Printed: 06/25/2025 Form Approved OMB No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023
NAME OF PROVIDER OR SUPPLIE Brooklyn Gardens Nursing & Reha		STREET ADDRESS, CITY, STATE, ZIP CODE 835 Herkimer Street Brooklyn, NY 11233	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0584  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	Honor the resident's right to a safe receiving treatment and supports for **NOTE- TERMS IN BRACKETS IN Based on observation, record reviet to 5/16/23, the facility did not ensure This was evident for 1 (Unit 7) of 6 wheelchairs that were in disrepair.  The findings are:  The facility policy titled Wheelchair will be maintained clean and in good Resident #67 had diagnoses of not The Minimum Data Set 3.0 (MDS) cognitive impairment and used a we Multiple observations of Resident # of the resident on the Unit 7 in their filled with gauze and medical tape. The chair, but the pad was missing,  On 05/11/23 at 12:08 PM, Resident and that they avoid using it because Resident #47 had diagnoses of determinent The MDS assessment dated [DATI a wheelchair.  On 05/11/23 at 10:46 AM, 05/12/23 the Unit 7 dining room, sitting in the	clean, comfortable and homelike envior daily living safely.  HAVE BEEN EDITED TO PROTECT Comments and interviews conducted during a rea safe, clean, comfortable, and homelike observed. Specifically, Resident units observed. Specifically, Resident Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not do working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.  Cleaning and Repair dated 9/2018 does not working order.	ronment, including but not limited to  ONFIDENTIALITY** 45988  Recertification Survey from 5/9/23 elike environment for residents. #67 and Resident #47 had  cumented all resident wheelchairs  sorder. d Resident #67 had severe  0:03 AM and 05/12/23 at 11:07 AM ight side was missing and had been ad usually sits was still attached to was partially covered by the gauze.  armrest had been broken for a while  are cognitive impairments and used  AM, Resident #47 was observed in an the right side of the wheelchair.

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

FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 335070

If continuation sheet Page 1 of 11

			NO. 0930-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023
NAME OF PROVIDER OR SUPPLIE Brooklyn Gardens Nursing & Reha		STREET ADDRESS, CITY, STATE, Z 835 Herkimer Street Brooklyn, NY 11233	IP CODE
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informat	ion)
F 0584  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	#47.  On 05/12/23 at 10:50 AM, Certified something not working properly, the the floor. The environmental depart There is a dedicated person who could be compared to the floor of the floo	7 did not document requests to repair  Nursing Assistant (CNA) #3 was interest report it to the nurse. There is a log tment people come every day and look leans and fixes the wheelchairs.  d Practical Nurse (LPN) #8 was intervious supervisor, who will get the appropriate ab Department. LPN #8 was not sure of the nurse worker (MW) was interviewed available for an interview. If there is an ince workers take a look and try to fix it is a Logbook on each unit that should be a Logbook on each unit that should be a look and try to fix it is a look and try to fix	viewed and stated that if they notice book for environmental issues on a in the book and fix the issues.  ewed and stated that if they see the person to fix the issue. For of the status of Resident #67's or d and stated the wheelchair issue with a wheelchair and the at If they cannot fix it, they report it to

