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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION                   | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:<br><br>315190 | (X2) MULTIPLE CONSTRUCTION<br>A. Building<br>B. Wing                             | (X3) DATE SURVEY COMPLETED<br><br>10/11/2024 |
| NAME OF PROVIDER OR SUPPLIER<br><br>Leisure Chateau Rehabilitation |  | STREET ADDRESS, CITY, STATE, ZIP CODE<br><br>962 River Ave<br>Lakewood, NJ 08701 |  |

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<br>(Each deficiency must be preceded by full regulatory or LSC identifying information)  |
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| <p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p> | <p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>40039</p> <p>C# NJ172982</p> <p>Based on observation, interview, and record review, it was determined that the facility failed to provide all the items that were on the menu. This deficient practice occurred during one lunch meal that was observed in the conference room of the facility during a test tray evaluation by the survey team and was evidenced by the following:</p> <p>On 10/08/2024 at 11:28 AM, the surveyor requested the main and alternate meal for lunch on 10/8/2024. According to the [facility name] Week at a Glance - New Menu 2020 the main entree for week 4 consisted of creamy carrot soup, cheese quesadilla, zucchini stuffed tomato, and cinnamon rice pudding. The alternate meal at lunch according to the menu consisted of grilled eggplant and roasted pepper sandwich, and potato salad, in addition the creamy carrot soup. The Food Service Director (FSD) delivered the lunch meal trays to the facility conference room for the surveyors to sample as there had been resident complaints concerning residents not receiving items at meals that were listed on the menu. Observation of the main entree revealed that no zucchini stuffed tomato and the vegetable provided was yellow squash with diced tomato. The alternate meal consisted of grilled eggplant and roasted pepper sandwich with yellow squash and diced tomato as the vegetable. There was no zucchini stuffed tomato or potato salad as the menu indicated.</p> <p>During an interview with the surveyor on 10/08/2024 at 11:51 AM, the surveyor asked the FSD if the kitchen staff had potato salad available as it was a listed item on the lunch menu for Tuesday week 4 according to the facility menu. The FSD stated, Ill check with the cook. The FSD asked the cook who was serving on the tray line if they had potato salad available and the cook responded, No. I didn't see it on the sheets, so we didn't make any today. The surveyor also pointed out to the FSD that the vegetable served consisted of yellow squash and diced tomato and not a tomato stuffed zucchini. The FSD agreed that the vegetable served was not a tomato stuffed with zucchini, as indicated on the lunch menu. The FSD on interview agreed potato salad should be on the menu. The FSD further stated, I'll get some made now. We don't want any complaints from residents. We missed it, I don't want to lie.</p> <p>A review the facility policy titled Garbage Storage Area, dated September 2023, revealed under the policy title: A garbage storage area is a necessity to provide a safe and sanitary environment for residents. It provides a specific place for the disposal of garbage and must be maintained properly to prevent the spread of bacteria, pests, and odor.</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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>                     | <p>In addition, the policy revealed the following at and 4. and 6. Garbage storage area must be maintained in a sanitary condition to prevent the harboring and feeding of pests. Dumpsters must be covered and gates closed when the garbage storage area is not being utilized.</p> <p>The facility did not provide a policy concerning menus.</p> <p>NJAC 8:39-17.2(b)</p> |  |  |

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| <p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>                    | <p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 40039</b></p> <p>Based on observation, interview, and review of facility documentation, it was determined that the facility failed to handle potentially hazardous foods and maintain sanitation in a safe and consistent manner to prevent food borne illness. This deficient practice was evidenced by the following:</p> <p>On 10/01/2024 from 9:29 to 10:14 AM, the surveyor, accompanied by the Food Service Director (FSD), observed the following in the kitchen:</p> <ol style="list-style-type: none"> <li>1. In the dry storage area on a lower rack of a multi-tiered, wheeled, can storage rack, a can of vegetarian beans had a significant dent on the side of the can. The FSD removed the can to the designated dented can area after agreeing that it was significantly dented.</li> <li>2. In the meat walk-in on a middle shelf, a previously opened package of sliced turkey was wrapped in plastic wrap. The package had no dates. In addition, a clear plastic bag contained sliced bread. The bag of bread had no dates. The FSD removed the undated foods from the meat walk-in in the presence of the surveyor.</li> <li>3. The Meat Pot/Pan Storage Drying Rack had six (6) stacks of plates used to serve resident meals were stored on an upper shelf. The plates were not inverted or covered, and the eating surface was exposed. In addition, a red plastic dish rack contained silverware that was cleaned and sanitized. The silverware was not covered and exposed to contamination. Next to the red plastic dish rack two (2) metal, perforated half pans contained various kitchen utensils, including scoops and tongs used to serve food, amongst other utensils. The pans were not covered, and the utensils were exposed to contamination. The FSD stated that the utensils and dishes should be inverted or covered when not in use to prevent contamination.</li> </ol> <p>On 10/08/2024 from 10:57 to 11:13 AM, the surveyor, accompanied by the FSD, observed the following in the kitchen:</p> <ol style="list-style-type: none"> <li>1. During an observation of the Dish room Storage Rack, the surveyor observed that all dishware was inverted. The surveyor lifted the top plate on a stack of plates used to serve resident meals. The surveyor observed a wet and clear liquid on the plate just below the top plate. The surveyor lifted the next plate on the stack and observed a wet, clear liquid substance. [NAME]/Cook. The cook on interview stated that he had just washed the plates and agreed that he should have air dried the plates prior to stacking. The cook removed the stack of plates to be cleaned and sanitized. The FSD on interview agreed that the cook should have allowed the cleaned and sanitized dish ware to be completely air dried before stacking the plates, a condition known as wet nesting (the practice of stacking wet dishes, pots, or pans together, which prevents them from drying and can lead to bacterial growth). The multiple stacks of plates were to be re-washed, sanitized and air dried according to the FSD who directed the cook to remove the dishes from the storage rack.</li> </ol> <p>(continued on next page)</p> |  |  |

