

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:  <b>315404</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>10/14/2020</b>
NAME OF PROVIDER OR SUPPLIER  <b>UNITED METHODIST COMMUNITIES AT COLLINGSWOOD</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>460 HADDON AVE COLLINGSWOOD, NJ 08108</b>		
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F 000	INITIAL COMMENTS  STANDARD SURVEY  CENSUS: 43  SAMPLE SIZE: 13 + 2 CLOSED RECORDS  A Recertification Survey was conducted at United Methodist Communities at Collingswood from 10/7/20 to 10/14/20, to determine compliance with 42 CFR Part 483, Requirements for Long Term Care Facilities. Deficiencies were cited as a result of 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	F 812	Preparation and/or execution of this plan	11/2/20	

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

TITLE

(X6) DATE

Electronically Signed

10/23/2020

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>other facility documentation, it was determined that the facility failed to: a) properly label and date food products stored in the walk-in refrigerator/freezer and the dry goods storage room; b) properly discard food products on or before the expiration date; c) handle, prepare, and distribute food to residents in a manner that prevents foodborne illness. This deficient practice was evidenced by the following:</p> <p>On 10/07/20 from 9:20 AM to 11:20 AM the surveyor, accompanied by the Food Service Director (FSD), observed the following in the walk -refrigerator of the main kitchen:</p> <ol style="list-style-type: none"> <li>1. There were three unopened 32-ounce <span style="background-color: black; color: black;">XXXXXXXXXX</span> Turkey Breast lunchmeats with no expiration or use by dates.</li> <li>2. There were multiple packages of thawed ground beef on a free-standing metal cart with "pull dates" of 10/06/20. The FSD stated that the meat must be used with-in three days of being "pulled." The FSD stated that "pulled" referred to being removed from freezer and allowed to thaw in the refrigerator. The FSD stated that the ground beef was on the menu to be served 10/10/20.</li> <li>3. There was a large can of crab meat, unlabeled and with no identifiable received or use by date.</li> <li>4. There was a bin of diced celery covered in plastic wrap with no open or use by date.</li> <li>5. There was two bags of sundried tomatoes wrapped in plastic wrap with no open or use by dates.</li> </ol>	F 812	<p>of correction does not constitute admission or agreement by the provider of the facts alleged or conclusions set forth in the statement of deficiencies. The plan of correction is prepared and/or executed solely because it is required by the provision of state and federal law.</p> <p>No residents in the community had any adverse effects from the deficient practices. Upon the surveyors disclosure, all items that were identified were immediately discarded to minimize the potential for any resident being affected by this alleged cited practice. The Food Service Director and dietary associates identified to have been responsible for the cited practice were provided immediate corrective action and re-education.</p> <p>All residents have the potential to be affected. All food in the main kitchen and long term kitchen has been inspected to ensure proper labeling, dating, expirations and HACCP temperature guidelines. Issues identified were immediately corrected.</p> <p>All current staff will be provided in-service training on ensuring proper food storage with emphasis on labeling/dating food items and food temperatures. The Food Service Director will complete competency checklist with all staff and new hires to ensure staff compliance and understanding of food storage including labeling and HACCP temperatures. The Utility, Cook and Homemaker duties</p>		

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F 812	<p>Continued From page 2</p> <p>The FSD stated that the facility policy required labeling indicating received, expiration, use by and opened dates.</p> <p>On 10/07/20 at 10:00 AM, the surveyor who was accompanied by the FSD, observed the following in the walk-in freezer:</p> <ol style="list-style-type: none"> <li>1. There were multiple vanilla shake cartons with no expiration, use-by, or received dates.</li> <li>2. There was a metal bin covered with foil with the date of 2/17/20. Inside the metal bin there were multiple crab cakes wrapped individually in plastic wrap. The FSD stated that 2/17/20 is the date the crab cakes were prepared. The FSD acknowledged that the crab cakes were expired.</li> <li>3. Underneath the freezer condenser there was an open box of "soft pretzels" that was covered with ice. There was condensation on the ceiling and ice formations hanging from the condenser. The FSD stated that they have had problems with the pipes and some leakage in the past.</li> <li>4. There were three frozen meats found on a bottom shelf, partially covered by boxes on the floor. A large pork tenderloin had a supplier expiration date of 3/4/20. A large beef tenderloin and a large corn beef brisket were unlabeled, no expiration, received or use by dates. When interviewed, the FSD stated that frozen meats cannot be used after 6 months.</li> <li>5. There was an open undated box containing sealed bags of chicken nuggets without labeling.</li> </ol> <p>The FSD stated that the facility policy required labeling indicating received dates, use by or</p>	F 812	<p>inspection checklist was revised to ensure compliance in the importance of labeling, dating, removing expired food items and temperatures of food items.</p> <p>A random kitchen inspection audit will be completed by the Dietician, Food Service Director and Assistant Food service Directors daily on food labeling, expiration and temperatures x 4 weeks, weekly x 4 weeks, and then monthly to ensure ongoing compliance. Any deficient practices identified through these audits will be followed up on with corrective action and re-education. Findings will be reported at the daily Infection Prevention Meeting and at the quarterly QAPI meetings to the NHA. This will continue until substantial compliance is met.</p>		

