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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 315218 | (X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____ | (X3) DATE SURVEY COMPLETED 10/05/2020 |
| NAME OF PROVIDER OF SUPPLIER SEACREST VILLAGE | | STREET ADDRESS, CITY, STATE, ZIP 1001 CENTER ST LITTLE EGG HARBOR TW, NJ 08087 | |
| 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 - Some | <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 facility documentation, it was determined that the facility failed to maintain the kitchen environment and equipment in a manner to prevent contamination from foreign substances and the potential for development of foodborne illness. This deficient practice was identified for 3 of 4 food service areas and was evidenced by the following: On 9/28/2020 at 9:45 AM, in the presence of the Dietician, the surveyor observed the following in the main kitchen: 1. On the drying rack shelving unit in the food preparation area, there were multiple stainless-steel food pans ready for service that were stacked and wet nested with water in between them. In addition, on a four tiered metal shelving unit next to walk-in refrigerator #4, there were multiple metal bowls stacked and wet nested with water in between them on the top shelf. 2. Inside of the ice machine, the top brim contained an unknown dark brown substance. 3. In the dry storage room, a large container of balsamic glaze was opened with no open/use by date and a large bottle of Worchester sauce was opened with no open/use by date.</p> <p>On 9/30/20 at 1:30 PM, the surveyor observed the following in the second floor kitchenette: 1. A four compartment storage cart next to the steam table contained stacks of stoneware bowls and plates. Multiple bowls being stored were still wet to touch. 2. A metal cabinet located next to the juice machine and just above the microwave oven contained six stacks of reusable plastic cups. The interiors of multiple cups were still wet to touch. On 9/30/20 at 3:00 PM the Food Service Director (FSD) accompanied the surveyor to the second floor kitchenette. The surveyor observed that the plates and bowls in the four compartment storage cart had been replenished and several were still moist to touch. The FSD verified that the bowls and plates being stored on the unit were still wet. The FSD then stated that after going through the dish machine in the main kitchen, all serviceware was to be air dried before stacking. On 10/1/20 at 10:45 AM, in the presence of the third floor Unit Manager, the surveyor observed the following in the third floor kitchenette: 1. A four compartment storage cart beneath a metal table to the right of the steam table contained a stack of plastic three compartment dishes and scoop dishes. All were still wet to touch. 2. A metal cabinet next to juice machine and just above the microwave oven contained multiple stacks of reusable plastic cups. The interiors of multiple cups were still wet to touch. At that time, the Unit Manager verified that the cups, three compartment dishes and scoop dishes were being stored while still wet. On 10/1/20 at 10:50 AM, the FSD came to the third floor kitchenette and confirmed that the observed serviceware was being inappropriately stored, while still wet. When interviewed on 09/30/20 at 9:38 AM, the Food Service Director stated that the maintenance department was responsible for cleaning the ice machine once a month. Upon review, the cleaning schedule provided by the Maintenance Director, indicated that the ice machine was last cleaned on 9/1/20. In an interview on 09/30/20 at 09:41 AM the Maintenance Director stated following the surveyor's observation on 09/28/20, he and the FSD discussed changes to the cleaning schedule to include more frequent cleaning of the inside of the ice machine. A review of the facility's Food Receiving and Storage revised 9/2017, stated, Dry foods that are stored in bins will be removed from original packaging, labeled and dated (used by date). A review of the facility's Dishwasher Machine Use policy revised 9/2017, stated, After running items through an entire cycle, allow to air-dry on rack. (No wet nesting.) 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.