

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: 315122	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 05/06/2021
NAME OF PROVIDER OR SUPPLIER COMPLETE CARE AT WESTFIELD, LLC			STREET ADDRESS, CITY, STATE, ZIP CODE 1515 LAMBERTS MILL ROAD WESTFIELD, NJ 07090		
(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 STANDARD SURVEY: 5/6/21 CENSUS: 120 SAMPLE SIZE: 24+3 A Recertification Survey was conducted to determine compliance with 42 CFR Part 483, Requirements for Long Term Care Facilities. Deficiencies were cited for 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 facility documentation, it was determined that the facility failed to: a.) properly handle and store potentially hazardous foods in a manner that is	F 812	I. 1. New step on trash can was purchased and put in place immediately. Kitchen staff were in-serviced on reporting	5/21/21	

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

TITLE

(X6) DATE

Electronically Signed

05/25/2021

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 812	<p>Continued From page 1</p> <p>intended to prevent the spread of foodborne illnesses; and, b.) maintain equipment and kitchen areas in a manner to prevent microbial growth and cross-contamination.</p> <p>This deficient practice was observed and evidenced by the following:</p> <p>On 4/28/21 at 09:14 AM, the surveyors toured the kitchen in the presence of the Account Manager (AM) and observed the following:</p> <ol style="list-style-type: none"> 1. The surveyor washed their hands at a handwashing station and observed the foot pedal did not open the lid to the trash can. The AM lifted the lid manually and stated he would get maintenance to look at it. 2. In the reach-in fridge, the AM removed one plate covered by a plastic bag and then another container covered by a plastic bag. The AM stated they were personal staff lunches and acknowledged they should not be there. 3. In the walk-in fridge, one container of chocolate pudding, two containers of vanilla pudding, and four individual cheese slices wrapped in clear plastic wrap had no prepared or use-by dates. 4. In the freezer, one 5.44 kg box of turkey bacon dated 3/15/21 was opened, the internal plastic bag was opened with the bacon exposed to air. The AM stated that was the received on date. One 10.5 lb box of all beef sandwich steaks dated 4/22/21 was opened and the internal plastic bag was opened with the meat exposed to air. The AM stated that was the received on date. The AM wrapped up the plastic and closed the boxes on each and stated they are not supposed to be left that way; He stated he would remove them so residents would not receive them. 5. On the drying rack, multiple-sized serving pans/lids were nestled on top of each other. The 	F 812	<p>maintenance/housekeeping issues in the kitchen through electronic maintenance/housekeeping log system (TELS) as soon as problem occurs.</p> <ol style="list-style-type: none"> 2. Employee's food in the reach-in fridge was removed immediately. All reach-in fridges were checked for improper covering/labeling and expired food; if any, discarded immediately. 3. One container of chocolate pudding, two containers of vanilla pudding, four individual cheese slices wrapped in clear plastic wrap, one opened 15 count bag of hot dog rolls, a plastic bag of cinnamon bread and a plastic bag of wheat bread were discarded immediately. All stored/open food were checked for proper storage/labeling. Unlabeled food, if any, were discarded. 4. One 5.44kg box of turkey bacon dated 3/15/21, one 10.5 lb box of all beef sandwich steaks dated 4/22/21 were discarded immediately. All freezer food were checked for proper storage. Improperly stored food, if any, was discarded immediately. 5. Identified multiple-sized serving pans/lids were placed to be re-washed immediately. All drying racks were inspected for moisture serving pans/lids/dishes, if any, all sent to re-wash. 6. Found plastic bag of corn mix was discarded from dry food room immediately. All items in dry food room were checked for proper storage/labeling. Unlabeled items, if any, were discarded immediately. Kitchen staff were in-serviced on importance of labeling and dating of all open/pulled food, proper food 		

