

New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 75A002	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 12/02/2021
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NAME OF PROVIDER OR SUPPLIER FRIENDS VILLAGE, INC	STREET ADDRESS, CITY, STATE, ZIP CODE ONE FRIENDS DRIVE WOODSTOWN, NJ 08098
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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) COMPLETE DATE
A 000	<p>Initial Comments</p> <p>Initial Comments: Census: 38 Sample Size: 5</p> <p>TYPE OF SURVEY: Standard survey of 37 residential units</p> <p>The facility is not in substantial compliance with all of the standards in New Jersey Administrative Code 8:36, Standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs. The facility must submit a plan of correction, including a completion date for each deficiency and ensure that the plan is implemented. Failure to correct deficiencies may result in enforcement action in accordance with provisions of New Jersey Administrative Code Title 8, Chapter 43E, Enforcement of Licensure Regulations.</p>	A 000		
A 891	<p>8:36-10.5(a) Dining Services</p> <p>(a) The facility and personnel shall comply with the provisions of N.J.A.C. 8:24, Retail Food Establishments and Food and Beverage Vending Machines Chapter XII of the New Jersey Sanitary Code.</p> <p>This REQUIREMENT is not met as evidenced by:</p>	A 891		

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

TITLE

(X6) DATE

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A 891	<p>Continued From page 1</p> <p>Based on observations, interviews, and facility policy review, it was determined the facility failed to ensure that meals served to the residents were prepared and served in a sanitary condition in one of one kitchens observed. Specifically, the facility failed to ensure Cook #1 performed appropriate hand hygiene after repeatedly adjusting his mask and in between cooking tasks. The facility also failed to ensure food items which had exceeded their use-by date were not kept in the refrigerator.</p> <p>Findings included:</p> <p>Reference: The Centers for Disease Control and Prevention (CDC) Hand Hygiene Guidance, retrieved from: https://www.cdc.gov/handhygiene/providers/guidelin.html (updated 01/30/2020, retrieved on 12/03/2021), reads in part, "Multiple opportunities for hand hygiene may occur during a single care episode. Following are the clinical indications for hand hygiene: Use an alcohol-based hand sanitizer immediately before touching a patient, before performing an aseptic task (e.g., placing an indwelling device) or handling invasive medical devices, before moving from work on a soiled body site to a clean body site on the same patient, after touching a patient or the patient's immediate environment, after contact with blood, body fluids or contaminated surfaces, and immediately after glove removal. Wash with soap and water when hands are visibly soiled, after caring for a person with known or suspected infectious diarrhea, and after known or suspected exposure to spores."</p> <p>1. On 12/02/2021 at 8:28 AM, the surveyor observed the Director of Dining Services (DDS) in the facility's kitchen preparing for the noon meal</p>	A 891		

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A 891	<p>Continued From page 2</p> <p>service. Cook #1 intermittently adjusted his face mask and wiped sweat off his forehead while wearing gloves. Cook #1 repeatedly left the food preparation area and threw plastic bags and containers which held food material into the trash. While still wearing the same pair of gloves, Cook #1 returned to the food preparation area and continued to prepare a meal. Cook #1 had contacted different surfaces as described above without changing his gloves or attempting hand hygiene.</p> <p>During an interview on 12/02/2021 at 8:37 AM, Cook #1 reported to the surveyor that he had been trained on hand hygiene and phases of food preparation which required glove changes. He said he did not change his gloves or perform hand hygiene as described above because it was difficult to put a fresh glove back on after his hands were wet from performing hand hygiene.</p> <p>During an interview on 12/02/2021 at 8:49 AM, the DDS reported to the surveyor that dietary staff had been trained to wash their hands after they made contact with their mask, after they used the bathroom, and in between tasks during the cooking process. She stated that failure to perform proper hand hygiene was an easy way to introduce contaminants into the food served to the residents at the facility.</p> <p>During an interview on 12/02/2021 at 4:10 PM, the Certified Assisted Living Administrator (CALA) explained to the surveyor that dietary staff were contracted employees. The CALA added that the terms of the contract the facility had with the contracted food service company was such that the facility was not responsible for training the dietary staff. The CALA stated that Cook #1 should have performed hand hygiene after he</p>	A 891		

