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
	AL11969234	A. BUILDING: _____ B. WING _____	06/12/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HARBORCHASE OF PALM BEACH GARDENS	3000 CENTRAL GARDENS CIR PALM BEACH GARDENS, FL 33418

(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 Control Special survey was conducted on . . . . . and . . . . . at HarborChase of Palm Beach Gardens.	A 000		
A 092	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 require special diets. (e) An administrator or designee must comply	A 092		

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A 092	Continued From page 1 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, it was determined that the Food Service Manager failed to perform duties in a safe and sanitary manner. The findings included: 1) During the observation of satellite serving kitchen located in the first floor Memory Care Unit on [redacted] at 10 AM accompanied with the Regional Director, the following were noted: (a) A large commercial soup terrain was noted to located within the serving area which was unlocked with unsupervised resident's in the area. Further observation noted a foul smell coming from the terrain and it was noted that approximately 1 quart of molded soup was located within the . The Food Service Manager was requested to the area by the surveyor who stated that the contents Cream of Carrot Soup which was served 2 days ago. The manager further stated that she was unaware why the 2-day old soup was left in the serving kitchen. (b) During the observation of the satellite serving kitchen it was noted that the area was not secured from residents entering the area. Further observation noted that the 4 bay steam table was high with steam coming out from the bays. It was discussed with the Regional Director at the time of observation that non-supervised residents could enter serving area and potential of /scolding the residents without staff knowledge.	A 092		

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A 092	Continued From page 2 2) Review of the facility's Director of Hospitality's, Food Service Designee (FSD) personnel records conducted on . . . . . revealed the following transcript for online training received by the FSD: Safe Food Handling; Safe Food Handling, Part I; Safe Food Handling, Part II; Food Safety Fundamentals; Nutritional Concerns in Older Adults; and, Basic Nutrition and Food Safety. Further record review revealed no documentation showing the FSD had completed core training, or completed the food and nutrition services module of the care training course, before assuming responsibility for the facility's food service. Three sample certificates reviewed revealed they were signed by an Accreditations Manager whose credentials did not include certified food manager, licensed dietician, registered dietary technician or health department sanitarian. These findings were discussed with and acknowledged by the facility's interim Executive Director and Regional Operations Director on . . . . . at 1:10 PM. Class III	A 092		