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
	AL11967230	A. BUILDING: _____ B. WING _____	07/20/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ALLEGRO	1101 PLANTATION ISLAND DRIVE SAINT . . . . . , FL 32080

(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 relicensure survey was conducted at Allegro Senior Living Assisted Living Facility on . Deficient practice was identified at the time of the survey.	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.	A 092		

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A 092	Continued From page 1 (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, staff interview and facility policy and procedure review the facility failed to ensure food safety practices were implemented during lunch service. Improper food practices within the facility's dining and food preparation area have potential to affect all residents. The findings include: During the lunch meal service in the main dining room on from 11:30 am to 12:25 pm dietary staff were observed. At 11:55am on , Employee D, Cook, was observed in the kitchen with no gloves on. He was wiping on his clothesas he was plating resident food. He did not wash his during the observation period. He then picked up a of sliced cheese with his bare and started to unwrap it. He dropped the cheese on the floor in front of the prep table and the grill. He picked it up, unwrapped it with his bare and put it on the prep table. He then took two hamburger buns with his bare and placed them on the grill. At 11:57am on , the Dietary Manager told him to put on gloves. He donned gloves without washing his first. He was then observed touching his eyeglasses. He did not stop to doff his contaminated gloves and wash his but continued to plate the food. He was then observed at 11:59 am on chewing food while serving food from the tray line.	A 092		

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A 092	Continued From page 2 At 12:00 pm on he adjusted his eyeglasses with his gloved . . . . . He did not wash his and change gloves but continued to plate the food. At 12:02 pm on . . . . . Employee D took a pan of hot bacon out of the oven and set it down on a prep table. He pulled the hot greasy bacon off the baking tray with his contaminated gloved right . . . and place several strips of bacon on the contaminated oven mitt on his left . He proceeded to use the bacon for meals that required it. At 12:08 pm he was observed touching hamburger buns with contaminated gloves as he picked them up off the grill and used them to make hamburgers. At 12:10 pm on . . . . . he left the tray line while wearing his contaminated gloves, to go to the cooler. He touched the handle of the cooler to enter the cooler, further contaminating his gloves. He returned to the tray line with a salad. He did not doff his contaminated gloves, wash his . . . . and don new gloves. He continued to plate food. At 12:20 pm on , Employee D wiped the sweat from under his . . . with his contaminated gloved . He did not change gloves or wash his . . . . He continued to plate food. During an interview with the Dietary Manager on . . . . . at 1:10 pm, he was informed of the observations during the lunch meal service. He expressed the need to conduct an in-service for his staff. Review of the facility policy and procedure titled	A 092		

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A 092	Continued From page 3 "Dining Services Food & Work Safety, Foodborne Illness and Cross-Contamination" revealed : The Dining Service worker is the first line of defense against hazards in the Dining Service environment. To prevent coming into contact with and spreading E- , do the following: Wash . . . frequently and thoroughly. Class III	A 092		