

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

PRINTED: 11/12/2021  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>315146</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>05/14/2021</b>
NAME OF PROVIDER OR SUPPLIER  <b>CARE CONNECTION RAHWAY</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>865 STONE STREET RAHWAY, NJ 07065</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  STANDARD SURVEY: 5/14/21  CENSUS: 18  SAMPLE SIZE: 8+2  A Recertification Survey was conducted to determine compliance with 42 CFR Part 483, Requirements for Long Term Care Facilities. Deficiencies were cited for this survey.	F 000			
F 812 SS=F	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 maintain	F 812	1)The standing mixer, robo-coupe, wall, and electronic exterminator trap were cleaned and sanitized immediately. Staff		5/19/21

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

TITLE

(X6) DATE

Electronically Signed

05/20/2021

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 812	<p>Continued From page 1</p> <p>proper kitchen sanitation practices and properly store dry foods in a safe and sanitary environment to prevent the development of food borne illness. The deficient practice was observed and was evidenced by the following:</p> <p>On 05/11/21 at 09:48 AM, during the initial tour of the kitchen in the presence of the Director of Food and Environmental Services (DFES) and the Food Service Manager (FSM), the surveyor observed the following:</p> <p>1. A Mixer that was on a table next to the robo-coupe had multi-colored substance splash marks on it. The FSM stated that the substance was "probably from the robo-coupe as the station was not wiped down well." The wall behind the mixer and robo-coupe table had areas of multiple multi-colored dried substance on the wall. The FSM used a paper towel to wipe the wall, nothing came off on the paper towel. The FSM stated that "they should have done a better job cleaning."</p> <p>On the same wall, there was an electronic exterminator trap with multiple areas of multi-colored dried substance on the exterior. The DFES stated "we are responsible for the exterior; it should not have the splash marks on it."</p> <p>2. A standing Mixer located next to the robo-coupe table had multi-colored dried substance splash marks on the outside of it. The arm in which the outside of the mixing bowl rests in, had a black substance and brown debris on it. The FSM used his finger to wipe the arm, the brown debris came off but the black substance did not. The guard located above the mixing bowl had a white substance on it. The FSM stated that it should have been disassembled and cleaned to make sure that there was no</p>	F 812	<p>was in-serviced on proper use and cleaning of equipment.</p> <p>The standing mixer next to the table with the robo-coupe, the arm containing the mixing bowl, and the guard above the mixing bowl were cleaned and sanitized immediately.</p> <p>Serving trays and pans were cleaned and sanitized immediately. Staff was in-serviced on the proper procedure to air dry and store trays and pans properly to prevent wet-nesting.</p> <p>Opened bags of Mesclun mixed salad, classic salad, and carrots were discarded and/or checked and labeled properly. Staff was in-serviced to label and date opened items the moment they are opened.</p> <p>Refrigerator ceilings, walls, and floors were cleaned immediately. Staff was in-serviced on cleaning procedures for walk-in refrigerators and freezers.</p> <p>Serving trays and pans were cleaned and sanitized immediately. Staff was in-serviced on the proper procedure to air dry and store trays and pans properly to prevent wet-nesting.</p> <p>Refrigerator ceilings, walls, and floors were cleaned immediately. Staff was in-serviced on cleaning procedures for walk-in refrigerators and freezers.</p> <p>The observed employee was in-serviced immediately on wearing hair restraints. Hair restraint policies were reviewed with the entire staff.</p> <p>The observed employee was in-serviced immediately regarding proper Hand Washing techniques specifically that Hand Washing must take place for at least 20</p>		

