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
	AL11964518	A. BUILDING: _____ B. WING _____	09/26/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
THE MEADOWS OF SARASOTA SENIOR LIVING	1809 18TH STREET SARASOTA, FL 34234

(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 change of ownership (CHOW), health facility reporting system, emergency power plan, visitation monitoring and complaint survey for #2023013101 was conducted on . . . . . through at The Meadows of Sarasota Senior Living, an assisted living facility in Sarasota, Florida. Complaint #2023010496 was unsubstantiated. The following is a description of the deficiencies.	A 000		
A 085 SS=D	59A-36.011(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 59A-36.012(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 record review and interview the facility failed to ensure the person responsible for food service obtain 2 hours of continuing education in nutrition and food service annually for 2 (Administrator, Assistant Administrator) of 2 employee files reviewed for the food service Designee.	A 085		

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A 085	Continued From page 1 The findings included: On at 9:15 a.m., the Administrator confirmed he is the kitchen manager for the facility and is responsible for making sure the menus are completed and all the food needed for the facility is purchased. Review of the Administrator's employee file revealed a hire date of with a promotion to Administrator on . Further review of the Administrator's file revealed documentation of Learn2serve Food Protection Manager certification completed on , the certificate did not indicate the training was given by an approved trainer. There was no further documentation of attending continuing education in nutrition and food service annually for the food service Designee. On at 10:18 a.m., Assistant administrator states the administrator is the Kitchen manager and is responsible for the kitchen, the kitchen staff and kitchen services. On at 10: 22 a.m., Administrator stated he completed the food service manager training online, he does not have any further training annually as required. The Administrator reviewed the certificate and confirmed it does not indicate the training was provided by an approved trainer. On at 11:00 a.m., the Assistant Administrator stated she is the designee in charge of the facility when the Administrator is absent. Review of the Assistant Administrators employee file revealed a hire date of . Further review	A 085		

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A 085	Continued From page 2 of the Assistant Administrators file revealed she had completed assisted living core training on .. .. and 12 hours of continuing education on . . There was no documentation of completion of 2 hours of continuing education in nutrition and food service annually for the food service Designee. On .. .. at 11:34 a.m., The assistant administrator confirmed she did not complete the required annual continuing education for the food service designee. Class III	A 085		
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, 2020-2025, which are incorporated by reference and available for review at: http://www.flrules.org/Gateway/reference.asp?No=Ref-04003, and the current table of Dietary Reference Intakes established by the Food and Nutrition Board of the Institute of Medicine of the National Academies, 2019, which are incorporated by reference and available for review at: https://ods.od.nih.gov/HealthInformation/Dietary_Reference_Intakes.aspx. 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	A 093		

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A 093	Continued From page 3 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 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.	A 093		

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A 093	Continued From page 4 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 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	A 093		

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A 093	Continued From page 5 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 and interview the facility failed to ensure lunch service was served in a safe and sanitary manner. Beard coverings were not worn by a kitchen employee. This had the potential to affect 36 residents being served in the dining room. The Food and Drug Administration (FDA) Food Code 2022: Chapter 2, p.21: https://www.fda.gov/media/164194/download noted: "food employees shall wear hair . . . such as hats, hair coverings or nets, beard . . . . . , and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food". On . . . . . at 12:07 p.m., Facility Staff B was observed in the kitchen area removing ice from the ice machine and preparing drinks for the beverage cart. He was not wearing a beard covering. His beard was noted to be over 1 inch in length. On at 12:17 p.m., Facility Staff B was observed in the kitchen without a beard covering. Lunch plates were passed from the tray line to Staff B, who was then observed taking the uncovered food to the residents in the dining room. He returned to the kitchen on 6 separate occasions for food related items and was not wearing a beard covering. On at 12:40 p.m., Facility Staff B stated he should have been wearing a beard cover.	A 093		

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A 093	Continued From page 6 On at 12:42 p.m., The Assistant Administrator verified beard covers are expected to be worn in the kitchen. On , the Administrator, Resident Care Coordinator and Assistant administrator all verified beard were not available in the facility at lunch. Class 3	A 093		