

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

PRINTED: 10/05/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315209	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 01/20/2021
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NAME OF PROVIDER OR SUPPLIER HAMMONTON CENTER FOR REHABILITATION AND HEALTHCARE	STREET ADDRESS, CITY, STATE, ZIP CODE 43 N WHITE HORSE PIKE HAMMONTON, NJ 08037
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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) COMPLETION DATE
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F 000	INITIAL COMMENTS Complaint #: NJ00140401, NJ00139235, NJ00128264, NJ00138515 Census: 203 Sample Size: 15 The facility is not in compliance with the requirements of 42 CFR Part 483, Subpart B, for Long Term Care Facilities based on this complaint survey.	F 000		
F 804 SS=E	Nutritive Value/Appear, Palatable/Prefer Temp CFR(s): 483.60(d)(1)(2) §483.60(d) Food and drink Each resident receives and the facility provides- §483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance; §483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature. This REQUIREMENT is not met as evidenced by: Complaint #: NJ138515 Based on observations and interviews, it was determined the facility failed to serve food to the residents at an appetizing temperature. This affected five of five sampled residents (Residents #6, #7, #11, #12, and #13). There were 197 residents who received meals from the kitchen. Findings included: 1. On 01/18/2021, a test tray was removed from a meal cart on the [REDACTED] floor, with the assistance	F 804	F804 1- At the time the facility staff had been notified by the Surveyor regarding the deficient practice, staff were not able to retroactively heat up residents # 6 ,7, 11, 12, 13 meals to the appropriate temperature as residents have already consumed their lunch meals two days prior. 2- All other residents lunch meal trays were not able to be retroactively heated up to the appropriate temperature as the	3/16/21

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE Electronically Signed	TITLE	(X6) DATE 02/18/2021
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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 804	<p>Continued From page 1</p> <p>of the Dietary Director. The tray was taken to the conference room. The baked fish had a temperature of 118 degrees Fahrenheit (F). The noodles and the broccoli had a temperature of 115 degrees F.</p> <p>The food on the test tray was sampled; it was barely warm to the taste.</p> <p>On 01/18/2021 at 4:00 PM, five sampled residents (Residents #6, #7, #11, #12, and #13) were asked if their food was ever served cold. They verbalized it was always cool, never very warm.</p> <p>On 01/19/2021 at 1:30 PM, the Dietary Director was informed of the observation. He stated he did not check the temperature of the food served off the food carts. He stated he had received several complaints of cold food and told them they could warm the tray or bring them a new tray. He had not investigated to determine why the food on the carts was being served cold to the residents.</p> <p>New Jersey Administrative Code § 8:39-17.4(a) (2)</p>	F 804	<p>residents have already consumed their meals. The Dietary Director will inspect temperature logs daily for one month to ensure the cooks are making sure that the meals are served at proper temp. The Dietary Dir. will in-service all Dietary staff on the topic of Food and drink that is palatable, attractive and at a safe and appetizing temperature. The Administrator will in-service the Dietary Director on proper investigating procedures regarding Dietary concerns from Residents. He will also be in serviced on serving meals at the proper temperature.</p> <p>3- The Dietary Director will audit food trays twice weekly x 4 weeks and then monthly x 3 months to ensure hot food leaves the kitchen at the appropriate temperature. He will also audit food trays after they are delivered to the units and ready to be served to ensure proper temp at point of service. He will conduct this audit twice weekly x 4 weeks and then monthly x 3 months.</p> <p>4- The Administrator will review the findings of the temperature audits at the facilities monthly QAPI meeting. All concerns brought up from the audits will be investigated and addressed.</p>		