



State of New Jersey  
**DEPARTMENT OF HEALTH**

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[www.nj.gov/health](http://www.nj.gov/health)

PHILIP D. MURPHY  
*Governor*

SHEILA Y. OLIVER  
*Lt. Governor*

SHEREEF M. ELNAHAL, MD, MBA  
*Commissioner*

April 11, 2019

Sharon Gossner, Administrator  
Fox Trail Senior Living at Deptford  
1674 Delsea Drive  
Deptford, New Jersey 08096

Via Email: [sgossner@foxtrailseniorliving.com](mailto:sgossner@foxtrailseniorliving.com)  
and FAX (856) 384-7760

**RE: Directed Plan of Correction**  
Facility ID# NJ35A000

Dear Ms. Gossner:

This will confirm today's phone call between you, me and staff of the Division of Certificate of Need and Licensing, Office of Program Compliance, of the Department of Health (the Department), wherein the Department issued a Directed Plan of Correction (DPOC) requiring the facility to retain the full-time consulting services of a Certified Assisted Living Administrator (CALA) and a Registered Dietitian (RD), who each will be required to work on site for at least 40 hours per week.

The above-referenced consultants must be approved in advance by the Department and resumes must be submitted to [Gene.Rosenblum@doh.nj.gov](mailto:Gene.Rosenblum@doh.nj.gov) and [Donna.Koller@doh.nj.gov](mailto:Donna.Koller@doh.nj.gov) by close of business on April 18, 2019. The approved consultant CALA and RD shall be retained no later than the close of business, April 23, 2019. The contract with the consultants shall include provisions for immediate corrective action with applicable state licensing standards. The consultants shall have no previous or current ties to the facility's principals, management and/or employers or other related individuals of any kind, including, but not limited to employment, business or personal ties. The administrator shall submit weekly progress reports, signed by each consultant, beginning on April 26, 2019, and continuing each Friday thereafter. The progress reports shall be submitted to [Donna.Koller@doh.nj.gov](mailto:Donna.Koller@doh.nj.gov). This DPOC shall remain in place until the facility is otherwise notified by this Department.

These actions are being taken based on the recommendations from Health Facility Survey and Field Operations (Survey) staff after an onsite complaint survey, and in response to the serious deficiencies identified during the survey related to kitchen

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sanitation, provision of meals, providing a qualified dietitian and corresponding dietary services, including, but not limited to:

- Failure to develop, implement and enforce dietary policies and procedures for the health and safety of residents.
  - Failure to designate a Registered Dietitian to provide scheduled consultation and provide oversight of dietary services and ensure meals are appropriate and meet residents' needs (no dietitian since February 2018)
  - Failure to provide/conduct nutritional assessments to ensure that residents' dietary needs were met (e.g., resident on a pureed diet was given a regular consistency diet; another resident being monitored for weight loss had not been assessed by a dietitian nutrition; using a four-ounce scoop when serving but not filling it all the way, resulting in insufficient quantity of food being served, and there was not enough food for the last person to be served).
  - Failure to consistently provide dietary services in accordance with the requirements of the New Jersey Sanitary Code, N.J.A.C. 8:24-1.1 et. seq., placing a highly susceptible population at risk for food-borne illnesses as follows:
    - Food temperatures of potentially hazardous cold and hot food were not taken/checked to ensure temperatures were within the required/acceptable/safe range, since December 2018.
    - Sanitizer for three-compartment sink was not properly/accurately utilized, and the facility did not ensure that the required solution was within the concentration/dilution range for sanitization.
    - Some food items were not labeled and dated: salad dressings, left over soup, opened milk carton, mayonnaise, pickles and jelly.
    - Plates and dishes that were not fully dried were piled on top of each other (plates were removed directly from the dish machine and not given enough time to air dry).
    - Soiled plates were removed from the refrigerator and placed next to clean piles of plates and dishes.
  - No menus planned in advance (at least 14 days). An available old menu (2017) signed by previous dietitian presented to the surveyor was also not followed.
  - No menu (with portion sizes) was posted in the serving/plating area for staff. There was no documentation of menu changes for at least 30 days.
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These deficiencies pose an immediate and serious threat to residents.

Please call 609-984-8128 if you have any questions regarding this DPOC.

Sincerely,



Gene Rosenblum, Director  
Office of Program Compliance  
Division of Certificate of Need and Licensing  
New Jersey Department of Health

GR:ilm  
DATE: April 11, 2019  
FACSIMILE  
E-MAIL  
REGULAR AND  
CERTIFIED MAIL:  
RETURN RECEIPT REQUESTED  
Control #X19002

- c. Marcela Ospina Maziarz  
Stefanie Mozgai  
Donna Koller  
Susan Kelley