

New Jersey Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>08A012</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>12/08/2021</b>
NAME OF PROVIDER OR SUPPLIER  <b>ALL AMERICAN ASSISTED LIVING AT WASHINGTON</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>339 GREENTREE ROAD SEWELL, NJ 08080</b>		
(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	<p>Initial Comments</p> <p>Initial Comments: Census: 99 Sample Size: 5</p> <p>TYPE OF SURVEY: Standard Survey of 112 residential units</p> <p>The facility is not in substantial compliance with all of the standards in the New Jersey Administrative Code 8:36, Standards for Licensure of Assisted Living Residences, Comprehensive Personal Care Homes and Assisted Living Programs.</p> <p>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.</p>	A 000		
A 891	<p>8:36-10.5(a) Dining Services</p> <p>(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.</p> <p>This REQUIREMENT is not met as evidenced</p>	A 891		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

03/24/22

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A 891	<p>Continued From page 1</p> <p>by: Based on observation, interview, record review and facility policy review, the facility failed to 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, as evidenced by: 1. not taking and recording food temperatures prior to meal service; 2. purchasing non-pasteurized shelled eggs; and 3. not monitoring the dishwashing machine for safe washing water temperatures and not ensuring the dishwashing machine thermometers were in good working condition.</p> <p>Findings included:</p> <p>1. On 12/08/2021 at 9:50 AM, this surveyor began a tour of the facility kitchen and asked the Food service Director (FSD) to see the food temperature logbook. The FSD stated he had not been maintaining a temperature log book because the corporate office had informed him that they would be sending out new forms for recording temperatures. He stated that he took food temperatures prior to serving but had no proof. The FSD stated it was approximately two months since the meeting with the corporate office and that was how long he had been waiting for a new temperature log form. The FSD stated he should have been marking down temperatures even if it was not on an approved form from the corporate office.</p> <p>On 12/08/2021 at 10:35 AM, the surveyor interviewed the Executive Director (ED). The ED stated she was also ServSafe certified and that taking temperatures was the very basics of being ServSafe. The ED stated it was her expectation that if the FSD did not have a proper form to</p>	A 891		

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A 891	<p>Continued From page 2</p> <p>document food temperature, then the FSD would have improvised a form but still should have kept a record of the food temperatures.</p> <p>The facility policy, titled, Food and Storage Temperature, dated 08/02/2016, revealed, in part:</p> <ol style="list-style-type: none"> <li>1. "Cold food will be kept at 40 F [degrees Fahrenheit]. Once opened, cold food will be covered, labeled, dated, and kept below 40 degrees F.</li> <li>2. Hot foods will be cooked to an internal temperature as specified by the current ServSafe standards, and the temperature documented.</li> <li>3. Hot food will be held on the steam table or warmer at not less than 140 degrees F, and the temperature documented."</li> </ol> <p>2. Reference: New Jersey Sanitation Code 8:24-3.3 Protection from contamination after receiving, indicated, (e) Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise or Bearnaise sauce, mayonnaise, meringue, eggnog, tiramisu and egg-fortified beverages that are not cooked to safe cooking temperatures.</p> <p>On 12/08/2021 at 9:57 AM during a tour of the walk-in refrigerator, the surveyor observed a 15-dozen box of shelled eggs and 11 loose eggs. The 15-dozen box of shelled eggs was still sealed however, the eggs were not labeled as pasteurized. The 11 loose eggs were not stamped with a "P" which was standard to identify an egg as pasteurized.</p> <p>On 12/08/2021 at 10:20 AM, the Food Service Director (FSD) was interviewed. He stated there were approximately four residents within the community that enjoyed eating runny-types of</p>	A 891			

