

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 07/18/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315077	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/03/2025
NAME OF PROVIDER OR SUPPLIER Willowbrooke Court Skilled Care at Evergreens		STREET ADDRESS, CITY, STATE, ZIP CODE 309 Bridgeboro Rd Moorestown, NJ 08057	
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	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Repeat Deficiency Based on observations, interviews, and review of facility documents, it was determined that the facility failed to maintain proper kitchen sanitation practices and properly store foods in a safe and sanitary environment to prevent the development of food borne illness. This deficient practice was observed during the tour of two kitchens and was evidenced by the following: On 08/28/2025 9:30 AM, the surveyor toured the Country Kitchen which served the second-floor residents with the Director of Culinary Services (DCS) in the presence of a second surveyor. The surveyor observed a Dietary Aide (DA) coming out of the rear kitchen area without a hair restraint for a lengthy time dark beard. The DCS stated he did not think a beard net was required unless food production or food handling was being performed. The front area of the Country Kitchen had two plate warmer drawers which held clean plates. The top drawer had a sticky brownish debris on the handle as well as on the top trim inside the drawer front. The DCS acknowledged it needed to be cleaned. There was a square opening in the ceiling above the [name redacted] toaster oven like unit. The DCS stated there was a leak and maintenance had not fixed the ceiling yet. There was an open plastic 64-ounce (oz) tub of peanut butter that had a received date of 8/25/25 but had no opened date. The DCS acknowledged this and stated there should have been an opened date, that is their process. In the rear kitchen area, there was a top single door reach in refrigerator which had a one quart opened container of almond milk with a received date of 8/25/25 but had no opened date. The DCS acknowledged this and stated there should have been an opened date. On 8/28/2025 at 10:00 AM, the Nutrition Services Manager (NSM) joined the tour. Prior to joining the tour, the NSM walked through the rear kitchen to the front kitchen area without a hair restraint. On 8/28/2025 at 10:18 AM, the tour continued to the main kitchen. The walk-in freezer had a large build-up of ice on the floor towards the left back corner under the metal shelving and extended towards the center. The DCS stated that maintenance was aware and stated, they were working on it, we chip it off to clean it. There was an opened half gallon of whole milk with no opened date in the produce walk-in refrigerator. The DCS acknowledged this and stated, they should have put an opened date on the milk. The surveyor observed a woman seated in a chair near the pot wash area without a hair restraint. The DCS acknowledged that she should have been wearing a hair restraint. There was a rack which held inverted stacked metal pans. The NSM separated two pans which revealed water in between them (Wet Nesting - poses an increased risk of bacterial growth. When pans are not completely dried, moisture becomes trapped between them, creating an ideal environment for bacteria to thrive. This can lead to foodborne illnesses). The NSM acknowledged that the pans were not properly air dried before stacking. There were double stack convection ovens in use which had a large build-up of debris. The DCS acknowledged this and stated, the ovens should be cleaned once a week and this needs to be looked at. In the storeroom there were two boxes of vinyl gloves, and one box of thickener stored less than 18 inches from the ceiling / sprinkler heads. The DCS acknowledged they were stored too high and should not have been less than 18 inches. The surveyor observed multiple dry storage items that were opened without opened dates as follows:- A one-gallon bottle of maple syrup. - A 61 oz bottle of sesame oil. - A one-gallon bottle of vanilla. - A 10-pound (lb.) bag of dry (continued on next page)		

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.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
FORM CMS-2567 (02/99) Event ID: Facility ID: 315077 If continuation sheet Page 1 of 2		

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(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	pasta, which was unsealed and open to the air.- A small bag of powdered sugar loosely wrapped with clear plastic.- Two small one lb. boxes of corn starch, one of which was unsealed and open to the air.- A 20 lb. bag of dry split peas.The DCS acknowledged the above and stated, it was the responsibility of the dietary staff (chef, cooks, servers, etc.) as well as himself to ensure that an opened date was written on any opened product, and it was properly resealed. He added that this was their system.There was a white ceiling tile in the middle of the room over a dry storage rack which was bowed, with a brown reddish discoloration and appeared cracked. The DCS stated there was a leak about a week ago and maintenance has not changed it yet.On 09/02/2025 at 12:49 PM, the survey team met with the Licensed Nursing Home Administrator (LNHA), Assistant Director of Nursing (ADON), the Executive Director and the Regional Clinical Director to present the concerns during the kitchen tours.A review of the facility provided policy Personal Appearance Standards with a revised date of 2/2025, reflected that staff with facial hair must wear a beard guard while in the production kitchen. It also included, hair restraints should be worn when in the production area where food was prepared or plated from a hot to cold workstation.A review of the facility provided form Receiver Daily Tasks, reflected that the inside of the convection ovens should be cleaned weekly on Sundays.A review of the facility provided policy Guide to Proper Food Storage Techniques dated 8/2010, reflected the following:- Proper food handling and storage techniques must be followed to prevent contamination and pathogen growth.- The best way to control pathogen growth is to control time and temperature.- Milk and dairy products need time and temperature control for safety.- Rotate food to use the oldest first.- Identify items by the date on the label or expiration date.- Once equipment has been cleaned and sanitized, it must be stored in a way to prevent contamination.A review of the facility provided policy Date Marking Ready- To-Eat Foods with revised date of 7/2025, reflected that foods should be labeled to include the date the product was prepared or opened and the date the product should be used by.NJAC 8:39-17.1(a);17.2(g)		