STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	08A010	A. BUILDING: _____ B. WING _____	02/21/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
LANDING OF WASHINGTON SQUARE, THE	120 TOWN CENTER BOULEVARD SEWELL, NJ 08080

(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	Initial Comments Initial Comments: Type of Survey: Covid-19 Focused Infection Control Census: 68 Sample size: 5 A COVID-19 Focused Infection Control Survey was conducted by the State Agency on 02/21/2022. The facility was found not to be in compliance with the New Jersey Administrative Code 8:36 infection control regulations standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs and Centers for Disease Control and Prevention (CDC) recommended practices to prepare for COVID-19. 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.	A 000		
A 891	8:36-10.5(a) Dining Services (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.	A 891		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE 06/02/22

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A 891	Continued From page 1	A 891		

This REQUIREMENT is not met as evidenced by:
Based on observation, interview, and record review, it was determined that the facility failed to prepare and serve food in accordance with the provisions of Chapter 24, N.J.A.C. 8:24. "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines" and ensure two of two dietary staff member did not handle ready-to-eat food with their bare hands and place paper meal tickets on top of the ready-to-eat food served to residents.

Findings included:

Reference: CHAPTER 24 (N.J.A.C. 8:24) "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines," read, "... 8:24-2.3 (f) Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles, and: 1. After touching bare human body parts other than clean hands and clean, exposed portions of arms; 2. After using the toilet room; 3. After caring for or handling service animals or aquatic animals; ... 4. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2; 5. After handling soiled equipment or utensils; 6. During food preparation, as often

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A 891	Continued From page 2	A 891		

as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; 7. When switching between working with raw food and working with ready-to-eat food; 8. Before donning gloves for working with foods; and 9. After engaging in other activities that contaminate the hands ...."

8:24-3.3 read, "Protection from contamination after receiving (a) Requirements for preventing contamination from hands include the following:
1. Food employees shall wash their hands as specified under N.J.A.C. 8:24- 2.3.
2. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment ...
3. Food employees shall minimize bare hand and arm contact with exposed... 4. Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if ... maintains written procedures that can be made available to the health authority upon request that include: I. For each bare hand contact procedure, a listing of the specific ready-to-eat foods that may be touched by bare hands ...."

1. On 02/21/2022 at 10:52 AM, the surveyor conducted a noon meal preparation observation in the facility's main kitchen during the noon meal preparation. The observation revealed Cook #1 made fresh pancakes on the grill. During the observation, Cook #1 served the pancakes onto two separate plates. The observation showed that upon plating the pancakes, Cook #1 placed the meal tickets directly on the pancakes such that the meal tickets were held in place on the pancakes by the syrup. Although Cook #1 wore

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A 891	Continued From page 3	A 891		

gloves during the meal preparation, the observation further revealed Server #1 walked into the kitchen, and without performing any sort of hand hygiene and/or donning gloves, Server #1 picked out the meal tickets off the plated pancakes and by so doing made contact with the plated ready-to-eat pancakes with her bare hand. The surveyor intervened by stopping Server #1 from passing and serving the plated pancakes to the residents.

On 02/21/2022 at 10:56 AM, during the surveyor's interview with Server #1, Server #1 stated that the practice of sticking meal tickets on the residents' meals as described during the observation was how dietary staff recognized the recipient of the plated meal. Server #1 stated that placing meal tickets on the residents' meals had been a long-standing practice at the facility. Server #1 stated that the alternative to placing the ticket on the residents' meal would have been to place the said meal tickets on a serving tray. However, Server #1 clarified that the facility encouraged passing residents' meals individually to each resident. Server #1 stated that dietary staff did not have to use trays during the meal service, as they only needed trays when they had to serve two residents at a time to identify each resident's meal. Server #1 acknowledged that she failed to perform any form of hand hygiene before removing the meal tickets from the residents' meals. She verified that her bare hand had touched the residents' food as she removed the tickets from the meal on the plate.

During an interview on 02/21/2022 at 11:01 AM, Cook #1 told the surveyor that he understood that placing meal tickets directly on residents' meals was not the most ideal way. However, he clarified that it had been the way the facility identified what

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A 891	Continued From page 4 plated meal belonged to any specific resident. On 02/21/2022 at 11:10 AM, The Executive Director (ED) stated that the Food Service Director (FSD) was off work for some days prior to and during the survey and was unable to be interviewed. The ED acknowledged that her attention had been brought to the surveyor's observation in the kitchen. The ED stated that her expectation was that dietary staff performed appropriate hand hygiene before making contact with plated ready-to-eat meals. The ED added that dietary staff should not place meal tickets directly on residents' meals. The ED stated that that she was not able to speak and assure the sanitary storage condition of the paper used for printing the meal tickets. The ED added that the ink on the meal tickets had dye which had chemicals that might pose health risks when consumed in food. The ED concluded that the facility had no evidence of food handling training regarding this issue with dietary staff. Surveyor's review of the facility's policy titled, "General Food Safety and Sanitation Guidelines," last revised in 07/2017, revealed, " ...As workers in the food industry, we all have responsibility to make sure what we are serving our guests is safe to eat and that we are not passing any illness to them. Not only can an outbreak of disease such as Hepatitis be devastating to a business, a foodborne-illness can be very serious, possibly even causing death ... Food becomes accidentally unsafe by: Contamination-When harmful things such as micro-organisms, chemicals and foreign objects gets into food. Cross-Contamination-When harmful micro-organisms are transferred from a contaminated food to a safe food. This happens when contaminated utensils, equipment, hands,	A 891		

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A 891	Continued From page 5 or contaminated food touch the safe food ...."	A 891		

The Landing of Washington Square
Plan of Corrections for Survey conducted on 2.21.2022
License # 08A010

On 2/21/2022 the NJ Department of Health conducted a Covid-19 Focuses Infection Control Survey Visit at The Landing of Washington Square and found the following deficiencies. Please see below for plan of corrections.

