

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  315443	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  09/13/2024
NAME OF PROVIDER OR SUPPLIER  Childrens Specialized Hospital Toms River		STREET ADDRESS, CITY, STATE, ZIP CODE 94 Stevens Road Toms River, NJ 08755	

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 0584</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Honor the resident's right to a safe, clean, comfortable and homelike environment, including but not limited to receiving treatment and supports for daily living safely.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> 43936</p> <p>Based on observation, interview, and review of pertinent facility documents it was determined that the facility failed to provide a clean environment for 2 of 7 occupied resident rooms.</p> <p>The deficient practice was evidenced by the following:</p> <p>On 09/10/2024 at 09:41 AM during the initial tour, the surveyor entered room [ROOM NUMBER] which was occupied by residents. At that time, the surveyor observed an unpackaged, oral syringe on the floor, an unpackaged nutritional formula bag left on a bed occupied by a resident, and residue stains on the floor.</p> <p>On 09/11/2024 at 08:59 AM, the surveyor entered room [ROOM NUMBER]. At that time, the surveyor observed the closed-top trash bin partially open with disposable gowns visible over the brim of the bin.</p> <p>On 09/12/2024 at 08:53 AM, the surveyor entered room [ROOM NUMBER]. At that time, the surveyor observed a bedside table. The surveyor observed disposable gloves and two tissues left on top of the table.</p> <p>On the same date at 08:54, the surveyor entered room [ROOM NUMBER]. At that time, the surveyor observed the closed-top trash bin partially open with disposable gowns visible over the brim of the bin.</p> <p>On 09/12/2024 at 11:06 AM during an interview with the Environmental Services Director (ESD), the surveyor asked how often are trash cans emptied. The ESD replied, Each time they [Environmental Service Employees] visit the rooms. He also said that environmental service employees do not work overnight. Lastly, he said that rooms are cleaned twice daily.</p> <p>On the same date at 12:36 PM during an interview with the ESD, the surveyor asked who is responsible for cleanliness when Environmental Services leave for the day. The EVD replied, Shared responsibility.</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 0584</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>A review of the facility-provided policy titled, IC Cleaning and Disinfection of Room Following Discontinuation of Transmission Based Precautions dated 1/1/2024 revealed under, Policy that, To maintain a clean environment for patients/residents and minimize the risk of patient/resident and healthcare personnel exposure to potentially infectious microorganisms. The patient care environment throughout the facility will be maintained in a state of cleanliness that meets professional standards in order to protect patients/residents and healthcare personnel from potentially infectious microorganisms.</p> <p>S 8:39-31.4 (a)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>51232</p> <p>Based on observation, interview, and review of other facility documents, it was determined that the facility failed to handle potentially hazardous food 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 09/10/2024 at 07:50 AM, the surveyors observed the Director of Maintenance (DOM) in the kitchen area. The DOM had a mustache and beard. The DOM was not wearing a beard restraint. When interviewed at that time by the surveyor the DOM said while in the kitchen he should have on a beard restraint.</p> <p>On 09/10/2024 from 8:03 AM to 8:37 AM, the surveyors, accompanied by the Swing [NAME] (SC), observed the following:</p> <p>1.) In the meat refrigerator there was a metal tier rack with twenty 3-ounce bowls of pears, 3 trays of 3-ounce bowls of gelatin, 1 tray of 3-ounce bowls of applesauce with no open or expiration date. There was a tray of fourteen plated brownies dated 09/06/2024. The SC said she was going to throw away the pears, gelatin, applesauce and brownies. The SC also said the items should be labeled and have an expiration date.</p> <p>2.) In the meat refrigerator there was 1 case of frozen hot dogs. One bag was opened, exposed to air, and not labeled with an open or expiration date. At that time, the SC said she was going to throw the bag of exposed hotdogs away.</p> <p>3.) In the produce / milk refrigerator there was a bag of unopened coleslaw with an expiration date of 08/23/2024. The SC said she was going to throw the coleslaw away.</p> <p>4.) In the dry storage area, there was 15 loose coffee lids exposed to air. The SC said the coffee lids should not be exposed to air and she was going to throw them away.</p> <p>5.) In the freezer, there was 1 bag of breaded nuggets that was opened and exposed to air. The bag was not labeled with an open or expiration date. The SC said she was going to throw the bag of breaded nuggets away.</p> <p>On 09/10/2024 at 8:40 AM during an interview with the surveyors, the Director of the Kitchen (DOK) said that the DOM should have worn a beard restraint while in the kitchen area. He also said metal tier racks should be labeled and dated.</p> <p>A review of the undated facility policy titled, Employee Sanitary Practices, revealed under number 1 that all employees shall wear hair restraints (hairnet, hat, and/or bead restraint) to prevent hair from contacting exposed food.</p> <p>A review of the undated facility policy titled, Labeling and Dating, revealed under procedure:</p> <p>1.) That any newly opened perishable food items will have an Opened On date and a Use By date. Will be discarded after 7 days.</p> <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 - Many</p>	<p>2.) That leftover cooked food products will have a Use By date and will be discarded after 3 days.</p> <p>5.) That all foods are to be stored in an airtight manner and not exposed to open air.</p> <p>6.) That food items will be discarded upon expiration.</p> <p>A review of the undated facility policy titled, Storage Areas, revealed under procedure number 13 that leftover food is stored in covered containers or wrapped carefully and securely. Each item is clearly labeled and dated before being refrigerated. Leftover food is used within 3 days or discarded.</p> <p>A review of the undated facility policy titled, Storage Areas, revealed under procedure frozen foods that all foods should be covered, labeled, and dated. All foods will be checked to assure that foods will be consumed by their safe use by dates or discarded.</p> <p>A review of the undated facility policy titled, Storage Areas, revealed under procedure number 5 that all foods are to be stored in an airtight manner and not exposed to open air.</p> <p>A review of the undated facility policy titled, Deliveries, revealed under procedure number 4 that perishable food will be properly covered, labeled, and dated.</p> <p>N.J.A.C 8:39-17.2 (g)</p>		