Agency for Health Care Administration

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	AL11969065	A. BUILDING: _____ B. WING _____	R 06/26/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
SHARON'S SENIOR SERVICES, INC	2270 NW 64TH ST MIAMI, FL 33147

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
{A 000}	Initial Comments AMENDED A Complaint (number 2019000940) Revisit Survey was conducted at Sharon's Senior Services, Inc. on 20, 2019 and concluded on 26, 2019. Deficiencies were identified at the time of survey.	{A 000}		
{A 085} SS=D	58A-5.0191(7) FAC Training - Nutrition & Food Service (7) NUTRITION AND FOOD SERVICE. The administrator or person designated by the administrator as responsible for the facility's food service and the day-to-day supervision of food service staff must obtain, annually, a minimum of 2 hours continuing education in topics pertinent to nutrition and food service in an assisted living facility. This requirement does not apply to administrators and designees who are exempt from training requirements under paragraph 58A-5.020(1)(b). A certified food manager, licensed dietician, registered dietary technician or health department sanitarian is qualified to train assisted living facility staff in nutrition and food service. This Statute or Rule is not met as evidenced by: Based on observation, record review, and interview, the facility failed to provide evidence that staff responsible for the facility's food service and the day-to-day supervision of food service obtained annually a minimum of 2 hours continuing education in topics pertinent to nutrition and food service in an assisted living facility for one of six sampled staff (Staff D). Findings included:	{A 085}		

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{A 085}	Continued From page 1 Review of the personnel record revealed Staff D was hired on . Record review revealed there was a nutrition and food service certificate dated that did not have the registered dietitian's seal proving the training was completed. Another certificate provided dated with only 1 credit hour. On at 11:30 AM, Staff B said the trainer had to do the training again. Uncorrected Class III	{A 085}		
A 093 SS=D	58A-5.020(2) FAC Food Service - Dietary Standards (2) DIETARY STANDARDS. (a) The meals provided by the assisted living facility must be planned based on the current USDA Dietary Guidelines for Americans, 2010, which are incorporated by reference and available for review at: http://www.flrules.org/Gateway/reference.asp?No=Ref-04003, and the current summary of Dietary Reference Intakes established by the Food and Nutrition Board of the Institute of Medicine of the National Academies, 2010, which are incorporated by reference and available for review at: http://iom.edu/Activities/Nutrition/SummaryDRIs/~/media/Files/Activity%20Files/Nutrition/DRIs/New%20Material/5DRI%20Values%20SummaryTables%2014.pdf. Therapeutic diets must meet these nutritional standards to the extent possible. (b) The residents' nutritional needs must be met by offering a variety of meals adapted to the food habits, preferences, and physical abilities of the residents, and must be prepared through the use	A 093		

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A 093	Continued From page 2 of standardized recipes. For facilities with a licensed capacity of 16 or fewer residents, standardized recipes are not required. Unless a resident chooses to eat less, the facility must serve the standard minimum portions of food according to the Dietary Reference Intakes. (c) All regular and therapeutic menus to be used by the facility must be reviewed annually by a licensed or registered dietitian, a licensed nutritionist, or a registered dietetic technician supervised by a licensed or registered dietitian, or a licensed nutritionist to ensure the meals meet the nutritional standards established in this rule. The annual review must be documented in the facility files and include the original signature of the reviewer, registration or license number, and date reviewed. Portion sizes must be indicated on the menus or on a separate sheet. 1. Daily food servings may be divided among three or more meals per day, including snacks, as necessary to accommodate resident needs and preferences. 2. Menu items may be substituted with items of comparable nutritional value based on the seasonal availability of fresh produce or the preferences of the residents. (d) Menus must be dated and planned at least 1 week in advance for both regular and therapeutic diets. Residents must be encouraged to participate in menu planning. Planned menus must be conspicuously posted or easily available to residents. Regular and therapeutic menus as served, with substitutions noted before or when the meal is served, must be kept on file in the facility for 6 months. (e) Therapeutic diets must be prepared and served as ordered by the health care provider. 1. Facilities that offer residents a variety of food choices through a select menu, buffet style	A 093		

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A 093	Continued From page 3 dining, or family style dining are not required to document what is eaten unless a health care provider's order indicates that such monitoring is necessary. However, the food items that enable residents to comply with the therapeutic diet must be identified on the menus developed for use in the facility. 2. The facility must document a resident's refusal to comply with a therapeutic diet and provide notification to the resident's health care provider of such refusal. (f) For facilities serving three or more meals a day, no more than 14 hours must elapse between the end of an evening meal containing a protein food and the beginning of a morning meal. Intervals between meals must be evenly distributed throughout the day with not less than 2 hours nor more than 6 hours between the end of one meal and the beginning of the next. For residents without access to kitchen facilities, snacks must be offered at least once per day. Snacks are not considered to be meals for the purposes of [illegible] the time between meals. (g) Food must be served attractively at safe and palatable temperatures. All residents must be encouraged to eat at tables in the dining areas. A supply of eating ware sufficient for all residents, including adaptive equipment if needed by any resident, must be on [illegible] (h) A 3-day supply of nonperishable food, based on the number of weekly meals the facility has [illegible] with residents to serve, must be on [illegible] at all times. The quantity must be based on the resident census and not on licensed capacity. The supply must consist of foods that can be stored safely without refrigeration. Water sufficient for drinking and food preparation must also be stored, or the facility must have a plan for obtaining water in an emergency, with the plan	A 093		

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A 093	Continued From page 4 coordinated with and reviewed by the local disaster preparedness authority This Statute or Rule is not met as evidenced by: Based on observation, record review, and interview, the facility failed to have maintain food required according to the menu prepared for the facility by the registered licensed dietitian. Findings included: On [redacted] at 8:15 AM, observed the food in the refrigerator. The food appears to be low. Inside freezer: frozen vegetables, pancakes, breakfast hash browns patties, breakfast sausages, hot dogs, 6 hamburgers, English muffins, frozen lemonade and pork. Bottom refrigerator, eggs, milk, open yogurt container, mayo, one container of deli fresh oven roasted turkey, cheese, hotdog, 2 tomatoes, biscuits, 1 lettuce and 5 containers of leftover foods. Review of the facility's weekly menu prepared and signed by the registered licensed dietitian showed for lunch sliced turkey with gravy, sweet potatoes, green beans, mixed salad with salad and pudding. For dinner, soup of the day, ham & cheese on 2 slices of bread, lettuce with tomatoes and pineapple. For Friday [redacted] dinner, soup of the day, chicken salad, pasta salad, crackers, lettuce with tomatoes. For Friday, [redacted], lunch beef stew, potatoes, stewed vegetables, mixed salad with salad [redacted], ice cream. Dinner, soup of the day, fish filet on , Cole slaw, and applesauce. On at 11:45 AM, review of the menu with both staff. They looked in the refrigerator and were missing the fish filet, ice	A 093		

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A 093	Continued From page 5 cream, beef for the stew. Staff B stated, "We have ice pockets not ice cream". There was no ham for tonight. "I will replace the ham with the burger patties. There is no chicken, I will replace it with the frozen pork. Today I will replace the sweet potatoes with the rice and we have enough rice for tomorrow. I need to make the gravy for the turkey. I already told the owner, she needs to bring some things." Class III	A 093		