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
	AL11964349	A. BUILDING: _____ B. WING _____	07/02/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ARLINGTON HAVEN	6320 ARLINGTON ROAD JACKSONVILLE, FL 32211

(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 with limited mental health monitoring and complaint survey (complaint# 2023014875) was conducted at Arlington Haven on . Deficient practice was identified during the survey.	A 000		
A 090	59A-36.011(11) FAC Training - (11) TRAINING. (a) Currently employed facility administrators, managers, direct care staff and staff involved in resident admissions must receive at least one hour of training in the facility's policies and procedures regarding . (b) Newly hired facility administrators, managers, direct care staff and staff involved in resident admissions must receive at least one hour of training in the facility's policy and procedures regarding within 30 days after employment. (c) Training shall consist of the information included in rule 59A-36.009, F.A.C. This Statute or Rule is not met as evidenced by: Based on interview and document review, the facility failed to ensure 1 of 2 employees received at least one hour of training in Procedure within 30 days after hire (Employee B). The findings include: On , review of the employment file for Employee B documented the employee was hired as a caregiver on . Further review of Employee B's file produced no evidence of at least one hour of training in	A 090		

AHCA Form 3020-0001

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

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A 090	Continued From page 1 Order Procedures within 30 days after hire. On . . . . . at 12:39 PM, interview with the Administrator confirmed the file for Employee B lacked documented evidence of at least one hour of training in Procedure within 30 days after hire. Class III	A 090		
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.	A 092		

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A 092	Continued From page 2 (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 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, the facility Administrator failed to perform his duties related to food and nutrition services in a safe and sanitary manner for the residents of the facility. The findings include: On at 12:04pm, the Administrator was observed in the facility kitchen preparing lunch for the residents. The meal consisted of beef stroganoff, green beans, salad and sliced bread. Chocolate and vanilla cake were served as the desserts. Residents were able to select a pre-poured beverage of their choice. During the observation, the Administrator stirred the pot of beef stroganoff to prepare resident plates. Contents from the pot splattered on the Administrator's . He licked the splatter from his thumb and continued to stir the pot and prepare plates for the residents without first performing hygiene. He was observed frequently touching his pants. He walked away from the service area then returned and served the residents without practicing hygiene. The Administrator was asked about his hygiene methods and the facility's control procedures. He stated he did not use	A 092		

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A 092	Continued From page 3 gloves when he served meals. In the middle of his sentence he coughed into his . He did not practice . . hygiene. He continued; "gloves get can get dirty and you not see it then start serving the meal again." He stated he washed his . . . frequently during meal service. There was no observation of the Administrator practicing . . hygiene during the meal service and/or during and after the interview. On ..... at 12:19pm the Administrator had been observed preparing five resident meals. The plates were placed uncovered on a nearby table in the kitchen. A drink and three dessert plates were observed uncovered. Photographic evidence obtained. Several flies circulated throughout the kitchen during the observation. Photographic evidence obtained. During an interview conducted on at 12:43pm with the Administrator, he was again asked about the facility food service and/or hygiene policy during meal service. He stated there was not a policy for food service or hygiene. He stated he trained employees. He was asked about the observation of flies in the kitchen. He stated pest control treated the facility, adding he can't control the flies. He was asked about . . hygiene practices. The Administrator became visibly upset during the interview. He stated; "I'm sorry but I see people using gloves but that's not for me." He continued, "people who wear gloves can't tell when they've touched something dirty." He stated it's better to touch it [the food] with your bare . . . . . He was advised of the observations of him touching his clothing, walking away from the meal service area returning and not practicing hygiene as well	A 092		

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A 092	Continued From page 4 as the uncovered food. Again, he escalated his voice and stated "gloves won't fix that." CLASS III	A 092		