

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 315527	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/06/2020
NAME OF PROVIDER OF SUPPLIER WINCHESTER GARDENS HEALTH CARE CENTER		STREET ADDRESS, CITY, STATE, ZIP 333 ELMWOOD AVENUE MAPLEWOOD, NJ 07040	
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 Level of harm - Minimal harm or potential for actual harm Residents Affected - Many	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interview and review of documentation provided by the facility, it was determined the facility failed to maintain the kitchen environment and equipment in a sanitary manner to prevent contamination from foreign substances and potential for the development a food borne illness. This is a repeat deficiency. This deficient practice was evidenced by the following: On 3/4/20 at 8:13 AM, in the presence of Supervisor the surveyor observed the following:</p> <p>1. The surveyor observed a Utility Aide (UA1) with 1/2-inch-long beard hair with no beard covering. The surveyor asked UA1 if his beard should be covered, he stated that is should have been covered and proceeded to obtain a beard restraint and apply it. 2. In the dish washing area the following items that were in circulation for use: - 13 steam table half pans stacked with water between them. - Eight steam table quarter pans stacked with water between them. - 12 steam table shallow half pans stacked with water between them. - 11 full sheet pans stacked with water between them. - Seven steam table half pans stacked with water between them. - 20 steam table full pans stacked with water between them. - Three steam table deep pans stacked with water between them. - Five plastic deep cambro's stacked with water between them. - Five small plastic cambro's stacked with water between them. - One large plastic hydration tank stored right side up with water visible inside. - Three coffee carafes that were stored upright and with water pooled at the bottom. The Supervisor stated that the pans should have been completely dried before stacking and that the hydration tank as well as the coffee carafes should have been dried and stored upside down. 3. At the dish machine the surveyor observed UA1 run a rack of flatware through the dish machine. The flatware was laying flat and laying overtop each other. Then UA1 removed a hand full of wet silver wear and started drying the items with a paper towel. The Supervisor stopped UA1 and reported that a special flatware rack should have been used when running the flatware through the machine. The supervisor also stated that the flatware should have been allowed to air dry and the staff should never dry dish wear with a towel. 4. On the shelf next the the three compartment sink there was a layer of cardboard, that was completely saturated with water. UA2 stated that the cardboard was there to hold up pans for drying because they would just slip down. The supervisor stated that there should not be cardboard there being used for that purpose and removed in immediately. 5. The following was observed in the food preparation area: - The candy stove was soiled with dried drippings of a brown/black grease-like substance and food debris. - The large range hood over top of all of the cooking appliances was soiled with a light brown grease-like substance. - The steam table backsplash was soiled with food drippings and food debris. - One of two ovens was soiled with dried drippings of a brown/black grease-like substance and charred food debris. - The stove cook top backsplash was soiled with dried drippings of a brown/black grease-like substance. - The grill top was soiled with a brown/black grease-like substance and charred food debris. - The broiler was soiled brown/black grease-like substance and charred food debris. The supervisor stated that these items should have been cleaned on Saturday however they should also have been cleaned as needed. The surveyor reviewed an undated facility policy titled, Employee Sanitary Practices. Under procedure number one the policy revealed that All employees will: Wear hair restraint (hair net and/or beard restraint) to prevent hair from contacting exposed food. The surveyor reviewed an undated facility policy titled, Food Safety-Director of Food and Nutrition Services Responsibility. Under procedure number two the policy revealed that Dishwashing guidelines and techniques will be understood by staff and carried out in compliance with state and local health codes. The surveyor reviewed an undated facility policy titled, Cleaning Dishes/Dish Machine. Under procedure numbers six, and nine through 10 the policy revealed that Flatware should be pre-soaked prior to washing, and loaded into cylinders with mouthpiece exposed. Flatware should be washed twice, with mouthpiece down during the second washing. Flatware should not be nested prior to washing in cylinders. Dishes should be air dried on the dish racks. Do not dry with towels. Inspect for cleanliness and dryness, and put dishes away if clean. Dishes should not be nested unless they are completely dry. NJAC 8:39-17.2(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.