

Agency for Health Care Administration

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: AL11965612	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 11/21/2023
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NAME OF PROVIDER OR SUPPLIER

STREET ADDRESS, CITY, STATE, ZIP CODE

MATHISON RETIREMENT CENTER

**3637 WEST HIGHWAY 390
PANAMA CITY, FL 32405**

(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 complaint survey for complaint number 2023011935 was conducted at Mathison Retirement Center on . Deficient practice was identified at the time of the survey.	A 000		
A 092 SS=E	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		

AHCA Form 3020-0001

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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NAME OF PROVIDER OR SUPPLIER MATHISON RETIREMENT CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 3637 WEST HIGHWAY 390 PANAMA CITY, FL 32405		
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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 interviews, and document review, the facility failed to maintain the kitchen in a sanitary manner. The findings include: An observation of the facility kitchen was conducted in the presence of the chef on beginning at approximately 9:14 AM and concluding at approximately 10:05 AM. The following was observed: Approximately of prepared tuna salad in a container with a prepared date of and a "use by" date of was still present in the refrigerator. A knife box on the wall containing knives was soiled with food debris and dust. The reach in cooler handles were sticky and food debris was observed on the outside of the cooler. The area of floor underneath the deep fryer had food particles and dark debris and build up. Food debris was observed under the preparation station across from the convection ovens. 3 utensil drawers were observed with food particles and debris in the drawers. The meat slicer and the cart the meat slicer was on had a dark unknown substance on them. The plate cart containing clean plates had dust and food particle debris. Heavy dust build up was on the of the convection oven. Food debris was on the pan in the convection oven. The chef stated the pan should have been cleaned every week but it has probably not been cleaned in about weeks.	A 092		

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A 092	Continued From page 2 Food debris was in the corners of the steam table. The shelf near the walk in cooler was noted with dust and debris build up. The rolling shelf containing oatmeal and grits in containers has dust and food particle build up on it. The floor and wall near the sink by the reach in cooler was noted with food debris. (Photographic evidence obtained.) During the tour, the chef stated the tuna salad should have been thrown out, the facility was behind on their detailed cleaning, the knife box needed to be cleaned, and that the utensil drawers should be cleaned monthly but they had . . . off their normal cleaning schedule. The surveyor asked if the facility documented any cleaning of the kitchen items, he stated they did not document cleaning items in the kitchen. The chef provided a "Commercial Kitchen Cleaning Checklist" and stated the facility uses the checklist as a guideline for cleaning the kitchen. The checklist stated, "change foil linings of the grill, range, and flattop, prep surfaces, wipe down and clean your grill, range, flattop, and fryer, clean behind and underneath as well, wash the can opener, wash meat slicers, wipe down walls wherever there are splashes, mop floors, wash beverage dispenser heads in soda fountain, waste disposal area to prevent pests and the spread of . . . mop floors around cans, and wash the exterior and interior of each can, and run the hood filters through the dishwasher daily. Wash and sanitize walk in cooler and freezer, de-lime sinks and faucets, clean ovens, including the walls, sides, and racks, and use drain cleaners in floor drains weekly. Clean coffee machine, empty grease	A 092		

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A 092	Continued From page 3 traps, clean ice machine (can be done every several months), clean refrigeration coils to remove dust, wash walls and ceiling to remove grease build up, wash behind hot line to prevent clogs, clean and sanitize freezers, change pest traps, and wash vent hoods (can be done every several months) monthly." A review of the job description for the executive chef (chef) position revealed the essential job functions included, "...ensuring compliance with sanitation and dietary guidelines and maintaining a clean kitchen including all equipment, walls, ceilings, vents, dry storage, storage, cooking areas, and preparation surfaces and dish storage. Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment." Class III	A 092		