

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 315136	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/16/2025
NAME OF PROVIDER OR SUPPLIER Complete Care at Shrewsbury LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 89 Avenue at the Common Shrewsbury, NJ 07702	

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)
<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>48618</p> <p>COMPLAINT#: NJ00176055</p> <p>Based on observation, interview, and review of pertinent facility documentation on 1/16/25, it was determined that the facility failed to: a). serve hot foods at an acceptable temperature for the residents, and b). follow its Test Tray Policy. This deficient practice was identified for a test tray that was placed on the second cart that was delivered to the second floor unit during the lunch meal service. In addition to the test tray, the cart contained meals for 9 residents. This was evidenced by the following:</p> <p>Resident #2 was not at the facility at the time of the survey.</p> <p>On 1/16/25, at 10:32 A.M., during an interview with the Food Service Director (FSD), he stated, If I received a complaint about food temperatures, I would do a test tray. The FSD stated that he could not recall when the last complaint was received, nor when he last completed a test tray. No documentation was provided to the surveyor.</p> <p>On 1/16/25, at 11:43 A.M., the surveyor observed the Food Service Director (FSD) calibrate his thermometer at 32 degrees Fahrenheit (F).</p> <p>On 1/16/25, at 12:41 P.M., the dietary aide exited the kitchen with the meal cart, which included the test tray, accompanied by the surveyor and the FSD. At this time the FSD confirmed that he brought the calibrated thermometer with him.</p> <p>On 1/16/25, at 12:44 P.M., the dietary aide delivered the meal cart, which included the test tray, to the hallway of the second floor.</p> <p>On 1/16/25, at 12:46 P.M., the resident meal pass began.</p> <p>On 1/16/25, at 12:53 P.M., the last resident meal tray was served.</p> <p>On 1/16/25, at 12:54 P.M., in the presence of the surveyor, the FSD took the following food temperatures:</p> <p>-Baked Ham: 117.7 degrees F</p> <p>(continued on next page)</p>

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
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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>-Roasted Potatoes: 123.9 degrees F</p> <p>-Broccoli: 121.6 degrees F</p> <p>At that time, the surveyor interviewed the FSD regarding what the appropriate food temperature should be when the food was served. The FSD stated that hot foods should be above 135 degrees when served.</p> <p>On 1/16/25, at 4:31 P.M., during an interview with the Administrator, the Director of Nursing, and the FSD, the FSD stated that the above noted foods did not meet the appropriate temperature. He further restated that test trays were only being conducted when a complaint was reported to him.</p> <p>The surveyor reviewed the facility's undated Food Temperatures and Holding Policy, which indicated that, Hot food should arrive to the resident above 135 degrees F.</p> <p>The surveyor reviewed the facility's undated Test Tray Policy, which indicated that test trays were to be completed weekly at random mealtimes. The policy further revealed that the Test Tray Forms would be kept on file for one year.</p> <p>NJAC 8:39-17.4 (a)</p>