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F 812	<p>Continued From page 3 expiration dates as well as open dates.</p> <p>On 10/7/20 at 10:22 AM, in the presence of the FSD in the dry storage room, the surveyor observed the following:</p> <ol style="list-style-type: none"> <li>1. A large opened container of [REDACTED] Chocolate Sprinkles that was undated.</li> <li>2. Multiple undated cans of [REDACTED] Sliced Strawberry Topping.</li> <li>3. Multiple undated boxes of [REDACTED] Muffin Mix.</li> <li>4. Multiple undated cans of [REDACTED] Coconut Milk.</li> <li>5. Multiple undated bottles of [REDACTED] Pancake and Waffle Syrup.</li> <li>6. Multiple undated containers of seasoning including [REDACTED] Montreal Chicken Seasoning, Italian Seasoning, [REDACTED] Green Onion, and [REDACTED] Thyme.</li> <li>7. On a bottom shelf there was 25 lb. bag of [REDACTED] Panko in a paper sack that was torn and open at the top side of the bag and open to air. The FSD stated that at that time that the Panko should be stored in a closed bag or container.</li> <li>8. A 10 lb. bag of [REDACTED] White Rice was torn at the top and open to air. The FSD stated at that time that the rice should be stored in a closed bag or container.</li> <li>9. There were multiple unopened, undated</li> </ol>	F 812			

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F 812	<p>Continued From page 4 containers of caramel topping.</p> <p>10. There were multiple unopened, undated containers of undated jelly.</p> <p>11. There were multiple unopened, undated containers of Maraschino Cherries.</p> <p>12. There were multiple unopened, undated containers of apple sauce.</p> <p>13. There were multiple unopened, undated bottles of soy sauce.</p> <p>14. There were multiple unopened, undated boxes of cornstarch.</p> <p>15. There were multiple unopened, undated bottles of chili sauce.</p> <p>16. There were multiple unopened, undated containers of mustard.</p> <p>17. There were multiple unopened, undated bottles of vinegar.</p> <p>On 10/7/20 at 12:10 PM, the Licensed Nursing Home Administrator (LNHA), provided the surveyor with a policy and procedure for "Food Safety Management System," dated 5/1/20, that indicated hamburger/ground beef was to be used within one to two days of refrigeration or stored in the freezer for no longer than three to four months.</p> <p>The "Product Labeling and Guide Policy dated 9/18/15, indicated that all food prepared in operation must be covered and labeled as to contents, date of preparation, use by date and</p>	F 812			

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F 812	<p>Continued From page 5</p> <p>employee name/initial prior to storage in refrigerators, freezer and dry storage. The policy also indicated that items received from vendors were to be labeled with a received date utilizing a label gun and stored properly using first in first out (FIFO) procedures.</p> <p>On 10/7/20 at 3:15 PM the surveyor's findings in the kitchen were reviewed with the administration: The LNHA, Corporate Nurse, and Executive Director.</p> <p>On 10/07/20 at 12:48 PM the surveyor observed the following inside the Ross Unit nourishment refrigerator:</p> <ol style="list-style-type: none"> <li>1. There were eight containers of nectar thick apple juice had "use by" dates ranging from 08/20/20 through 09/24/20.</li> <li>2. There were two containers of nectar thick orange juice had "use by" dates of 09/1/20.</li> <li>3. There were 16 containers of nectar thick water stamped with "use by" dates ranging from 08/18/20 through 09/28/20.</li> </ol> <p>On 10/07/20 01:14 PM the Registered Nurse (RN) verified that the expired nectar thick liquids needed to be discarded and stated that Dining Services were responsible for monitoring the refrigerator temps and stocking the nourishment refrigerator with food and beverage items for the residents.</p> <p>Upon review, the Medication Refrigerator / Staff Refrigerators Policy dated 7/17/18 indicated that assigned staff were responsible for monitoring</p>	F 812			

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F 812	<p>Continued From page 6</p> <p>the food products retained in the nourishment refrigerators as per product expiration date.</p> <p>In a follow up interview on 10/14/20 at 9:43 AM, the Licensed Nursing Home Administrator verified that the dietary dept was responsible for removing outdated items from the fridge.</p> <p>On 10/13/20 at 11:40 AM on the [REDACTED] Long Term Care Kitchen, in the presence of the FSD, the surveyor observed a food service worker taking the temperatures of multiple hot and cold food items intended for use at lunch service that day. The cold food temperatures were as follows:</p> <ol style="list-style-type: none"> <li>1. Pureed Turkey Sandwich: 47 degrees Fahrenheit (F).</li> <li>2. Ground Turkey: 43 degrees F.</li> <li>3. Pureed Pasta: 60 degrees F.</li> </ol> <p>The FSD immediately took these food items out of service.</p> <p>On 10/13/20 at 1:15 PM, the FSD and LNHA provided the Daily Service and Hazard Analysis and Critical Control Points (HACCP) Record," that indicated cold foods must be held at 40 degrees F or below.</p> <p>On 10/14/20 at 10:30 AM, the area manager for the facility's food service company confirmed that cold product holding temperatures were to be maintained at 40 degrees F or below while holding and serving.</p> <p>NJAC 8:39-17.2 (g).</p>	F 812			