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| <p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>                    | <p>A review of the facility policy titled Label and Dating, updated 6.22.23, revealed under the heading POLICY: All food items being received or prepared will have a standard label to identify the product name, the received date, the prepared date or the pull date from freezer date, and the expiration or cook by date. All products will be sealed or wrapped tightly with proper labels. All received products will be securely wrapped. In addition, the following was revealed under PROCEDURE: 4. All products that are opened (mayo, dressing, etc.) are to be labeled with a new expiration date. (please follow label and dating chart system protocol) example-dressing container is opened. It now has a new expiration date of 30 days from open date, Opened on 6.20.23 will be written on the open date on the label, as well as 7.20.23 written in the use by section on the label. All products will be wrapped securely.</p> <p>A review of the facility policy titled Dry Storage and Receiving Foods Policy, undated, revealed under POLICY: Dietary will receive and deliver dry foods in a timely fashion ensuring quality of products and packaging. In addition, the following was revealed under PROCEDURE: 1. All receiving personnel are to check all dry food items upon delivery. Ensure that all packing is intact and marked off against the packing slip. Check all packages for any tears, stains, leaks, missing labels, shortages of order or over deliveries. Ensure product packing is in good condition.</p> <p>A review of the facility policy titled Cleaning Dishes - Manual Dishwashing, 2013, [ company name], revealed the following at POLICY: Dishes and cookware will be washed after each meal to assure that all dishes are clean and sanitary. In addition, the following was revealed under Sink 3: Sanitize: 4. Allow dishes to air dry. Invert dishes in a single layer to air dry. Check all dishes to be sure they are clean and dry prior to storing.</p> <p>A review of the facility provided policy titled Handling Clean Equipment and Utensils, 2013 [company name], revealed under POLICY: Clean equipment and utensils will be handled to prevent contamination. In addition, the following was observed under Procedure: 2. Clean equipment and utensils will be stored in a clean, dry location in a way that protects them from splashes, dust, or other contamination. Stationary equipment will also be protected from contamination.</p> <p>A review of the facility policy titled Dented Can Policy, undated, revealed under PROCEDURE: 1) All receiving personnel are to check canned items dents, bulging or rust (sic). If a can is identified with these defects, place the can on the dented can section. This section is in the vestibule locker section and labeled as such. Cans are to be returned to the purveyor for credit. Supervisors to check with weekly audits.</p> <p>NJAC 8:39-17.2(g)</p> |  |  |

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| <p>F 0814</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p> | <p>Dispose of garbage and refuse properly.</p> <p>40039</p> <p>Based on observation, interview, and review of other facility documentation, it was determined that the facility failed to provide a sanitary environment for residents, staff, and the public by failing to have a cover over the opening of 1 of 2 garbage dumpsters. This deficient practice was evidenced by the following:</p> <p>On 10/03/2024 at 09:07 AM, the surveyor observed the facilities designated garbage area. The surveyor observed two (2) trash only dumpsters in the facility parking lot in an opened but fenced in area. The dumpsters were three (3) yard dumpsters and had two (2) separate black plastic lids to enclose the trash in the dumpster. The front dumpster contained bagged trash/garbage and 2 of 2 lids were open and left the bagged trash exposed. A residential housing complex is located directly behind the designated garbage area.</p> <p>During an interview on 10/03/2024 at 09:11 AM, the surveyor asked who was responsible for the maintenance of the facility designated garbage area the Food Service Director (FSD) told the surveyor, It's a joint effort between dietary, maintenance and housekeeping. On further interview the FSD stated that, I agree with you 100%. The doors should be closed.</p> <p>A review of the facility policy titled Garbage Storage Area, September 2023, revealed the following under the policy title: A garbage storage area is a necessity to provide a safe and sanitary environment for residents. It provides a specific place for the disposal of garbage and must be maintained properly to prevent the spread of bacteria, pests and odor. The following was revealed at 4. Garbage storage area must be maintained in a sanitary condition to prevent the harboring and feeding of pests. In addition, the following was revealed at 6. Dumpsters must be covered and gates closed when the garbage storage area is not being utilized.</p> <p>NJHAC 18:39-19.3(b)</p> |