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
	AL11966016	A. BUILDING: _____ B. WING _____	03/11/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ROYAL OAKS MANOR	1833 SEMINOLE BLVD LARGO, FL 33778

(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 A complaint investigation (#2022000604) was conducted on . . . . . at Royal Oaks Manor. Deficiencies were identified at the time of the visit.	A 000		
A 093 SS=D	59A-36.012(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 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	A 093		

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A 093	Continued From page 1 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 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	A 093		

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A 093	Continued From page 2 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 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 . (h) A 3-day supply of nonperishable food, based on the number of weekly meals the facility has with residents to serve, must be on 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 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 a posted menu, or follow their approved menu . Additionally, the facility failed to document dietary substitutions made.	A 093		

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A 093	Continued From page 3 Findings Included: A tour of the facility, conducted on . . . . . at 11:00am through 3:00pm, revealed that the dietary menu was not posted. At 11:45pm, the lunch served was a variation of breaded fish fillets, green beans and salad, or a cheese sandwich, pasta salad and salad, with one-cup sized drinking cups for iced tea or water. A review of the menu approved by the Registered Dietician, conducted on , revealed that the menu had a rotating 4-week cycle. The week 3 cycle breakfast was listed as 3/4cup of orange juice, ¾cup of cereal, 2 pancakes with syrup, 2 ounces of country sausage, 1 cup of lowfat milk, coffee/tea. Lunch was listed as baked fish with lemon, au gratin potatoes, stewed tomatoes, lemon pudding, cornbread with margarine and water/iced tea. The week 3 cycle breakfast was listed as orange juice, cereal, 2 pancakes, country sausage and 1 c of low-fat milk with coffee/tea. An attempted review of the substitution log, conducted on , revealed that there had been no documentations of substitutions. In an observation with the Administrator in the kitchen on at 1:00pm there was no bacon or sausage in the kitchen, and she could not explain why. In an interview with Resident #15 conducted on . . . . . at 11:50am he said that meals are often light. In an interview with Resident #7 conducted on . . . . . at 11:55am she said there is not enough food served for a , they rarely got snacks	A 093		

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A 093	Continued From page 4 and they are served fish every Friday. In an interview with Resident #9 conducted on at 12:00pm she said "if you want something to drink you are stuck getting water out of your bathroom sink because once you get small drinks during the meal, that is it." In an interview with Resident #8 conducted on at 12:32pm he said they had one slice of toast with a fried egg for breakfast and only some people got blueberries before they ran out. Additionally, he said the staff never follow the menu, and he never knows what he is going to get to eat unless the Manager is working on the weekend. In an interview with Resident #4 conducted on ..... at 12:40pm he said the food is poor and they get the same things over and over, including fish every Friday. Additionally, he said the substitutions are bologna or cheese sandwiches and that they only receive a half cup of milk if they have it, and the residents have to use their own jelly. In an observation of Resident #4's phone picture conducted on at 12:40pm there was a photograph taken of his breakfast showing a fried egg, a quarter of a piece of buttered toast and 7 blueberries. In an interview with Resident #12 conducted on at 12:45pm he said we get an egg and toast for breakfast, have the same thing all the time, and never have sausage or bacon. An interview with Resident #14 conducted on at 11:29am revealed that only got sausage once in the five years she has been	A 093		

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A 093	Continued From page 5 there and it was made by the Manager, who had to buy the sausage herself. Additionally, she said they get 1 egg and a half piece of toast for breakfast and have to keep their own food in their rooms to get enough to eat. She said there is no menu followed and that the only time they have a menu is when the Manager is working on the weekend. An interview with the Administrator conducted on at 1:00pm revealed that they were on the week 3 cycle menu. She said that she limited the residents on coffee and milk amounts given, and that she wanted them to use smaller cups for milk because, she said "it is expensive at $5.00 a gallon." At 2:00pm she said she does not let the residents have coffee when they want it, because she is not running a restaurant and they will get more and more. She was not able to say why the menu for the day was not followed for breakfast or lunch, not posted, or why there were no substitutions logged. Class III	A 093		