	NU. 0730-0371			
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023	
NAME OF PROVIDER OR SUPPLIE Brooklyn Gardens Nursing & Reha		STREET ADDRESS, CITY, STATE, ZIP CODE  835 Herkimer Street Brooklyn, NY 11233		
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	ion)	
F 0656  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Some	Develop and implement a complete that can be measured.  **NOTE- TERMS IN BRACKETS In Based on observation, record reviet to 5/16/23, the facility did not ensure meet resident needs. This was evid specifically, 1) a CCP related to warelated to seizure disorder was not developed for Resident #47.  The findings are:  The facility policy titled CCP dated measurable objectives and timefranceds that were identified in the confidence of the Minimum Data Set 3.0 (MDS) impaired cognition.  On 05/11/23 at 03:57 PM, 05/12/23 #190 was observed with a Wander observation.  The Physician's order dated 02/27/ for placement every shift.  The Medication Administration Reciplacement checked according to Polacement checked according to Polacement was no documented evidence Resident #190's WED use.  On 05/15/23 at 12:09 PM, an intervice in the elevator.  On 05/15/23 at 10:05 AM, an intervicempleting CCPs related to wander	e care plan that meets all the resident's  HAVE BEEN EDITED TO PROTECT Common and interviews conducted during the reperson-centered care plans (CCP) with the person-centered care plans (CCP) with th	e Recertification survey from 5/9/23 as developed and implemented to 7) of 38 total sampled residents. oped for Resident #190, 2) a CCP CCP related to behavior was not  we Care Plan will include and mental and psychosocial  er.  d Resident #190 had moderately  ad 5/16/23 at 11:09 AM Resident heir right ankle and was on 1:1 staff  e their WED monitored and checked  Resident #190 had their WED  :1 monitoring and WED is  ement was developed to include  ical Nurse (LPN) #4 who stated everal attempts to elope by going to stated they are responsible for ever time to complete the CCPs for	
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CTATEMENT OF REFIGURIOUS	(VI) PROMPED (SUBSMESS (SUBs)(SUBSMESS (SUBSMESS (SUBSME	(70) MILITIDLE CONSTRUCTION	(VZ) DATE CUDYEY
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	335070	A. Building B. Wing	05/16/2023
NAME OF PROVIDER OR SUPPLIE	ER	STREET ADDRESS, CITY, STATE, ZI	P CODE
Brooklyn Gardens Nursing & Reha	bilitation Center	835 Herkimer Street Brooklyn, NY 11233	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0656	2) Resident # 86 had diagnoses of	diabetes and seizure disorder.	
Level of Harm - Minimal harm or potential for actual harm	The Minimum Data Set 3.0 (MDS) diagnosis of seizure disorder.	assessment dated [DATE] Resident #8	6 was cognitively intact and had a
Residents Affected - Some	Physician order dated 5/8/2023 doctablets (1500 mg) by oral route eve	cumented order for Resident #86 to recept 12 hours for seizure disorder.	ceive Levetiracetam 750 mg 2
	Nursing note dated 5/13/2023 docu	umented Resident #86 had a diagnosis	of seizure disorder.
	There was no documented evidence address Resident #86's diagnosis s	ce a CCP related to seizure disorder was seizure disorder.	as developed and implemented to
	On 05/15/23 at 09:18 AM, an interv Resident #86 is on Keppra and has	view was conducted with Licensed Practs a diagnosis of seizure disorder.	ctical Nurse (LPN) #3 who stated
	45988		
	3) Resident #47 had diagnoses of	dementia and Parkinson's disease.	
	The Minimum Data Set 3.0 (MDS) cognitive impairments.	assessment dated [DATE] documented	d Resident #47 had severe
		/17/22, and 11/23/22 documented Resing out of bed onto a mat on the floor, an	
A psychiatry consult dated 12/20/22 documented staff restless and combative during care. On evaluation, Resunable to respond to interview questions.			
	A nursing note dated 3/1/23 documented Resident #47 was very combative, cursing, hitting, and spitting at staff. Resident #47 also attempted to hit and pinch staff when they attempted to redirect the resident.		
	Behavior notes dated 3/20/23, 3/22/23 and 3/23/23 documented Resident #47 continued exhibiting disruptive behaviors such as disturbing roommate's sleep with noise, becoming verbally and physically abusive towards staff when redirected, kicking, spitting, shouting, rolling off the bed onto a mat and then crawling on the floor.		
	A psychiatry consult dated 4/18/23 documented Resident #47 was noted with increased bizarre behaviors and extreme agitation.		
	of cognitive function within the next	ve 04/07/2023, documented a goal that t 90 days. Interventions included anticip for for changes and report to physician,	pate needs and provide care,
	(continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X) POOLINGER OR SUPPLIER Brooklyn Gardens Nursing & Rehabilitation Center  STREET ADDRESS, CITY, STATE, ZIP CODE Brooklyn Gardens Nursing & Rehabilitation Center  Street Endowing Street Brooklyn Street B				
Brooklyn Gardens Nursing & Rehabilitation Center  835 Herkimer Street Brooklyn, NY 11233  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)  There was no documented evidence a CCP related to inappropriate behavior was developed and implemented for Resident #47.  On 05/16/23 at 9:06 AM, the Certified Nursing Assistant (CNA) #4 was interviewed and stated Resident #47 exhibits behaviors such as screaming, having outbursts, and being disruptive. CCPs are initiated by the Registered Nurses (RN) upon admission and if there are new issues.  On 5/16/23 at 11:09 AM, LPN #3 was interviewed and stated the RNs initiate the CCPs and the LPNs update the CCPs. Resident #47 does not have a CCP for behavior in place and this should have been done.  On 05/16/23 02:47 PM, the Director of Nursing Services (DNS) was interviewed and stated the RN Supervisors initiate the CCPs. At times, there is not always a RN Supervisor on duty. The DNS gave no specific reason for CCPs not being initiated completed, and or reviewed and revised.		IDENTIFICATION NUMBER:	A. Building	COMPLETED
Brooklyn Gardens Nursing & Rehabilitation Center  835 Herkimer Street Brooklyn, NY 11233  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)  There was no documented evidence a CCP related to inappropriate behavior was developed and implemented for Resident #47.  On 05/16/23 at 9:06 AM, the Certified Nursing Assistant (CNA) #4 was interviewed and stated Resident #47 exhibits behaviors such as screaming, having outbursts, and being disruptive. CCPs are initiated by the Registered Nurses (RN) upon admission and if there are new issues.  On 5/16/23 at 11:09 AM, LPN #3 was interviewed and stated the RNs initiate the CCPs and the LPNs update the CCPs. Resident #47 does not have a CCP for behavior in place and this should have been done.  On 05/16/23 02:47 PM, the Director of Nursing Services (DNS) was interviewed and stated the RN Supervisors initiate the CCPs. At times, there is not always a RN Supervisor on duty. The DNS gave no specific reason for CCPs not being initiated completed, and or reviewed and revised.	NAME OF DROVIDED OR SURDIJE	:n	CTREET ADDRESS CITY STATE 71	ID CODE
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	Level of Harm - Minimal harm or potential for actual harm	There was no documented evidence implemented for Resident #47.  On 05/16/23 at 9:06 AM, the Certific becomes aggressive during care, so On 05/16/23 at 09:42 AM, Licensed exhibits behaviors such as screamic Registered Nurses (RN) upon admit On 5/16/23 at 11:09 AM, LPN #3 we work together to update the CCPs of On 05/16/23 at 12:21 PM, the RN scream LPNs update the CCPs. Resident #4 done.  On 05/16/23 02:47 PM, the Directo Supervisors initiate the CCPs not being	e a CCP related to inappropriate behated Nursing Assistant (CNA) #4 was interceams, and hits staff.  I Practical Nurse (LPN) #8 was intervieng, having outbursts, and being disrupts in and if there are new issues.  as interviewed and stated the RNs initervery 90 days.  Supervisor was interviewed and stated 47 does not have a CCP for behavior of Nursing Services (DNS) was interviewed, there is not always a RN Supervisors, there is not always a RN Supervisor.	vior was developed and terviewed and stated Resident #47 ewed and stated Resident #47 bive. CCPs are initiated by the tiate the CCPs and the nursing staff the RNs initiate the CCPs and the in place and this should have been viewed and stated the RN sor on duty. The DNS gave no

