

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>315404</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>10/14/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>UNITED METHODIST COMMUNITIES AT COLLINGSWOOD</b>		STREET ADDRESS, CITY, STATE, ZIP <b>460 HADDON AVE COLLINGSWOOD, NJ 08108</b>	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		
F 0812  <b>Level of harm - Minimal harm or potential for actual harm</b>  <b>Residents Affected - Many</b>	<p><b>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</b></p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b></p> <p>Based on observation, interview, and review of other facility documentation, it was determined that the facility failed to: a) properly label and date food products stored in the walk-in refrigerator/freezer and the dry goods storage room; b) properly discard food products on or before the expiration date; c) handle, prepare, and distribute food to residents in a manner that prevents foodborne illness. This deficient practice was evidenced by the following: On [DATE] from 9:20 AM to 11:20 AM the surveyor, accompanied by the Food Service Director (FSD), observed the following in the walk -refrigerator of the main kitchen: 1. There were three unopened 32-ounce Jennie-O Turkey Breast lunchmeats with no expiration or use by dates. 2. There were multiple packages of thawed ground beef on a free-standing metal cart with pull dates of [DATE]. The FSD stated that the meat must be used with-in three days of being pulled. The FSD stated that pulled referred to being removed from freezer and allowed to thaw in the refrigerator. The FSD stated that the ground beef was on the menu to be served [DATE]. 3. There was a large can of crab meat, unlabeled and with no identifiable received or use by date. 4. There was a bin of diced celery covered in plastic wrap with no open or use by date. 5. There was two bags of sundried tomatoes wrapped in plastic wrap with no open or use by dates. The FSD stated that the facility policy required labeling indicating received, expiration, use by and opened dates. On [DATE] at 10:00 AM, the surveyor who was accompanied by the FSD, observed the following in the walk-in freezer: 1. There were multiple vanilla shake cartons with no expiration, use-by, or received dates. 2. There was a metal bin covered with foil with the date of [DATE]. Inside the metal bin there were multiple crab cakes wrapped individually in plastic wrap. The FSD stated that [DATE] is the date the crab cakes were prepared. The FSD acknowledged that the crab cakes were expired. 3. Undereath the freezer condenser there was an open box of soft pretzels that was covered with ice. There was condensation on the ceiling and ice formations hanging from the condenser. The FSD stated that they have had problems with the pipes and some leakage in the past. 4. There were three frozen meats found on a bottom shelf, partially covered by boxes on the floor. A large pork tenderloin had a supplier expiration date of [DATE]. A large beef tenderloin and a large corn beef brisket were unlabeled, no expiration, received or use by dates. When interviewed, the FSD stated that frozen meats cannot be used after 6 months. 5. There was an open undated box containing sealed bags of chicken nuggets without labeling. The FSD stated that the facility policy required labeling indicating received dates, use by or expiration dates as well as open dates. On [DATE] at 10:22 AM, in the presence of the FSD in the dry storage room, the surveyor observed the following: 1. A large opened container of American Chocolate Sprinkles that was undated. 2. Multiple undated cans of Sysco Classic Sliced Strawberry Topping. 3. Multiple undated boxes of Bakers Basic Muffin Mix. 4. Multiple undated cans of (NAME) Classic Coconut Milk. 5. Multiple undated bottles of Sysco Reliance Pancake and Waffle Syrup. 6. Multiple undated containers of seasoning including Sysco Montreal Chicken Seasoning, Italian Seasoning, Sysco Green Onion, and Sysco Thyme. 7. On a bottom shelf there was 25 lb. bag of Kikkoman Panko in a paper sack that was torn and open at the top side of the bag and open to air. The FSD stated that at that time that the Panko should be stored in a closed bag or container. 8. A 10 lb. bag of Arborio White Rice was torn at the top and open to air. The FSD stated that at that time that the rice should be stored in a closed bag or container. 9. There were multiple unopened, undated containers of caramel topping. 10. There were multiple unopened, undated containers of undated jelly. 11. There were multiple unopened, undated containers of Maraschino Cherries. 12. There were multiple unopened, undated containers of apple sauce. 13. There were multiple unopened, undated bottles of soy sauce. 14. There were multiple unopened, undated boxes of cornstarch. 15. There were multiple unopened, undated bottles of chili sauce. 16. There were multiple unopened, undated containers of mustard. 17. There were multiple unopened, undated bottles of vinegar. On [DATE] at 12:10 PM, the Licensed Nursing Home Administrator (LNHA), provided the surveyor with a policy and procedure for Food Safety Management System, dated [DATE], that indicated hamburger/ground beef was to be used within one to two days of refrigeration or stored in the freezer for no longer than three to four months. The Product Labeling and Guide Policy dated [DATE], indicated that all food prepared in operation must be covered and labeled as to contents, date of preparation, use by date and employee name/initial prior to storage in refrigerators, freezer and dry storage. The policy also indicated that items received from vendors were to be labeled with a received date utilizing a label gun and stored properly using first in first out (FIFO) procedures. On [DATE] at 3:15 PM the surveyor's findings in the kitchen were reviewed with the administration: The LNHA, Corporate Nurse, and Executive Director. On [DATE] at 12:48 PM the surveyor observed the following inside the (NAME) Unit nourishment refrigerator: 1. There were eight containers of nectar thick apple juice had use by dates ranging from [DATE] through [DATE]. 2. There were two containers of nectar thick orange juice had use by dates of [DATE]. 3. There were 16 containers of nectar thick water stamped with use by dates ranging from [DATE] through [DATE]. On [DATE] 01:14 PM the Registered Nurse (RN) verified that the expired nectar thick liquids needed to be discarded and stated that Dining Services were responsible for monitoring the refrigerator temps and stocking the nourishment refrigerator with food and beverage items for the residents. Upon review, the Medication Refrigerator / Staff Refrigerators Policy dated [DATE] indicated that assigned staff were responsible for monitoring the food products retained in the nourishment refrigerators as per product expiration date. In a follow up interview on [DATE] at 9:43 AM, the Licensed Nursing Home Administrator verified that the dietary dept was responsible for removing outdated items from the fridge. On [DATE] at 11:40 AM on the 5th floor Long Term Care Kitchen, in the presence of the FSD, the surveyor observed a food service worker taking the temperatures of multiple hot and cold food items intended for use at lunch service that day. The cold food temperatures were as follows: 1. Pureed Turkey Sandwich: 47 degrees Fahrenheit (F). 2. Ground Turkey: 43 degrees F. 3. Pureed Pasta: 60 degrees F. The FSD immediately took these food items out of service. On [DATE] at 1:15 PM, the FSD and LNHA provided the Daily Service and Hazard Analysis and Critical Control Points (HACCP) Record, that indicated cold foods must be held at 40 degrees F or below. On [DATE] at 10:30 AM, the area manager for the facility's food service company confirmed that cold product holding temperatures were to be maintained at 40 degrees F or below while holding and serving. NJAC 8:;[DATE].2 (g).</p>		
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE		(X6) DATE

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.