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
	AL11932401	A. BUILDING: _____ B. WING _____	04/22/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
VILLA RIO VISTA	1115 SE 6TH TERRACE FORT LAUDERDALE, FL 33316

(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 An unannounced Licensure Complaint survey, Complaint #2020006873, was conducted on , at Villa Rio Vista Assisted Living Facility. A deficiency was identified at the time of the visit.	A 000		
A 092 SS=D	59A-36.012(1) FAC Food Service - General Responsibilities (1) GENERAL RESPONSIBILITIES. When food service is provided by the facility, the administrator, or an individual designated in writing by the administrator, must be responsible for total food services and the day-to-day supervision of food services staff. In addition, the following requirements apply: (a) If the designee is an individual who has not completed an approved assisted living facility core training course, such individual must complete the food and nutrition services module of the core training course before assuming responsibility for the facility's food service. The designee is not subject to the 1 hour in-service training in safe food handling practices. (b) If the designee is a certified food manager, certified dietary manager, registered or licensed dietitian, dietetic registered technician, or health department sanitarian, the designee is exempt from the requirement to complete the food and nutrition services module of the core training course before assuming responsibility for the facility's food service as required in paragraph (1)(a) of this rule. (c) An administrator or designee must perform his or her duties in a safe and sanitary manner. (d) An administrator or designee must provide regular meals that meet the nutritional needs of residents, and therapeutic diets as ordered by the resident's health care provider for residents who	A 092		

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A 092	Continued From page 1 require special diets. (e) An administrator or designee must comply with the food service continuing education requirements specified in rule 59A-36.011, F.A.C. This Statute or Rule is not met as evidenced by: Based on observation and interview, the facility Administrator failed to ensure the kitchen and food storage area was maintained in a clean and sanitary manner to prevent the presence of insects and potential for food borne illness. The findings included: On at 11:45 AM, a tour of the facility kitchen was conducted. One staff member was present who identified herself as the cook. The lunch meal had already been prepared and delivered to the resident's rooms and any pots or utensils used to prepare the lunch meal had been cleaned. The following observations were made in the kitchen food preparation and cooking area: 1) Food debris was observed on top of the stainless steel island across from the sink. 2) The gas stove top was observed to have black charred bits in the grates. Yellowish orange spilled semi-solid liquid was observed in front of the right front burner. A pot with water and vegetables was observed cooking on the right front burner. An interview was conducted with the cook at 12:10 PM who stated she is making soup for dinner. 3) A request was made to the cook at 12:10 PM to open the oven door. The inside of the oven and inside oven grates had caked on and charred bits of burnt food. The cook stated at this time, the oven was her next project to clean. 4) The can opener attached to the stainless steel	A 092		

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A 092	Continued From page 2 island was observed with built up black debris at the base. 5) The floor around the stainless steel island was observed to have food debris and crumbs scattered around the base. 6) 2 coffee maker stands were observed to be dusty and the 3 glass coffee pots were observed to be stained brown on the inside. An interview was conducted with the cook at 12:13 PM and an inquiry made when she last used these coffee pots to which she stated she made coffee at lunch time. She further stated she cleaned them out a couple of days ago. 7) The meat slicer was observed to have crumb like debris at the base. 8) The stainless fridge door handles were observed to be caked with debris and the bottom outside vents at the base were caked with debris. A tour of the food storage room next to the kitchen was conducted with the Administrator at 12:15 PM to reveal the following: 9) One fridge was opened which stored numerous loaves of bread. A . . . . fly was observed on the middle inside door shelf. The inside of the door and shelves were observed to have black _ mark looking stains. The Administrator was present and observed the . . . . fly inside the fridge. He had no comment. 10) The dry food wire storage racks were observed with an accumulation of dust on the wire shelves and sides. 11) Large dry spice plastic bottles stored on the wire storage racks were observed to have an accumulation of dust and crumbs on the tops. 2 bottles were not sealed. 12) Cans stored on wire storage racks adjacent were observed to have an accumulation of dust and crumbs on the tops of the cans.	A 092		

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A 092	Continued From page 3 13) A 106 ounce can of fruit cocktail and a , 10 ounce can of pineapple chunks were observed to be dented. 14) A large sack of quick rolled oats was observed stored directly on the floor which was observed to be dusty, dirty with white a flaky substance. 15) Observed stored on a wire storage rack were 2 large red bins of medications. An inquiry was made to the Administrator what these bins of medications were doing in the food storage room to which he stated the pharmacy will not come to pick up the medications so they are storing them in here. The Administrator was advised medications cannot be stored in the food storage room and must be locked up out of everybody's reach. The Administrator stated he may be able to find room in his office. 16) During the tour, small flies were observed flying around the room. This was acknowledged by the Administrator. A door was observed next to the fridges. At the bottom right corner sunlight could be seen coming in. The Administrator confirmed this door leads to the outside. He stated he will get some weather stripping and seal the bottom of the door so insects cannot enter. 17) Observed next to the outside door was another wire storage rack with a large blue bin which stored sugar. Sugar crumbs were observed on top of the outside of the lid. 18) A box of 50 Styrofoam hinged lid containers were observed stored directly on the dusty stained tile floor. The Administrator stated they are using those containers to serve the residents their meals in their rooms. 19) A fridge with a full length glass door was observed with metal sheet tray shelves on the inside. The trays were observed to have bits of black debris and crumbs covering them. A	A 092		

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A 092	Continued From page 4 container labeled pancake batter dated . . . . . , had batter drips down the outside sides of the container. 20) The upright freezer was observed to have reddish pink frozen liquid on top of the lower grate with an accumulation of the reddish pink frozen liquid covering the lower pan. An interview was conducted with the cook at 12:25 PM who stated it probably is frozen raw turkey . . . . drippings. 21) The wall next to the upright freezer was caked with brownish splatters with brownish orange caked debris covering the electrical outlet the freezer was plugged into. 22) Inside another upright freezer was observed bits and small chunks of greenish black debris. The Administrator stated it was probably spinach. 23) The tile floor throughout the food storage area was observed to be dusty and stained. On . . . . . at 12:30 PM, an interview was conducted with the cook and an inquiry made who is responsible for keeping the kitchen area clean and sanitary. The cook stated she is responsible, however she is the only one working in the kitchen and it is a big job to do the cooking and cleaning. During the exit with the Administrator on . . . . . at 1:30 PM, he acknowledged the observations in the kitchen and food storage area, stating he may have to get cleaners in to do a thorough cleaning. Class III	A 092		