

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

PRINTED: 05/20/2021
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315176	(X2) MULTIPLE CONSTRUCTION A. BUILDING 01 B. WING _____	(X3) DATE SURVEY COMPLETED 02/26/2021
NAME OF PROVIDER OR SUPPLIER MEDFORD CARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 185 TUCKERTON ROAD MEDFORD, NJ 08055	
(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
E 000	Initial Comments	E 000		
K 000	INITIAL COMMENTS LIFE SAFETY CODE 101:2012 THIS FACILITY IS NOT IN SUBSTANTIAL COMPLIANCE WITH THE MINIMUM LIFE SAFETY CODE REQUIREMENTS AS SURVEYED UNDER CMS-2786R.	K 000		
K 324 SS=D	Cooking Facilities CFR(s): NFPA 101 Cooking Facilities Cooking equipment is protected in accordance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, unless: * residential cooking equipment (i.e., small appliances such as microwaves, hot plates, toasters) are used for food warming or limited cooking in accordance with 18.3.2.5.2, 19.3.2.5.2 * cooking facilities open to the corridor in smoke compartments with 30 or fewer patients comply with the conditions under 18.3.2.5.3, 19.3.2.5.3, or * cooking facilities in smoke compartments with 30 or fewer patients comply with conditions under 18.3.2.5.4, 19.3.2.5.4. Cooking facilities protected according to NFPA 96 per 9.2.3 are not required to be enclosed as hazardous areas, but shall not be open to the corridor. 18.3.2.5.1 through 18.3.2.5.4, 19.3.2.5.1 through	K 324		3/23/21

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

TITLE

(X6) DATE

Electronically Signed

03/19/2021

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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K 324	<p>Continued From page 1 19.3.2.5.5, 9.2.3, TIA 12-2</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation, interview, and record review on 02/19/21 in the presence of the Facility Maintenance and Dietary Director, it was determined that the facility failed to ensure that 1 of 14 exhaust hood grease baffles were intact and in the proper position to protect against grease and fire from entering above the exhaust hood system as per NFPA 96.</p> <p>This deficient practice was evidenced by the following: At 12:40 PM, the surveyor observed one broken exhaust hood grease baffle on the right-side of the 6-burner cooking stove. The #6 grease baffle was missing approximately 3/4 of the protecting baffles in the frame, which now left a large opening (approximately 1-foot) of unprotected area in the hood exhaust system.</p> <p>An interview was conducted during the observation with the Maintenance and Dietary Director, who both acknowledged, that the #6 grease baffle over the right side of the main cooking area must not be compromised and in the correct position to prevent grease and fire from entering the hood above the grease baffles.</p> <p>The Grease baffles are the first layer of protection in a commercial kitchen's grease management and exhaust ventilation system. Their purpose is to prevent flames and flammable debris from entering the exhaust duct and capture</p>	K 324	<ol style="list-style-type: none"> 1. Exhaust hood baffle was replaced. 2. All baffles were inspected for proper operation and to ensure there were no defects. 3. Baffles will be inspected monthly and immediately following cleaning by outside contractor by the Director of Maintenance. Issues will be immediately corrected . 4. Results of inspections will be reported at the QAPI meeting monthly on an for 3 months. 		

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K 324	<p>Continued From page 2</p> <p>grease-laden vapors produced from cooking equipment. If this grease were not captured, it would build up in the ventilation system and become a major fire hazard.</p> <p>19.3.2.5.3* (10) Procedures for the use, Inspection, Testing, and Maintenance of the cooking equipment are in accordance with Chapter 11 of NFPA 96 and the Manufacturers instructions and are followed.</p> <p>The surveyor asked for a policy and procedure on kitchen hood grease baffles; however, it was not provided by the Life Safety Code exit conference.</p> <p>The Administrator provided a facility vendor document dated 01/07/21 that indicated the kitchen hood system was degreased and cleaned on the above date.</p> <p>The Administrator was notified of the deficiency at the life safety code exit conference.</p> <p>NJAC 8:39-31.2(e) NFPA 96, 19.3.2.5.3*(10)</p>	K 324			