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023
NAME OF PROVIDER OR SUPPLIE Brooklyn Gardens Nursing & Reha		STREET ADDRESS, CITY, STATE, Z 835 Herkimer Street Brooklyn, NY 11233	IP CODE
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informat	ion)
F 0761  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	professional principles; and all drug locked, compartments for controlled **NOTE- TERMS IN BRACKETS IN Based on observations, interviews, [DATE] to [DATE], the facility did no principles. This was evident for 1 (6 Specifically, emergency medication). The findings are:  The undated pharmacy policy titled tamper resistant lock indicating if the office for return to the pharmacy for immediately with a current in date to the original of the original origina	and record review conducted during to the ensure biologicals were stored in action for medication room) of 5 medicates were stored in a plastic emergency in the box has been opened. Each box that replenishment. Each box sent to the poox (swing box).  If PM, the medication room on the 6th fremergency medication box was unlocated, the emergency medication box was unlocated, the emergency medications and the broken tamper proof seal for the emergency medications. LPN #1 stated that they unce box. They stated they have never an in [DATE]. They stated they were were in [DATE]. RN #3 stated they were were in [DATE]. RN #3 stated they were were the medication in the box is used, the transes' office so that it can be sent band check the emergency box every more tached medication list. The emergency medication is used, it is initialed on the interest of Nursing (DON) was interviewed and reseals which may have popped from the seals were checked and found to be seals were checked and found to	ONFIDENTIALITY** 42101  the recertification survey from accordance with professional ation storage areas reviewed. The professional action will be locked with a control of the professional action will be replaced. The professional action will be replaced and did not have a tamper and interest tamper proof seals were regency box was noted on the professional action will be sealed for safety sually look at it, and that the used the emergency box.  Sor (RN #3) stated the emergency dency box was sealed yesterday. The professional action of the pharmacy and replaced are the pharmacy and replaced are the pharmacy and replaced are the pharmacy and replaced and the pharmacy and the pharm