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A 891	<p>Continued From page 3</p> <p>underwent the tasks described above in the observation. The CALA stated that all residents at the facility ate meals that were prepared in the kitchen. She said when food from the kitchen was not prepared under sanitary conditions, it had the potential to result in food-borne illness which affected the entire population of the residents. The CALA said she would follow through with ensuring adequate training with the dietary staff.</p> <p>2. On 12/02/2021 at 8:28 AM, the surveyor along with the Director of Dining Services (DDS) observed preparation for the noon meal in the facility's kitchen. The DDS identified a vegetable salad in a transparent bowl which sat in the refrigerator. She acknowledged that the salad had a use-by date of 11/30/2021, end of business (EOD). In addition, the DDS identified the constituent of a transparent bowl which sat in the refrigerator as canned peaches. She acknowledged that it was not labeled to indicate when it was opened or how long it was good for. Lastly, the DDS identified four glass serving bowls of fruit salad in the refrigerator that were not labeled. Per the DDS, the identified food items were not remnants from the morning of the same day of the survey, and they were not on the menu for the noon meal. The DDS stated that she was unable to tell how long the unlabeled food items had been sitting in the refrigerator. The DDS stated that dietary staff were to ensure that food was accurately labeled. The DDS stated that expired food was not to be stored in the refrigerator. The DDS clarified that it was particularly important to follow through the facility process on food storage because the facility served frail, elderly residents who were at high risk for getting sick from food-borne illnesses from consuming expired food.</p>	A 891		

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A 891	<p>Continued From page 4</p> <p>During an interview on 12/02/2021 at 4:10 PM, the Certified Assisted Living Administrator (CALA) explained to the surveyor that dietary staff were contracted employees. The CALA added that the terms of the contract the facility had with the contracted company was such that the facility was not responsible for training the dietary staff. The CALA stated that when food items had exceeded their use-by date, dietary staff were to dispose of the food items. The CALA added that undated and unlabeled food, and food items which had exceeded their use-by date were unsafe for consumption. She concluded that she would ensure that dietary staff were adequately trained on food procurement and handling.</p> <p>The facility's policy titled, "Food and Supply Storage Policy and Procedures," last revised on 01/2016, indicated under the policy portion, "All food, non-food items and supplies used in food preparation shall be stored in such a manner as to prevent contamination to maintain the safety and wholesomeness of the food for human consumption." It was further indicated under the procedure portion of the policy, "The sell-by, best-by, enjoy-by, or use-by date is the last date that a food can be consumed; do not sell products in retail areas or place in patient trays/resident plates past the date on the product. Foods past the use by, sell-by, best-by, or enjoy by date should be discarded."</p>	A 891		

Friends Village at Woodstown Assisted Living

Plan of Correction

Survey Date: December 2, 2021

A891

1.

“Facility failed to ensure Cook #1 performed appropriate hand hygiene after repeatedly adjusting his mask and in between cooking tasks.....”; “Cook #1 left the food preparation area and threw plastic bags and containers into the trash (without) changing his gloves...”

The facility (Friends Village) and the Dining Services Contractor (NJ Exec Order 26.4) will ensure the dietary staff will conduct proper infection control practices immediately and going forward, to include sanitation and infection control in-services, both immediately (December 2, 2021) and ongoing.

The residents shall not have any further episode of risk due to failure of proper practice, as there shall be no opportunity for risk going forward; failure to abide by this practice could result in detrimental effects on the residents. Residents who dine in the Friends Village Dining room shall be safe from possible exposure to infection or food borne illness.

Any staff member of Friends Village or (NJ Exec Order 26.4) will face disciplinary action up to immediate termination if found not following Friends Village/(NJ Exec Order 26.4) infection control policies and procedures, including proper handwashing after touching one’s mask, and changing of gloves after handling wasted.

The Director of Dining Services will log in-services in a binder. Dining Services Director will review list of staff members on a monthly basis to ensure that all have received in-services. Dining Services Director will review monthly hand washing observations with Infection Preventionist on a monthly basis at Safety meetings.

Dining Services Manager will report in-service statistics at monthly safety meeting/quarterly QUAPI.

2.

“Facility failed to properly label and/or dispose of outdated food in the refrigerator.”

The facility (Friends Village) and the contractor (NJ Exec Order 26.4) will ensure the dietary staff will conduct proper infection control practices as it pertains to food procurement and handling immediately and ongoing. In-services were presented immediately (December 2, 2021) and ongoing until all staff were instructed on safe food handling. All food stored in refrigerator shall be tagged with required information and discarded when expired.

The residents shall not have any further episode of risk due to failure to comply to proper practice, as there shall be no opportunity for risk going forward; failure to abide by this practice could result in detrimental effects on the residents. Residents who dine in the Friends Village Dining room shall be safe from possible exposure to infection or food borne illness.

FVAW Plan of Correction 12/2/2021

Any staff member of Friends Village or [NJ Exec Order 264] will face disciplinary action up to immediate termination if found not following Friends Village/[NJ Exec Order 264] infection control and food handling policies and procedures, including proper labeling and disposal of outdated food.

Pg. 2

The Director of Dining Services will log in-services in a binder. Dining Services Director will review list of staff members on a monthly basis to ensure that all have received in-services.

Dining Services Manager will report in-service statistics at monthly safety meeting/quarterly QUAPI.