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A 891	<p>Continued From page 3</p> <p>eggs. He stated the food chain supply was challenged, and he had not noticed that the purveyor had not sent pasteurized eggs. He stated he had ordered pasteurized eggs. The FSD stated that even though the 11 loose eggs were not labeled with a "P," they were pasteurized. However, to be safe, he would not continue to serve them to the residents. The FSD stated he was going to have to go to the local purveyor to obtain pasteurized eggs. The FSD stated he was aware of the regulation to use pasteurized shelled eggs if the kitchen was going to serve runny types of eggs.</p> <p>On 12/08/2021 at 10:35 AM, the ED informed the surveyor during interview that she was ServSafe certified and understood it was regulations to serve pasteurized shelled eggs if the community was going to serve runny types of eggs. The ED stated it was her expectation the FSD would only order and serve pasteurized shelled eggs to the residents of the community.</p> <p>The facility policy titled, Food Service, not dated, revealed, in part, "Eggs must be received at an air temperature of 45 degrees F in clean and unbroken shells. There should be no odor. Food preparation employees will only use shell eggs with firm, high yolks that are not easy to break and whites that cling to the yolk. Eggs should be broken into a clean bowl or liquid measuring cup before being added to a mixture or pot or pan to ensure freshness."</p> <p>3. On 12/08/2021 at 10:13 AM, the surveyor observed the functioning of the high-temperature dish machine. The full dish machine cycle was observed three times. During the first cycle, the wash cycle thermometers indicated the wash cycle was 92 degrees Fahrenheit (F), and the rinse cycle was 182 degrees F. With the second</p>	A 891		

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A 891	<p>Continued From page 4</p> <p>cycle, the wash cycle thermometer was observed to not be moving, and indicated the temperature was 92 degrees F and the rinse cycle was 190 degrees F. The third cycle confirmed the wash cycle thermometer was not moving and continued to indicate the wash cycle temperature remained at 92 degrees F. Server #1 was also the dishwasher and was interviewed as the dishwasher was going through the cycles. Server #1 acknowledged not knowing what the temperature was supposed to read for the wash cycle but she confirmed the wash cycle thermometer was not moving. Server #1 was not able to identify how long it had been non-functional. The temperature log for the dish machine was reviewed. Beginning 12/01/2021, the dishwasher sanitation log indicated the water temperature was consistently 200 degrees for the wash cycle and 200 degrees for the rinse cycle for every check. The temperatures were logged for breakfast, lunch, and dinner. The log had only been completed through 12/05/2021.</p> <p>On 12/08/2021 at 10:20 AM, the surveyor interviewed the FSD. During the interview, a cycle of the dishwasher was run. The FSD confirmed the wash cycle thermometer was not functional. He did not know how long the thermometer had not been functioning. The dishwasher sanitation log was reviewed with the FSD. The FSD stated he could not speak for the cook who logged the temperatures. The FSD confirmed Cook #1, who documented the temperatures, worked the evening shift. The FSD did not know how Cook #1 could write down temperatures for the breakfast when he was not present at the facility. The FSD stated he would have to get a technician out to fix the wash cycle thermometer.</p> <p>On 12/08/2021 at 10:35 AM, the surveyor interviewed the ED. The ED stated it was her</p>	A 891		

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A 891	<p>Continued From page 5</p> <p>expectation to be informed if the equipment was not working properly. The ED confirmed Cook #1 worked in the evenings and did not know why he would document morning temperature when he was not at the facility. The ED stated she would expect to see a range of temperatures documented on the Dishwasher Sanitation Log and not consistently 200 degrees F for the wash cycle and 200 degrees F for the rinse cycle. The ED stated the FSD and Cook #1 were both ServSafe certified, and part of the expectation of the certification was to properly monitor temperatures to ensure safety.</p> <p>On 12/08/2021 at 12:45 PM, the surveyor interviewed Cook #1. Cook #1 stated that on Sunday (12/05/2021), he observed the temperatures were "not right" and that the wash cycle was not up to the proper temperature. Cook #1 stated he did not notify the FSD. He had no comment when the surveyor inquired as to why he documented the temperatures were 200 degrees Fahrenheit in the mornings when he was not present at the facility and on Sunday when he observed the thermometer was not working properly.</p> <p>The facility policy, titled Food Service, not dated, revealed, in part: "A dishwashing machine will wash and sanitize dishes and utensils in clean, hot detergent solution. Use 50 ppm of chlorine concentration for proper sanitizing solution. The wash tank should be 140-160 degrees F or as specified by the manufacturer. The rinse tank should be 180 degrees F."</p>	A 891		