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070  STREET ADDRESS, CITY, STATE, ZIP CODE  835 Herkimer Street Brooklyn Gardens Nursing & Rehabilitation Center  STREET ADDRESS, CITY, STATE, ZIP CODE  835 Herkimer Street Brooklyn, NY 11233  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 TAC  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 - Some  Financorrect on Successional standards.  "NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY" 42101  Based on observations, record review, and staff interviews conducted during the Recertification survey (T37011), the facility oil not ensure safe food storage was practiced. This was evident during the Kitchen Observation facility task. Spedifically, (1) expired honey thickened orage pice and enterial feeding bottles were observed in the dry food storage area. (2) the emergency food storage area was observed with expired thickened orange juice and not products in all storage areas to assure that oldest dated products are used first, products with easiest date use by or expiration date and stored in front of products in all storage areas to assure that oldest dated products are used first, products with easiest date use by or expiration date and stored in front of product with later dates.  The facility Dietary Competency Rotation documented food items must be dated upon receiving and stock must be rotated First in, first out. Food items with older receiving dates will be placed in front or not por forewy dated delivery. All dates on food titems should be checked before use in order for proper rotation FIFO. Check all food items on a regular basis for expiration date.  During the initial bur of the kitchen and dry food storage on [DATE], from 09	AND PLAN OF CORRECTION  IDENTIFICATION NUMBER: 335070  STREET ADDRESS, CITY, STATE, ZIP CODE  835 Herkimer Street Brooklyn Gardens Nursing & Rehabilitation Center  835 Herkimer Street Brooklyn, NY 11233  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 - Some  Residents Affected - Some  Based on observations, record review, and staff interviews conducted during the Recertification survey (T37011), the facility did not ensure safe food storage was practiced. This was evident during the Kitchen Observation facility task. Spedifically, (1) expired honey thickened orange juice and entertal feeding bottles were observed in the dry food storage area. (2) the emergency food storage area was observed with expired thickened orange juice and multiple bottles and boxes of expired enteral feeding.  The facility policy titled Standard Operating Procedure Receiving/FIFO Policy, revised [DATE], documented use first in, first out (FIFO) inventory rotation of products in all storage areas to assure that oldest dated products in all storage areas to assure that oldest dated products in all storage areas to assure that oldest dated products in all storage areas to assure that oldest dated products in all storage areas to assure that oldest dated products are used first, products with easiest date use by or expiration date and stored in front of product with later date.  The facility Dietary Competency Rotation documented food items must be dated upon receiving and stock must be rotated First in, first out. Food items with older receiving dates will be placed in front or on top of newly dated delivery. All dates on food items should be checked before use in order for proper rotation FIFO. Check all food items on a regular basis	AND PLAN OF CORRECTION  IDENTIFICATION NUMBER: 335070  STREET ADDRESS, CITY, STATE, ZIP CODE 835 Herkimer Street Brooklyn Gardens Nursing & Rehabilitation Center  STREET ADDRESS, CITY, STATE, ZIP CODE 835 Herkimer Street Brooklyn, NY 11233  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  Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.  "NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY* 42101  Based on observations, record review, and staff interviews conducted during the Recertification survey (T37011), the facility did not ensure safe food storage was practiced. This was evident during the Kitchen Observation facility task. Specifically, (1) expired honey thickened orange juice and entertal feeding bottles were observed in the dry food storage area. (2) the emergency food storage area was observed with expired thickened orange juice and multiple bottles and boxes of expired enteral feeding.  The facility policy titled Standard Operating Procedure Receiving/FIFO Policy, revised [DATE], documented use first in, first out (FIFO) inventory rotation of products in all storage areas to assure that oldest dated products in all storage areas to assure that oldest dated products are used first, products with easiest date use by or expiration date and stored in front of product with later date.  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FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 335070