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F 812	<p>Continued From page 2 cross-contamination.</p> <p>3. There were several silver serving trays and pans nested on top of each other on the drying rack. The surveyor asked the FSM to separate the silver trays and pans. There was moisture observed between them. The FSM stated that the trays should have been separated to allow proper drying because water can sit and harbor bacteria.</p> <p>4. In walk-in fridge # 1, there was a bag of opened Mesclun mix salad, an opened bag of classic salad mix and an opened bag of shredded carrots that did not have an opened date. The DFES was unable to locate an opened date on either bag. The DFES stated that they all should have contained an opened date. There was a heavy build up of black and grayish material on the ceiling above the fans. The FSM stated the ceiling should be kept clean so that mold and dust does not fall into the food.</p> <p>5. The serving tray storage rack had multiple stacked servings trays that had moisture between them when the DFES separated them. He stated that the trays should be completely air dried before stacking and placing on the storage rack.</p> <p>6. In walk-in fridge #4, there was a heavy build up of black and grayish material on the ceiling above the fans. The FSM stated the ceiling should be kept clean so that mold and dust does not fall into the food.</p> <p>7. A cook was transferring cooked meat to another tray. The cook had a face mask on with facial hair that was exposed around the side and the bottom of the mask. The cook and the FSM</p>	F 812	<p>seconds. The Hand Washing policy and procedure was reviewed with the entire staff.</p> <p>Scoops were immediately removed from food storage bins. The bins were cleaned and sanitized immediately. A new bin system was ordered to eliminate the potential for scoopers to be stored inside the bin.</p> <p>The observed employee was in-serviced immediately on wearing hair restraints. Hair restraint policies were reviewed with the entire staff.</p> <p>2) All residents have the potential to be affected by the findings in the kitchen.</p> <p>3) The following items will be monitored daily by supervisors as part of their opening and closing checklist: The cleanliness of the mixers, robo-coupe, walls, electronic exterminator, all parts of the mixers, drying procedures of trays and pans, appropriate dates and labeling of opened food items, cleanliness of walk-in refrigerators and freezers, staff adherence to hair restraint policies, scoopers being stored outside of dry food bins. Hand washing techniques will be monitored by supervisors. The items on the opening and closing checklist will be monitored daily for two quarters and then re-evaluated at that time. Negative findings will be reported to the Food Service Director and the Administrator.</p> <p>4) The Food Service Director will monitor the cleanliness of all kitchen equipment and refrigerators, ensure proper drying of pans and trays, proper labeling and dating of opened foods, proper placement of dry food scoopers, adherence to hair</p>		

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F 812	<p>Continued From page 3</p> <p>stated that he should have had a beard net on so that his facial hair did not fall in the food and contaminate it.</p> <p>8. A cook performed hand washing. He turned on the water, wet his hands, applied soap, lathered for 2 seconds, rinsed his hand, dried his hands and then with a new paper towel turn the water off. The surveyor asked the cook to wash his hands again. He turned on the water, wet his hands, applied soap, lathered for 7 seconds, rinsed his hand, dried his hands and then with a new paper towel turn the water off. The FSM stated, "the cook needs proper hand washing technique to stop contaminates from getting in food."</p> <p>9. In the dry storage room, there were two storage bins, the FSM stated one was flour and one was rice. Inside the flour bin there was a blue scoop resting directly on the flour. Inside the rice bin, there was a blue scoop resting directly on the rice. The FSM stated that the scoops should be stored in holders and not be stored inside the bins to avoid contamination.</p> <p>10. A food service worker (FSW) poured salad dressing into little cups wore a hair net but her bangs were not contained within the hair net. The FSW stated that they "always should wear a hair net to cover their hair so hair doesn't get into food." The DFES and the FSM confirmed that the FSW hair bangs were not contained in the hair net as required.</p> <p>A review of the facility's undated "Daily Cleaning schedule with person and time", revealed Daily Cleaning: All equipment on Patient service line-Toaster, Turbo chef, Grill, Stove top, Outside</p>	F 812	<p>restraints, and proper hand washing with monthly Food Safety Audits. Results of the monthly audits will be reported to the Quality Assurance Committee quarterly and as needed. Any negative findings will be reported to the Administrator as they occur. Daily monitoring and monthly audits will take place for two quarters then we will re-evaluate with the Quality Assurance Committee.</p>		

