

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

PRINTED: 11/04/2021  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>315307</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>C</b> <b>08/28/2020</b>
NAME OF PROVIDER OR SUPPLIER  <b>HARBORAGE (THE)</b>			STREET ADDRESS, CITY, STATE, ZIP CODE <b>7600 RIVER ROAD</b> <b>NORTH BERGEN, NJ 07047</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 #: NJ00133832, NJ00137711, NJ00137465, NJ00132179, NJ00134602  Census: 169  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 VISIT.	F 000		
F 812 SS=D	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: C NJ 00132179	F 812	1. No residents identified. The test tray was immediately discarded.	9/18/20

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

TITLE

(X6) DATE

Electronically Signed

09/08/2020

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>Based on observation, interview, and record review, it was determined that the facility failed to serve meals in a manner that was palatable to residents. This deficient practice was identified and confirmed with test tray temperatures, as evidenced by the following:</p> <p>On 8/28/20 at 1:10 PM, the surveyor observed food truck #1 arrive at the [REDACTED] unit. At 1:15 PM, the patient services manager calibrated her thermometer in the presence of the Foodservice director (FSD) and two surveyors. At 1:20 PM, the patient services manager took the following temperatures of a lunch meal test tray, which consisted of a regular diet. The food temperatures were the following:</p> <p>Soup (Pasta Fagioli): 131.5 degrees Fahrenheit (F). Manicotti with sauce: 166.6 degrees F. Whipped potatoes: 151.1 degrees F. Green beans: 162.5 degrees F. Hot water for tea: 156.9 degrees F. Fruit cocktail: 52.8 degrees F. Grape juice: 47.4 degrees F. Lowfat Milk: 50.0 degrees F. Tossed green salad: 47.1 degrees F. Vanilla ice cream: 21.8 degrees F.</p> <p>At that same time, the patient services manager stated that the soup should have been 135 degrees F or higher, the fruit cocktail should have been 50 degrees F or below, and the milk should have been 40 degrees or below.</p> <p>The surveyor interviewed the FSD, who stated, "We put the milk in the freezer and the fruit cocktail on ice prior to serving, but the kitchen is very hot. We know this is an ongoing issue. We check the temperature every day. In six weeks,</p>	F 812	<p>2. All residents could potentially be affected by deficient practice.</p> <p>a. Food temperatures were taken for the next meal to ensure proper temperatures prior to serving.</p> <p>3. Systematic Changes</p> <p>1.To maintain the temperatures of TCS foods held hot at 140 degrees F or above:</p> <p>a. Adjusted job workflow to now require two checkers per cart to expedite the filling of each cart with full trays with a goal of cart completion in less than 20 minutes with no errors.</p> <p>b.Maintenance items included:</p> <ul style="list-style-type: none"> <li>•The hinges and locks on the doors were changed resulting in a tighter seal.</li> <li>•Steam well crack repaired</li> </ul> <p>c.New products including</p> <ul style="list-style-type: none"> <li>•New soup bowls and covers ordered</li> <li>•New cold plates and domes</li> </ul> <p>d.Staff educated that coffee, soup and milk will be the last items placed on the tray to maintain temperatures.</p> <p>e.Milk will be pre-cooled prior to placing on the meal tray</p> <p>f.Staff were educated on all of the above initiatives and process changes, and staff competencies were assessed.</p> <p>4. Monitoring of Corrective Actions</p> <p>a. Food Service Director and/or designee will randomly audit 5-10 trays weekly to ensure compliance with food temperatures. Audits will be completed by Food Service Director and/or designee weekly for a month and quarterly thereafter.</p> <p>b. Findings of audits will be reviewed</p>		

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F 812	<p>Continued From page 2</p> <p>we are going to a new system." The FSD stated that all the milk was being pulled from the lunch service. The FSD further noted that the facility had not had any complaints from residents regarding food temperatures.</p> <p>The surveyor reviewed the resident council minutes from [REDACTED] through [REDACTED]. There were no current complaints regarding food temperatures.</p> <p>On 8/28/20 at 2 PM, the surveyors met with the administrator and the director of nursing and discussed the above observations and concerns.</p> <p>Review of the 7/2017 revised policy titled HACCP (Hazard Analysis Critical Control Point) and State of NJ Code of Sanitation provided by the FSD indicated that TCS (time, temperature control safety) foods held cold for service must be at 40 degrees F or below. TCS foods held hot for service must be at 140 degrees F or above.</p> <p>NJAC 8:39-17.4(e)</p>	F 812	<p>and shared with Administrator and Food Service Director will presented monthly to the Quality Assurance performance Improvement Committee.</p>		