dish machine and, when it came out, she proceeded to dry it with a rag. When asked about drying the pan, she stated, "I dry my dishes at home with a dish towel, so that is how I do it here at work."</p> <p>On 09/17/2022 at 1:35 PM, the Executive Director (ED) was interviewed via telephone. He stated the facility had a drying rack but dishes were also wiped down and silverware was polished with a polishing rag. The ED stated the hotel pans that were stored wet should have been dried with a clean rag before they were put away.</p> <p>Review of an undated facility policy titled,</p>	A 891		

New Jersey Department of Health

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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
A 891	<p>Continued From page 12</p> <p>"Sanitization - Equipment and Supplies," revealed, "10. Food preparation equipment and utensils that are manually washed will be allowed to air dry whenever practical."</p> <p>6. Review of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines 5.5 - Refuse, recyclables, and returnables revealed, "(j) Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents."</p> <p>On 09/17/2022 at 12:00 PM, the surveyor observed four lids to the garbage cans on the floor by the end of the 3-compartment sink. During an interview at this time, the FSD stated he was going to have to educate the staff about the importance of leaving the lids on the garbage cans to prevent bugs from getting into the garbage.</p> <p>On 09/17/2022 at 1:35 PM, the Executive Director (ED) was interviewed via telephone and stated all garbage cans should have lids on them.</p> <p>Review of a facility policy titled, "Food-Related Garbage and Refuse Disposal," revised July 2022, revealed, "All garbage and refuse containers are provided with tight-fitting lids or covers and must be kept covered when stored or not in continuous use."</p> <p>7. Review of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines revealed the following: - 4.5 - Maintenance and operation: "(c) Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively</p>	A 891		

New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 04A006	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 09/17/2022
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NAME OF PROVIDER OR SUPPLIER SPRING HILLS CHERRY HILL	STREET ADDRESS, CITY, STATE, ZIP CODE 1450 MARLTON PIKE CHERRY HILL, NJ 08034
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A 891	<p>Continued From page 13</p> <p>cleaned and sanitized or discarded if they are not capable of being resurfaced.</p> <p>- 4.6 - Cleaning of equipment and utensils: (g) surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned in the following manner: "4. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: i. At a frequency specified by the manufacturer; or ii. Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold."</p> <p>On 09/17/2022 at 11:25 AM, the surveyor observed red and green cutting boards that were worn and gouged. During an interview at this time, the FSD explained to the surveyor that he [REDACTED] and had not had the opportunity to have the cutting boards replaced.</p> <p>On 09/17/2022 at 12:05 PM, a review of the "Ice Machine Cleaning Schedule" revealed the ice machine was last cleaned in June 2022. Per the facility's procedure, the ice machine was to be cleaned and sanitized monthly. During an interview on 09/17/2022 at 12:07 PM, the FSD stated the Maintenance Director (MD) was [REDACTED] and possibly did not know that the ice machine was part of his responsibilities.</p> <p>On 09/17/2022 at 1:35 PM, the Executive Director (ED) was interviewed via telephone and stated the ice machine should be cleaned weekly by the FSD.</p> <p>Review of an undated facility policy titled,</p>	A 891		
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New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 04A006	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 09/17/2022
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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
A 891	<p>Continued From page 14</p> <p>"Sanitization - Equipment and Supplies," revealed, "12. Ice machines and ice storage containers will be drained, cleaned, and sanitized per manufacturers [sic] instructions and facility policy."</p> <p>During an interview on 09/17/2022 at 12:30 PM, the FSD stated he NJ Ex Order 26.4b1 and was accustomed to having a kitchen that was neat and organized. He stated he was still getting familiar with the state's assisted living regulations and acknowledged he had a lot of work to do in the kitchen to "break some old habits."</p>	A 891		



PROVIDER'S PLAN OF CORRECTION

Spring Hills Cherry Hill Assisted Living acknowledges receipt of the Statement of Deficiencies and proposes this Plan of Correction as required by Federal and State regulations and statutes applicable to Assisted Living Residences providers. This plan does not constitute an admission or agreement by this provider of the truth of the facts alleged or conclusions set forth in the statement of deficiency. The Plan of Correction is prepared and/or executed solely because the provisions of federal and state law require it. This plan is submitted as evidence of our compliance.

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Finding # 1

1. **The corrective actions to be accomplished for those residents found to have been affected by the practice:**

Servers # 1, Servers # 2, Food Service Director, Maintenance Director and Director of Sales and Marketing and dietary associates were re-educated on New Jersey Administrative Code, Title 8, Chapter 24 (N.J.A.C. 8:24), "Retail Food Establishments and Food and Beverage Vending Machines" and facility policy titled "Food Handling – Preventing Foodborne Illness" dated July 2022 on 9/17/22.

Rounds were made by the Food Services Director (FSD) to ensure that persons unnecessary to food establishment operation were not allowed in the food preparation, food storage and ware washing areas and that all necessary staff members were properly wearing effective hair and beard restraints.

Additional signage were posted on entries to food preparation area and kitchen for use of effective hair restraints.

Heavy duty hair nets and beard guards were made immediately available from dispensers along the entrances to kitchen and food preparation area.