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F 812	<p>Continued From page 4</p> <p>of Ovens, Plate warmers, Steam table, Steamers, and all tables. Slicer, Mini Robo-coupe, kettles are to be done by cook using equipment last. Cook 3pm to 7 pm shift: Detail cleans daily the Slicer, back wall of station, Mixers (standing &amp; Tabletop models), shelves underneath, and Large Robo coupe.</p> <p>Stockroom clerk: cleaning stockroom, all shelving, soda equipment, flour/rice bins, Scoops to be placed in holders, walk-ins maintained and cleaned, clean stockroom floor. Tues-walk in #1, Wednesday-walk in #3, Friday-walk in # 4. This should be done by the end of each meal period DAILY.</p> <p>A review of the facility's Policy and Procedure "Dishes and Silverware", dated 1/01, revealed Cleaning and Sanitizing-Washing Pots and Pans, #6 Allow to air dry. Do not dry with a towel.</p> <p>A review of the facility's undated Policy and Procedure "Kitchen Food dating/Expiration Policy", revealed Food dating guidelines: All food in production/preparation will have a 72-hour shelf life.</p> <p>A review of the facility's Policy and Procedure "Receiving and Storage of Food and Supplies", dated 5/11/21, revealed Standards/Guidelines: Bulk dry food (Rice, Breadcrumbs, Flour, etc.) scoops should be stored outside of the food in storage bin.</p> <p>Standards/Guidelines: Items that are clearly identifiable do not need to be labeled with name of product but must be dated.</p> <p>A review of the facility's Policy and Procedure "Personal Hygiene", with a supersedes date of 3/26/06, revealed Procedure: Hair Nets, Beard</p>	F 812			

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F 812	Continued From page 5 Guards and Caps to be worn at all times. Hair and beards need to be covered and restrained when preparing food. Hand Washing Procedures: # 3 Lather hands and wrists with soap for at least 20 seconds.  NJAC 8:39-17.1(a);17.2(g)	F 812			

## POST-CERTIFICATION REVISIT REPORT

PROVIDER / SUPPLIER / CLIA / IDENTIFICATION NUMBER 315146	MULTIPLE CONSTRUCTION A. Building B. Wing	DATE OF REVISIT 6/2/2021
NAME OF FACILITY CARE CONNECTION RAHWAY	STREET ADDRESS, CITY, STATE, ZIP CODE 865 STONE STREET RAHWAY, NJ 07065	

This report is completed by a qualified State surveyor for the Medicare, Medicaid and/or Clinical Laboratory Improvement Amendments program, to show those deficiencies previously reported on the CMS-2567, Statement of Deficiencies and Plan of Correction, that have been corrected and the date such corrective action was accomplished. Each deficiency should be fully identified using either the regulation or LSC provision number and the identification prefix code previously shown on the CMS-2567 (prefix codes shown to the left of each requirement on the survey report form).

ITEM Y4	DATE Y5	ITEM Y4	DATE Y5	ITEM Y4	DATE Y5
ID Prefix F0812	Correction	ID Prefix	Correction	ID Prefix	Correction
Reg. # 483.60(i)(1)(2)	Completed	Reg. #	Completed	Reg. #	Completed
LSC	05/19/2021	LSC		LSC	
ID Prefix	Correction	ID Prefix	Correction	ID Prefix	Correction
Reg. #	Completed	Reg. #	Completed	Reg. #	Completed
LSC		LSC		LSC	
ID Prefix	Correction	ID Prefix	Correction	ID Prefix	Correction
Reg. #	Completed	Reg. #	Completed	Reg. #	Completed
LSC		LSC		LSC	
ID Prefix	Correction	ID Prefix	Correction	ID Prefix	Correction
Reg. #	Completed	Reg. #	Completed	Reg. #	Completed
LSC		LSC		LSC	
ID Prefix	Correction	ID Prefix	Correction	ID Prefix	Correction
Reg. #	Completed	Reg. #	Completed	Reg. #	Completed
LSC		LSC		LSC	

REVIEWED BY STATE AGENCY <input type="checkbox"/>	REVIEWED BY (INITIALS)	DATE	SIGNATURE OF SURVEYOR	DATE
REVIEWED BY CMS RO <input type="checkbox"/>	REVIEWED BY (INITIALS)	DATE	TITLE	DATE

**FOLLOWUP TO SURVEY COMPLETED ON** 5/14/2021

☐ CHECK FOR ANY UNCORRECTED DEFICIENCIES. WAS A SUMMARY OF UNCORRECTED DEFICIENCIES (CMS-2567) SENT TO THE FACILITY? ☐ YES ☐ NO