Tag# A891 8:36-10.5 (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.

1. How the corrective action will be accomplished for those resident's found to have been affected by the deficient practice:
   During the investigation it was determined that the deficient practice had the potential to affect all residents. **8.24-23** (Sanitation in Retail Food Establishments and Food and Beverage Vending Machines), **8:24-2.4** (Hygienic Practices), **8.24-3.3** (Protection from Contamination) referenced the items below and these deficient practices will be corrected by:
   - Meal Tickets will not be placed on the residents' meals as noticed during the observation. This happened immediately on February 22nd, 2021 and training has been completed, and will be ongoing.
   - If needed to recognize what meal belongs to which resident, meal tickets will be placed on a tray, underneath the plates, as suggested in the observation. This happened immediately on February 22nd, 2021 and training has been completed.
   - Training took place immediately with all dining staff on March 2nd, 2022. We are doing another in-service with our new director of dining/Chef and all staff as well. This in-service will point out our policies and procedures on proper food handling, with a concentration on meal tickets. Training will take place on June 8th, 2022.
   - Training will take place with our new Director of Dining/Chef and entire team on our E-Menu system, allowing orders to be entered in for an entire table, therefore eliminating the need for meal tickets being associated with individual plates. Training will be finalized by June 30th, 2022 for all dining staff, once our new E-menu program has been updated.
   - Staff will be re-trained on standard sanitary practices such as hand washing, donning gloves, and proper sanitation practices in food establishments. This was addressed immediately, we had an orientation and an in-service was completed on March 2nd.

2. How the facility will identify other residents having the potential to be affected by the same deficient practice:
   During the investigation, it was determined that the deficient practice had the potential to affect all residents and by identifying the deficiencies and putting measures in place, we will have the opportunity to positively affect all our residents.

3. What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur:
   The General Manager and other members of the Leadership Team will make sure that that our new Director of Dining/Chef is successfully adopting and enforcing new policies and procedures directly related to our meal ticket system and required sanitation procedures. The General Manager will personally oversee everyday meals to ensure these practices are successfully being adhered to. The General Manager and other members of the Leadership Team will conduct sporadic investigations in the kitchen to document continual follow-up. This will happen immediately.

4. How the facility will monitor its corrective actions to ensure that the deficient practice is being corrected and will not recur, i.e., what program will be put into place to monitor the continued effectiveness of the systemic changes.
    - The General Manager and Director of Dining/Chef will follow company policy and State Requirements to ensure that all proper and required Sanitary Practices are being met.
    - Director of Dining/Chef will be the primary Food Service Coordinator, however, in their absence, the team will follow a posted schedule with a designated food service coordinator for each shift. The Food Service Coordinator will be responsible to report and follow up on any noticeable issues or violations of best practices.
    - The General Manager and Director of Dining/Chef will conduct additional and follow-up training for all staff involved in receiving, handling, preparing, storing, and serving food at the community.
    - The General Manager and Director of Dining/Chef will discuss all items pertaining to these deficiencies in a weekly one-on-one meeting. The one-on-one meeting will also be utilized to monitor sanitation forms, observances, and upcoming trainings.

STATE FORM: REVISIT REPORT

PROVIDER / SUPPLIER / CLIA / IDENTIFICATION NUMBER	MULTIPLE CONSTRUCTION	DATE OF REVISIT
08A010 (Y1)	A. Building B. Wing (Y2)	6/1/2022 (Y3)

NAME OF FACILITY	STREET ADDRESS, CITY, STATE, ZIP CODE
LANDING OF WASHINGTON SQUARE, THE	120 TOWN CENTER BOULEVARD SEWELL, NJ 08080

This report is completed by a State surveyor to show those deficiencies previously reported that have been corrected and the date such corrective action was accomplished. Each deficiency should be fully identified using either the regulation or LSC provision number and the identification prefix code previously shown on the State Survey Report (prefix codes shown to the left of each requirement on the survey report form).

ITEM Y4	DATE Y5	ITEM Y4	DATE Y5	ITEM Y4	DATE Y5
ID Prefix A0891 Reg. # 8:36-10.5(a) LSC	Correction Completed 05/20/2022	ID Prefix Reg. # LSC	Correction Completed	ID Prefix Reg. # LSC	Correction Completed
ID Prefix Reg. # LSC	Correction Completed	ID Prefix Reg. # LSC	Correction Completed	ID Prefix Reg. # LSC	Correction Completed
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REVIEWED BY STATE AGENCY ☐	**REVIEWED BY (INITIALS)**	**DATE**	**SIGNATURE OF SURVEYOR**	**DATE**
REVIEWED BY CMS RO ☐	**REVIEWED BY (INITIALS)**	**DATE**	**TITLE**	**DATE**
FOLLOWUP TO SURVEY COMPLETED ON 2/21/2022	☐ CHECK FOR ANY UNCORRECTED DEFICIENCIES. WAS A SUMMARY OF UNCORRECTED DEFICIENCIES (CMS-2567) SENT TO THE FACILITY? ☐ **YES** ☐ **NO**			

 EVENT ID: 7QW012