Completion Date: 9/17/22

2. **The facility will identify other residents that may potentially be affected by practice:**

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

NJ Ex Order 26.4(b)(1)

10/10/22



3. The facility will put into place the following systemic changes to ensure that the practice does not recur:

Dietary associates have been re-educated on proper and effective wearing of hair nets/ beard guard.

Hair nets and beard guard dispenser will be monitored for refill by FSD.

Daily stand up meeting with management team to review POC progress.

Random observation audits have been instituted and are being conducted daily by the FSD or designee to ascertain compliance to wearing hair nets and/ or beard guard.

Completion Date: 9/17/22 and Ongoing

4. The facility will monitor the corrective action by implementing the following measures:

The FSD or designee will observe the staff to ensure proper and effective wearing of hair net and/ or beard guard daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool.

The results of these audits will be presented by FSD and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23

Finding # 2

1. The corrective actions to be accomplished for those residents found to have been affected by the practice:

Maintenance Director checked and ensured that the 3-compartment sink has hot water on 9/17/22.

Food prepared by the cook without changing gloves were discarded immediately as requested by the FSD and tongs were used for ready-to-eat food as advised by FSD on 9/17/22.

Dishwasher, Cook and Executive Director were re-educated by the Infection Preventionist on N.J.A.C. 8:24 and facility policy titled "Food Handling – Preventing Foodborne Illness" dated July 2022 including standards for washing hands, proper use of disposable gloves and utensils such as tongs, deli paper and spatulas as tools to ensure food is prepared in safe and sanitary manner to prevent foodborne illness. Rounds were made by the Food Services Director (FSD) to ensure that hot water is working in the 3-compartment sink, that the dishwasher was washing hands between glove changes and that the cook is washing her hands as often as necessary, before and after using gloves and that gloves are discarded after completing task for which they were used.

Hand washing reminder sign is posted in the sink area.

Completion Date: 9/17/22

2. The facility will identify other residents that may potentially be affected by practice:

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

3. The facility will put into place the following systemic changes to ensure that the practice does not recur:

Dietary associates and ED have been re-educated on proper and effective handwashing in dishwashing. They were also re-educated on frequent and effective handwashing and usage of gloves and tools such as tongs, deli paper and spatulas to ensure food is prepared in safe and sanitary manner.

Daily stand up meeting with management team to review POC progress.

Random observation audits have been instituted and are being conducted daily by the FSD or designee to ascertain compliance of the cook and dishwasher.

Completion Date: 9/17/22 and Ongoing

4. The facility will monitor the corrective action by implementing the following measures:

The FSD or designee will observe the dishwasher, cooks and other dietary associates to ensure proper, effective and frequent hand washing and proper usage of gloves and tools such as tongs, deli paper and spatulas in food preparation/ serving daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool.

The results of these audits will be presented by FSD and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23

Finding # 3

1. The corrective actions to be accomplished for those residents found to have been affected by the practice:

Unlabeled and undated food in the walk-in refrigerator and freezer were labeled, dated ('use by' date) and completely covered. Foods w/ unknown date of preparation/ cooked were discarded on 9/17/22. Open food containers in the dry storage area removed from their original packages were labeled with common name and dated by 'use by' date. Opened and undated box of dry pasta noodles sitting on the shelf was discarded.

Dietary associates were re-educated on proper labeling, dating, covering, storage and handling of non-refrigerated and refrigerated foods.

Shelving units and floor of the storage room were cleaned of debris. Regular cleaning schedule for all food surfaces will be maintained by the FSD.

Completion Date: 9/17/22

2. The facility will identify other residents that may potentially be affected by practice:

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

3. The facility will put into place the following systemic changes to ensure that the practice does not recur:

Dietary associates have been re-educated on proper labeling, dating and covering of food in the walk-in refrigerator, freezer and dry storage room. Tasks were assigned to specific associates.

Daily stand up meeting with management to review POC progress.
Random observation audits have been instituted and are being conducted daily by the FSD or designee to ascertain compliance to facility policy titled "Food Receiving and Storage" revised July 2022.

Completion Date: 9/17/22 and Ongoing

4. The facility will monitor the corrective action by implementing the following measures:

The FSD or designee will observe dietary associates to ensure proper labeling, dating and covering of food in refrigerated and non-refrigerated areas daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool.

The results of these audits will be presented and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23

Finding # 4

1. The corrective actions to be accomplished for those residents found to have been affected by the practice:

Thermometers on the inside of the walk-in refrigerator and walk-in freezer were located. On 9/17/22. Temperature logs for reach-in refrigerator, walk-in refrigerator, walk-in freezer, and food serving line were located and maintained. Functioning of the refrigeration and food temperatures were monitored at designated intervals throughout the day by the FSD or designee. Cook staff was re-educated on monitoring food temperatures at beginning, middle and end of meal service. All dietary associates were re-inserviced with monitoring and documenting required Hot Holding and Cold Holding temperatures at the beginning of each shift.

