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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 335478 | (X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____ | (X3) DATE SURVEY COMPLETED 03/06/2020 |
| NAME OF PROVIDER OF SUPPLIER ESSEX CENTER FOR REHABILITATION AND HEALTHCARE | | STREET ADDRESS, CITY, STATE, ZIP PO BOX 127 ELIZABETHTOWN, NY 12932 | |
| 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 0584 Level of harm - Minimal harm or potential for actual harm Residents Affected - Few | Honor the resident's right to a safe, clean, comfortable and homelike environment, including but not limited to receiving treatment and supports for daily living safely. Based on observation and staff interview during the recertification survey, the facility did not provide effective housekeeping and maintenance services. Specifically, floors were not clean, and wardrobes and walls were not in good repair on 3 of 3 resident units. This is evidenced as follows. The floors were spot checked on 03/05/2020 at 1:45 PM. The floors next to walls, in corners, and at the base of door frames were soiled with dirt and a brown build-up in resident bathroom #s 5, 24, 26, 118, 119, 120, and #127. Bathroom floor tiles in resident room #s 119 and #120 were cracked. Walls were heavily scratched and missing paint in resident room #s 118, 120, and #125. The doors on the wooden wardrobes in resident room #s 1 and #5 were cracked. The Director of Maintenance stated in an interview on 03/05/2020 at 2:35 PM, that he will clean the floors, replace the broken floor tiles, and repair the walls and wardrobes. 483.10(i)(2) | | |
| F 0804 Level of harm - Minimal harm or potential for actual harm Residents Affected - Few | Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observations and interviews during the recertification survey, the facility did not ensure that each resident received, and the facility provided food and drink that was palatable, attractive, and at a safe and appetizing temperature for three out of three units. Specifically, on 3/5/20, the facility did not ensure that cold foods were served at a temperature less than 41 degrees Fahrenheit (F) and warm foods were served at a temperature greater than 135 degrees F. Also, did not ensure that the food served was palatable and attractive as determined by the type of food. This was evidenced by: A facility policy titled Food and Nutrition Services; Tray Set Up and Assisting with Meals, with a last revised date of 4/2019, documented to minimize the risk of food borne illness, the time that potentially hazardous food remain in the danger zone (41 degrees F to 135 degrees F) will be kept to a minimum. Foods that are left on the trays without a source of heat (for hot foods or refrigeration (for cold foods) longer than 2 hours will be discarded. During the Resident Council Interview on 3/3/2020 at 9:14 AM, Resident #s 6, 37, and #64 stated the food is cold at all meals. Resident #64 stated they have addressed this at the monthly Food Council Meeting and nothing has changed. Resident #6 reported that the residents have discussed this on multiple occasions with staff from dietary, the kitchen, and with the Administrator. It is an unresolved and ongoing issue. The resident stated cold food is not very appetizing. On 03/05/20 a test tray was performed on Unit 1: At 12:12 PM, the last tray was served, and the test tray was sampled with the following results: Cheeseburger-113.0 degrees F, dry and hard on the edges, barely warm and bland to taste; Stuffing-124.8 degrees F, very dry, crunchy edges and bland to taste; Spinach-112.0 degrees F; Magic Cup pudding- 44.6 degrees F, not cool to taste. On 03/05/20, a test tray was performed on Unit 2: The Dementia Unit: At 12:38 PM, the last tray was served, and the test tray was sampled with the following results: Spinach-126.0 degrees F; Milk-45 degrees F; Apple juice-48 degrees F. On 03/05/20, a test tray was performed on Unit 3: At 12:08 PM, the last tray was served, and the test tray was sampled with the following results: Dressing-132.2 F, was hard, sticky and bland tasting; Spinach-123.4 F, appeared to be canned. It varied in color from dark and crusty to lighter green; Cheeseburger-123.0 F, the meat and bun was hard and bland tasting; Hot water-128.6 F. During an interview on 03/02/20 at 12:38 PM, Resident #69, who was sitting in the Main Dining Room, stated that the food is sometimes cold because it takes so long to get here. During an interview on 03/02/20 at 12:39 PM, Resident #64 stated the food could be better. The eggs are cold and the food in general is cold. The trays sit in the hallway until staff get to them. During an interview on 03/06/20 at 11:35 AM, Resident #5 stated the food is usually cold when it is delivered to his/her room and the macaroni and cheese that was served last night was cold and tasted very bland. During an interview on 3/5/2020 at 12:45 PM, the Certified Nursing Assistant (CNA) #1 stated there is a microwave in the cabinet in the dementia dining room, but it is for staff only. They do not reheat the resident's food. The staff are supposed to call for a new tray if a resident's meal is cold. Some of the residents complain their food is cold, but most of the residents on the dementia unit just eat what is put in front of them. It probably does get cold when it sits in front of them if they need assistance to eat. The drinks aren't ever really cold because they come up in a bowl with ice. If the container of milk isn't down in the ice it can get warm. No one temps the food once it arrives on the floor. During an interview on 03/05/20 at 03:40 PM, Dietician #1 stated she does not know how long it took for the food to get to the residents or how long it remains on the steam table. The longer hamburgers stay on the steam table the harder they get. She is in and out of the kitchen when the food is being cooked. The temperature of the food is taken to see if it is at proper cooking temperature. After the food is cooked, it is put in pans and covered. It is then placed in a warming oven at 250 degrees until 10 minutes before serving time. Still covered, the food is then placed on the steam table where it remains from an hour to an hour and fifteen minutes for all 6 carts. The time on the steam table is approximately 20 minutes per cart. Resident #64 receives food from one of the later carts. 10NYCRR415.14(d)(1)(2) | | |
| 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.