

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

PRINTED: 07/13/2022  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>315176</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____		(X3) DATE SURVEY COMPLETED  <b>C</b> <b>06/02/2021</b>
NAME OF PROVIDER OR SUPPLIER  <b>MEDFORD CARE CENTER</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>185 TUCKERTON ROAD</b> <b>MEDFORD, NJ 08055</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  Complaint #: NJ143290, NJ144611 Census: 107 Sample Size: 6  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 Intake NJ143290  Based on document review, observations, and interviews, it was determined that the facility failed to ensure food items were served at a palatable temperature for 3 of 3 residents (Residents #1, Resident #2, and Resident #3). This had the potential to affect all residents that ate their meals in their rooms.  Findings include:  1. On 06/02/2021 at approximately 8:45 AM, a test tray was conducted with the Dietary Manager (DM) and the Nursing Home Administrator (NHA)	F 804	Preparation and/or execution of this plan of correction does not constitute admission or agreement by the provider of the truth 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 provisions of federal and state law.  1. Test tray was immediately discarded.  2. Several trays were tested for temperatures at the next meal to ensure	6/30/21	

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

TITLE

(X6) DATE

Electronically Signed

06/22/2021

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 804	<p>Continued From page 1</p> <p>present. The regular diet menu on the breakfast tray called for cream of wheat, choice of cold cereal, waffles, sausage patty, margarine/syrup, choice of juice/milk, coffee or tea. The test tray was of a regular diet meal tray on the Cedar Unit. The DM took the temperatures of each food item of the meal and were recorded as follows:</p> <p>-Sausage Patty 86 degrees Fahrenheit (F) -Waffle 90 degrees F -Oatmeal 120 degrees F -Milk 65 degrees F</p> <p>According to the DM, initial food temperatures for the meal served to residents were obtained and logged, by the DM, at approximately 6:50 AM. They were recorded as follows:</p> <p>-Sausage Patty 185 degrees F -Waffle 150 degrees F -Oatmeal 190 degrees F -Milk 35 degrees F</p> <p>On 06/02/2021 at approximately 2:15 PM, an interview was conducted with three residents (Resident #1, Resident #2, and Resident #3). The residents expressed that their hot meals were always served cold. The residents said that they had received their meals as room trays for the past couple of months. They stated nursing staff took a very long time to pass the meal trays, and when they eventually did, the meals were cold.</p> <p>On 06/02/2021 at 2:46 PM, the DM stated although the temperatures of the meals were taken at the beginning of the meal service, he clarified that no temperatures were taken or recorded during the meal service, therefore, he was not able to tell if the steam table held the</p>	F 804	<p>food temperatures were adequate with no concerns.</p> <p>3. Assistant Director of Nursing re-educated staff to ensure trays are passed in a timely manner. Dietary staff were re-educated by Food Service Director to ensure staff on units are informed when trays are delivered.</p> <p>4. Food Service Director will test 5 trays weekly for proper temperatures. Any issues will immediately be addressed. Results will be reported at the monthly QAPI meeting for 3 months.</p>		

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F 804	Continued From page 2 meal at the appropriate temperatures or why the meals dropped in temperatures as recorded. He said it was important to be able to account for the phase of the meal service when the meals dropped their temperatures. He said that food sent to the units for distribution (such as meals, snacks, nourishments, oral supplements) should be transported and delivered to maintain temperatures at or below 41 degrees F for cold foods and at or above 135 degrees F for hot foods.  On 06/02/2021 at 2:59 PM, the NHA said she spoke to the dietary manager to get an account of why residents meals were served cold. She said she was not able to get anything from the DM other than his report of the recorded temperature as described above being unsafe for the residents.  New Jersey Administrative Code § 8:39-17.4(a)(2)	F 804			
F 812 SS=E	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.	F 812		6/30/21	

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F 812	<p>Continued From page 3</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>§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:</p> <p>Based on document review, observations, and interviews, it was determined that the facility failed to ensure hot food and cold beverages were served in an acceptable temperature range to reduce the risk of food borne illnesses, for 1 of 1 meal test tray. The facility had three meal delivery carts. This had the potential to affect all residents that ate their meals in their rooms.</p> <p>Findings include:</p> <p>1. On 06/02/2021 at approximately 8:45 AM, a test tray was conducted with the Dietary Manager (DM) and the Nursing Home Administrator (NHA) present. The regular diet menu on the breakfast tray called for cream of wheat, choice of cold cereal, waffles, sausage patty, margarine/syrup, choice of juice/milk, coffee or tea. The test tray was of a regular diet meal tray on the Cedar Unit. The DM took the temperatures of each food item of the meal and were recorded as follows:</p> <p>-Sausage Patty 86 degrees Fahrenheit (F) -Waffle 90 degrees F -Oatmeal 120 degrees F -Milk 65 degrees F</p> <p>According to the DM, initial food temperatures for the meal served to residents were obtained and logged, by the DM, at approximately 6:50 AM. They were recorded as follows:</p>	F 812	<ol style="list-style-type: none"> <li>1. Test tray was immediately discarded.</li> <li>2. Several trays were tested for temperatures at the next meal to ensure food temperatures were adequate with no concerns.</li> <li>3. Assistant Director of Nursing re-educated staff to ensure trays are passed in a timely manner. Dietary staff were re-educated by Food Service Director to ensure staff on units are informed when trays are delivered.</li> <li>4. Food Service Director will test 5 trays weekly for proper temperatures. Any issues will immediately be addressed. Results will be reported at the monthly QAPI meeting for 3 months.</li> </ol>		

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F 812	<p>Continued From page 4</p> <p>-Sausage Patty 185 degrees F -Waffle 150 degrees F -Oatmeal 190 degrees F -Milk 35 degrees F</p> <p>On 06/02/2021 at 2:46 PM, the DM said he was alarmed by the temperature he recorded from the test tray. He said it was very important to keep food out of the danger zone to avoid spreading food borne illnesses across the population of vulnerable residents the facility served. He stated although the temperatures of the meals were taken at the beginning of the meal service, he clarified that no temperatures were taken or recorded during the meal service, therefore, he was not able to tell if the steam table held the meal at the appropriate temperatures or why the meals dropped in temperatures as recorded. He said it was important to be able to account for the phase of the meal service when the meals dropped their temperatures. He said that food sent to the units for distribution (such as meals, snacks, nourishments, oral supplements) should be transported and delivered to maintain temperatures at or below 41 degrees F for cold foods and at or above 135 degrees F for hot foods.</p> <p>On 06/02/2021 at 2:59 PM, the NHA said she spoke to the dietary manager to get an account of why residents meals were served cold. She said she was not able to get anything from the DM other than his report of the recorded temperature as described above being unsafe for the residents.</p> <p>New Jersey Administrative Code § 8:39-17.2(g)</p>	F 812			