Completion Date: 9/17/22

2. The facility will identify other residents that may potentially be affected by practice:

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

3. The facility will put into place the following systemic changes to ensure that the practice does not recur:

Dietary associates and FSD have been re-educated on facility policy titled "Food Handling – Preventing Foodborne Illness," dated July 2022 by Infection Preventionist to ensure that refrigerators and freezers have available and accurate thermometers at all times and that functioning of refrigeration and food temperatures are monitored and documented properly. Cook staff was re-educated to monitor food temperatures at beginning, middle and end of meal service.

Daily stand up meeting with management team to review POC progress.

Random observation audits have been instituted and are being conducted daily by the FSD to ascertain compliance to facility policy titled "Food Handling – Preventing Foodborne Illness," dated July 2022.

Completion Date: 9/17/22 and Ongoing

4. The facility will monitor the corrective action by implementing the following measures:

The FSD or designee will monitor all temperature logs for completeness and accuracy daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool. The results of these audits will be presented by FSD and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23

Finding # 5

1. The corrective actions to be accomplished for those residents found to have been affected by the practice:

All the pans found wet and nested together were washed and air-dried on 9/17/22. Dishwashing employee, ED and dietary associates were re-educated on proper drying of clean items. More drying racks were made available for air-drying pans w/o stacking together.

Completion Date: 9/17/22

2. The facility will identify other residents that may potentially be affected by practice:

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

3. The facility will put into place the following systemic changes to ensure that the practice does not recur:

Dietary associates and ED have been re-educated on facility policy "Sanitization – Equipment and Supplies" by the FSD to ensure all manually washed food preparation equipment, smallware and utensils are allowed to air-dry.

Daily stand up meeting with management team to review POC progress.

Random observation audits has been instituted and is being conducted daily by the Executive Director (ED) and the Food Services Director to ascertain compliance of the dishwasher and dietary associates.

Completion Date: 9/17/22 and Ongoing

4. The facility will monitor the corrective action by implementing the following measures:

The FSD or designee will monitor all manually washed food preparation equipment, smallware and utensils daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool.

The results of these audits will be presented and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23

Finding # 6

- 1. The corrective actions to be accomplished for those residents found to have been affected by the practice:**

All lids placed back on garbage/ refuse containers on 9/17/22.

All dietary associates were re-educated on keeping the containers closed when stored or not in use.

Completion Date: 9/17/22

- 2. The facility will identify other residents that may potentially be affected by practice:**

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

- 3. The facility will put into place the following systemic changes to ensure that the practice does not recur:**

Dietary associates have been re-educated on facility policy "Food-Related Garbage and Refuse Disposal" by the FSD to ensure all garbage/ refuse containers stay properly covered w/ tight-fitting lids in the kitchen and food preparation area.

Daily stand up meeting with management team to review POC progress.

Random observation audits has been instituted and is being conducted daily by the Executive Director (ED) and the Food Services Director to ascertain compliance of the dietary associates.

Completion Date: 9/17/22 and Ongoing

- 4. The facility will monitor the corrective action by implementing the following measures:**

The FSD or designee will monitor all manually washed food preparation equipment, smallware and utensils daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool.

The results of these audits will be presented and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23

Finding # 7

- 1. The corrective actions to be accomplished for those residents found to have been affected by the practice:**

Worn cutting boards discarded on 9/17/22. New cutting blocks/ boards were purchased.

Ice machine was cleaned and sanitized on 9/17/22.

FSD and dietary associates were re-educated on facility policy on "Sanitization – Equipment and Supplies" to ensure compliance to regular monthly cleaning and sanitization.

Completion Date: 9/17/22 and 9/20/22

2. The facility will identify other residents that may potentially be affected by practice:

All residents who received meals from the dietary department have the potential to be affected by the alleged deficient practice.

Completion Date: 9/17/22

3. The facility will put into place the following systemic changes to ensure that the practice does not recur:

A review of N.J.A.C. 8:24, "Retail Food Establishments and Food Beverage Vending Machines" regulation on Maintenance and Operation regarding discarding cutting blocks or boards subject to scratching and scoring if they cannot be effectively cleaned, sanitized or resurfaced with the FSD and dietary associates.

Dietary associates have been re-educated on facility policy on "Sanitization – Equipment and Supplies" by the FSD to ensure compliance to monthly cleaning and sanitization of Ice Machine.

Daily stand up meeting with management team to review POC progress.

Random observation audits have been instituted and are being conducted daily by the Executive Director (ED) and/ or FSD to ascertain cutting boards are maintained clean and sanitized and that ice machine is cleaned and sanitized monthly and on as needed basis.

Completion Date: 9/20/22 and Ongoing

4. The facility will monitor the corrective action by implementing the following measures:

The FSD or designee will monitor cleaning or sanitization of cutting boards and ice machine daily for 6 weeks, then weekly for 8 weeks, then monthly for 9 months for a total of 12 months of monitoring using the Dining Services Infection Control Rounds audit tool.

The results of these audits will be presented by FSD and discussed monthly at the Community Quality Improvement Committee meeting for 6 months and then quarterly thereafter once compliance is at 100 %. Frequency and duration of reviews will be increased as needed, if compliance is below 100 %.

Completion Date: 9/17/22 and Ongoing until 9/20/23