

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 315307	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 08/28/2020
NAME OF PROVIDER OF SUPPLIER HARBORAGE (THE)		STREET ADDRESS, CITY, STATE, ZIP 7600 RIVER ROAD NORTH BERGEN, NJ 07047	
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 - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. C NJ 179 Based on observation, interview, and record review, it was determined that the facility failed to serve meals in a manner that was palatable to residents. This deficient practice was identified and confirmed with test tray temperatures, as evidenced by the following: On 8/28/20 at 1:10 PM, the surveyor observed food truck #1 arrive at the 2nd-floor unit. At 1:15 PM, the patient services manager calibrated her thermometer in the presence of the Foodservice director (FSD) and two surveyors. At 1:20 PM, the patient services manager took the following temperatures of a lunch meal test tray, which consisted of a regular diet. The food temperatures were the following: Soup (Pasta Fagioli): 131.5 degrees Fahrenheit (F). Manicotti with sauce: 166.6 degrees F. Whipped potatoes: 151.1 degrees F. Green beans: 162.5 degrees F. Hot water for tea: 156.9 degrees F. Fruit cocktail: 52.8 degrees F. Grape juice: 47.4 degrees F. Lowfat Milk: 50.0 degrees F. Tossed green salad: 47.1 degrees F. Vanilla ice cream: 21.8 degrees F. At that same time, the patient services manager stated that the soup should have been 135 degrees F or higher, the fruit cocktail should have been 50 degrees F or below, and the milk should have been 40 degrees or below. The surveyor interviewed the FSD, who stated, We put the milk in the freezer and the fruit cocktail on ice prior to serving, but the kitchen is very hot. We know this is an ongoing issue. We check the temperature every day. In six weeks, we are going to a new system. The FSD stated that all the milk was being pulled from the lunch service. The FSD further noted that the facility had not had any complaints from residents regarding food temperatures. The surveyor reviewed the resident council minutes from January 2020 through 7/30/20. There were no current complaints regarding food temperatures. On 8/28/20 at 2 PM, the surveyors met with the administrator and the director of nursing and discussed the above observations and concerns. Review of the 7/2017 revised policy titled HACCP (Hazard Analysis Critical Control Point) and State of NJ Code of Sanitation provided by the FSD indicated that TCS (time, temperature control safety) foods held cold for service must be at 40 degrees F or below. TCS foods held hot for service must be at 140 degrees F or above. NJAC 8:39-17.4(e)		
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE		TITLE (X6) DATE	

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.