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F 812	<p>Continued From page 2</p> <p>surveyor separated two nesting pans and two nesting lids and observed moisture between them. The AM acknowledged they should be separated and dry to prevent contamination.</p> <p>6. In the Dry Food Room, one plastic bag of corn mix was opened, covered in clear plastic wrap with handwritten dates 4/19/21 and 4/25/21. The AM stated that was the expiration date and removed the bag.</p> <p>On 5/3/21 at 10:35 AM, the surveyor toured the kitchen in the presence of the Account Manager (AM) and observed the following:</p> <p>1. On the lower shelf of a stainless steel table was one opened 15 count bag of hot dog rolls wrapped in clear plastic wrap with no received by or open date, a plastic bag of cinnamon bread was opened with no received by or open date. A plastic bag of wheat bread was opened with no received by or open date.</p> <p>On 5/3/21 at 10:50 AM, the surveyor interviewed the AM, who stated that if someone took anything out, they should write the date they opened it. The AM acknowledged the hot dog rolls, cinnamon bread, and wheat bread were opened, used, and wrapped up without a date on them. He further stated it was important to let others know when things were opened and follow the use-by date, so residents don't get expired food. The AM said that expired food gets thrown out.</p> <p>On 5/3/21 at 11:29 AM, the surveyor interviewed the District Manager (DM), who stated food should be dated when opened and a use-by date or expiration date marked. The DM noted if there were undated food, it should be thrown out, and everyone needed to know when it was opened and how fresh it was. The DM acknowledged the</p>	F 812	<p>storage and ware-washing facility P/P's immediately.</p> <p>II. All residents have the potential to be affected by the same deficient practices.</p> <p>III.</p> <p>-All kitchen staff will be in-serviced on reporting issues in the kitchen through electronic maintenance/housekeeping log system (TELS) as soon as problem occurs by 5/21/21. Food Services Director (FSD)/Assistant Food Services Director (AFSD) will perform weekly walk through to identify/discard non-functional kitchen items if any.</p> <p>- All kitchen staff will be in-serviced on facility's P/P's on proper food handling/storage/labeling/dating by 5/21/21. FSD/AFSD will conduct weekly audits on proper storage/labeling/dating of all perishable and non-perishable food items in refrigerators/walking freezers and store rooms.</p> <p>- All kitchen staff will be in-serviced on facility P/P's on proper cleaning and handling of the kitchen dishes by 5/21/21. FSD/AFSD will perform daily spot checks of the dish washing process to ensure that all items are air-dried prior to storage.</p> <p>IV.</p> <p>Administrator/FSD will conduct monthly random audits of following areas:</p> <p>- all refrigerated food is properly dated/labeled/stored.</p> <p>- all outside leftover food is stored/dated/labeled according to the facility P/P's.</p> <p>- all hand sink areas have functional trash</p>		

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F 812	<p>Continued From page 3</p> <p>hot dog rolls, cinnamon bread, and wheat bread were all thrown in the garbage.</p> <p>A review of the facility's policy "Food Storage: Dry Goods," with a revision date of 9/2017, revealed Procedures: 1. All food items will be appropriately dated with receive date and follow manufacturer guidelines of "Best By/Use By" per product packaging.</p> <p>A review of the facility's policy "Receiving," with a revision date of 9/2017, revealed "Procedures: 5. All food items will be appropriately labeled and dated either through manufacturer packaging or staff notation. 7. All non-perishable foods and supplies will be stored appropriately."</p> <p>A review of the facility's policy, "Food Storage: Cold Foods," with a revision date of 4/2018, revealed "Procedures: 5. All foods will be stored wrapped or in covered containers, labeled and dated, and arranged in a manner to prevent cross-contamination."</p> <p>A review of the facility's "Food Storage and Retention Guide," dated v2-2017, revealed "Ready-to-Eat/Prepared Foods (1)-Food in a form that is edible without additional preparation to achieve food safety. (Examples: leftovers, deli meats, and salads, opened canned fruits and puddings), Refrigerator less than/equal to 41 degrees F, Up to 7 days, Day 1 is the date of preparation.</p> <p>A review of the facility's policy "Warewashing," with a revision date of 9/2017, revealed Procedures: 4. All dishware will be air-dried and properly stored.</p> <p>A review of the facility's policy "Manual Warewashing," with a revision date of 9/2017, revealed Procedures: 3. All serveware and</p>	F 812	<p>cans.</p> <p>- all food storage locations with food stored/dated/labeled according to the facility/P's.</p> <p>- all drying racks and dish areas to ensure proper air drying of pans and lids.</p> <p>All mentioned audits will be completed weekly X 4 weeks, then bi-weekly X 4 weeks, then monthly.</p> <p>Results of the audits will be presented to the monthly QAPI meetings for review and revision as deemed appropriate.</p>		

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F 812	Continued From page 4 cookware will be air-dried prior to storage." NJAC 8:39 17.2(g)	F 812			