If continuation sheet Page 7 of 11

Printed: 06/25/2025 Form Approved OMB No. 0938-0391

			NO. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023
NAME OF PROVIDER OR SUPPLIE	ER	STREET ADDRESS, CITY, STATE, ZI	P CODE
Brooklyn Gardens Nursing & Reha	bilitation Center	835 Herkimer Street Brooklyn, NY 11233	
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Glucerna 1.2 with a use by date of [DATE], one 33.8 fl oz bottle of Glubottles of Glucerna 1.2 enteral feed feeding with a use by date of [DAT of [DATE], five 33.8 fl oz bottles of [DATE], 1 box containing six 50.7 fbottles of Glucerna 1.2 enteral feed date of [DATE]. 1 bottle of Glucerna bottles of Glucerna 1.2 enteral feed use by date of [DATE], 3 bottles of Glucerna with carb steady 1.5 cal wenteral feeding with use by date of by date of [DATE], 2 bottles of Jevit 2 enteral feeding with use by date of [DATE], 1 box of 8 bottles of Jevity enteral feeding with use by date of [DATE], 1 box of 8 bottles of Jevity enteral feeding with use by date of On [DATE] at 11:07 AM, the Dietar shelf daily and when they restock it delivered on Wednesday, they try thickened juice-comes in on Tues shelf. They have noticed items clositems are rotated. Residents cannot on [DATE] at 11:14 AM, an intervitems are received, they look to serotated using First in First Out for using foodborne illness. When food is dethere is no expired food.  On [DATE] at 2:55 PM, the Dietary stocked in [DATE], and items were are brought to management's atter Food Service Director was present.  On [DATE] at 03:00 PM, the Food looked at the emergency food stoc.  On [DATE] at 03:01 PM, the acting expiration dates. Every 6 months the items came in [DATE]. When items while, there are expired items. Exp	y Associate was interviewed and state tems. They use First In First Out (FIFO or rotate them. They removed expired it days. They write the date and rotate itse to expiration. They are not supposed to be given expired foods.  ew was conducted with the Food Service if the storeroom person rotated items tillization to prevent using foods with m livered on Tuesday, storeroom person  Associate was interviewed and stated rotated. The looked at the expiration of the company to the room we store they are they are the storeroom person.	steral feeding with use by date of re date of [DATE], two 33.8 fl oz as of Nepro 1.8 calorie enteral enteral feeding with a use by date eeding with a use by date of y date of [DATE], twelve 33.8 fl oz as of enteral feeding with use by y date of [DATE], twelve 50.7 fl oz as of enteral feeding with use by y date of [DATE], twelve 50.7 fl oz as of enteral feeding with use by date of [DATE], 1 bottle of les of 33.8 fluid ounce Jevity 1.2 ff Jevity 1.2 enteral feeding with use of [DATE], 1 bottle of 1 Glucerna 1. arena 1.5 carb steady enteral feeding with use by date of [DATE], 1 bottle of Jevity 1.2 ff Jevity 1.2 ff Jevity 1.2 enteral feeding with use by date of [DATE], 1 bottle of Jevity 1.2 ff J

FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 335070

If continuation sheet Page 8 of 11

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  (X1) PROVIDER/SUPPLIER/CATION NUMBER: 335070  NAME OF PROVIDER OR SUPPLIER Brooklyn Gardens Nursing & Rehabilitation Center  STREET ADDRESS, CITY, STATE, ZIP CODE 835 Herkimer Street Brooklyn, NY 11233  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 TAC  SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)  415.14 (h)  415.14 (h)				NO. 0936-0391
Brooklyn Gardens Nursing & Rehabilitation Center  835 Herkimer Street Brooklyn, NY 11233  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  415.14 (h)  Level of Harm - Minimal harm or potential for actual harm		IDENTIFICATION NUMBER:	A. Building	COMPLETED
(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			835 Herkimer Street	P CODE
(Each deficiency must be preceded by full regulatory or LSC identifying information)  F 0812  Level of Harm - Minimal harm or potential for actual harm	For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.
Level of Harm - Minimal harm or potential for actual harm	(X4) ID PREFIX TAG			on)
	Level of Harm - Minimal harm or potential for actual harm	415.14 (h)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(XI) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023	
NAME OF PROVIDER OR SUPPLIE	FR	STREET ADDRESS, CITY, STATE, ZI	P CODE	
Brooklyn Gardens Nursing & Reha		835 Herkimer Street	835 Herkimer Street	
		Brooklyn, NY 11233		
For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)	
F 0880	Provide and implement an infection	n prevention and control program.		
Level of Harm - Minimal harm or potential for actual harm	42101			
Residents Affected - Few	did not ensure that infection contro observed for Infection Control. Spe	iew, and interviews during the recertific I practices were maintained. This was e cifically, a Licensed Practical Nurse (Li sidents without sanitizing the BPC betw	evident for 1 of 6 floors (Unit - 4) PN #3) was observed using a blood	
	The findings are:			
	equipment can be a source of indir a resident, infectious agents from the the reprocessing of reusable reside	sable Equipment, last reviewed 02/23/2 ect contact transmission of infectious hat resident can be transferred to the e ent care equipment is necessary to brea e used for more than one resident and i	gents. When equipment is used on quipment. Proper use, including ak the chain of infection. BPC is a	
	and took Resident #115's blood pre BPC in the caddy without cleaning medication cart, made entries in the next resident, poured water into a c you do not mention that as a conce and entered Resident #38's room. without cleaning it. Afterwards, LPN washed their hands at the sink and administered medications to Reside wheelchair by the window, Resider #105's left arm without cleaning it.	23 from 10:19 AM to 10:41 AM, LPN #3 essure (BP) on the left arm. After comp it. LPN #3 administered medications to e computer, handled their personal photoup, and grabbed gloves from the cart. ern, but it is not mentioned here either LLPN #3 took Resident #38's BP on the N #3 donned gloves and administered of placed the BPC in the caddy without cent #38. LPN #3 then walked over to the the thing the thing the the the thing	leting the BP, LPN #3 placed the Resident #115, went back to the one, prepared medications for the I hope they did handwashing since LPN #3 took the BP machine caddy left arm using the same BPC eye drops to Resident #38. LPN #3 cleaning it. LPN #3 then he roommate seated in their caddy and applied it to Resident lication at the med cart, and	
	During an interview on 05/12/2023 resident to prevent spreading infec	at 10:44 AM, LPN #3 stated BPCs sho tions between residents.	uld be sanitized between each	
	be disinfected before and after use	ection Preventionist was interviewed an with the purple top wipes. Each machi e BPC should be cleaned for infection a control checks.	ne caddy has a container of wipes.	
	wipes on the unit, and staff should to remind staff of infection control.	ector of Nursing (DON) was interviewed be wiping in between residents. In-serv Cleaning equipment for infection contro hey have to be proactive to keep reside	vices and random checks are done of its important in general due to	
	(continued on next page)			

			No. 0936-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335070	(X2) MULTIPLE CONSTRUCTION  A. Building  B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2023
NAME OF PROVIDER OR SUPPLIE  Brooklyn Gardens Nursing & Rehal		STREET ADDRESS, CITY, STATE, ZI 835 Herkimer Street Brooklyn, NY 11233	P CODE
For information on the nursing home's p	olan to correct this deficiency, please con	Lact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC	CIENCIES full regulatory or LSC identifying informati	ion)
F 0880  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Few	415.19 (a)(1),(b)(4)		