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
	AL11968814	A. BUILDING: _____ B. WING _____	02/17/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ALLEGRO	11450 HAGEN RANCH ROAD BOYNTON BEACH, FL 33437

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A 000	Initial Comments An unannounced licensure Complaint (#2025001800) survey was conducted on - at Allegro (Boynton Beach). The facility had deficiencies at the time of the survey.	A 000		
A 078	59A-36.010(2) FAC Staffing Standards - Staff (2) STAFF. (a) Within 30 days after beginning employment, newly hired staff must submit a written statement from a health care provider documenting that the individual does not have any signs or symptoms of communicable . The examination performed by the health care provider must have been conducted no earlier than 6 months before submission of the statement. Newly hired staff does not include an employee transferring without a break in service from one facility to another when the facility is under the same management or ownership. 1. Evidence of a negative examination must be documented on an annual basis. Documentation provided by the Florida Department of Health or a licensed health care provider certifying that there is a shortage of testing materials satisfies the annual examination requirement. An individual with a positive test must submit a health care provider's statement that the individual does not constitute a risk of 2. If any staff member has, or is suspected of having, a communicable , such individual must be immediately removed from duties until a written statement is submitted from a health care provider indicating that the individual does not constitute a risk of transmitting a communicable	A 078		

AHCA Form 3020-0001

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

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A 078	Continued From page 1 (b) Staff must be qualified to perform their assigned duties consistent with their level of education, training, preparation, and experience. Staff providing services requiring licensing or certification must be appropriately licensed or certified. All staff must exercise their responsibilities, consistent with their qualifications, to observe residents, to document observations on the appropriate resident's record, and to report the observations to the resident's health care provider in accordance with this rule chapter. (c) All staff must comply with the training requirements of rule 59A-36.011, F.A.C. (d) An assisted living facility _ to provide services to residents must ensure that individuals providing services are qualified to perform their assigned duties in accordance with this rule chapter. The contract between the facility and the staffing agency or contractor must specifically describe the services the staffing agency or contractor will provide to residents. (e) For facilities with a licensed capacity of 17 or more residents, the facility must: 1. Develop a written job description for each staff position and provide a copy of the job description to each staff member; and, 2. Maintain time sheets for all staff. (f) Level 2 background screening must be conducted for staff, including staff by the facility to provide services to residents, pursuant to sections 408.809 and 429.174, F.S. This Statute or Rule is not met as evidenced by: Based on record review and interview, the facility failed to ensure the Dining Services Director performed his assigned job duties, including training Dietary Staff, maintaining a sanitary kitchen environment, and implementing the facility's policy and procedure regarding	A 078		

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A 078	Continued From page 2 maintaining the kitchen(s) in a safe manner. This failure placed all 91 residents (resident census) who consume their meals and/or any food item from the kitchen, at risk of exposure and/or a foodborne illness. As a result of unsatisfactory food service inspections on , and , the Department of Health (DOH) mandated the facility to immediately cease the operation of the kitchen for all food services. The findings included: A review of the facility's sanitation policy (effective as of) revealed that it is company policy to maintain all kitchens and kitchen areas in a safe, attractive, and functional condition. The floors, walls, and ceiling areas in the kitchen and adjoining storage and office areas must be kept clean and orderly to maintain safe and sanitary conditions. Additionally, the policy states cleaning checklists for Cooks and Kitchen Assistants detail each item to be checked/cleaned and the frequency of checking/cleaning. The policy also stated it is the responsibility of the Dining Services Director (DSD) or designee to ensure that these tasks are assigned appropriately, as well as monitor that the checklists are completed appropriately. Lastly, according to the sanitation policy, the DSD is responsible for performing spot-checks to verify that items check have actually been completed as assigned. On , a Department of Health (DOH) representative completed a routine inspection of the facility's food service areas. A review of the DOH Inspection Report dated revealed the facility received violations in the following areas.	A 078		

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A 078	Continued From page 3 1) Certified Manager/Person in charge Present 2) Food-contact surfaces; cleaned and sanitized 3) Hot holding temperatures 4) holding temperatures 5) Date marking and disposition 6) Insects, rodents and animals not present Violation comments: observed one live roach on top of the skit skillet, one live roach on floor in the dishwasher area, four live roaches on stove surface, around ten roaches in grease trap/tray under deep fate fryer, one roach next to plates on service line on the server side, three roaches under serving line on spices tray, one roach in the of the microwave, three roaches inside the oven and more than 20 fruit flies next to trash container and cutting boards by the prep sink. 7) Single-use/single-service articles: stored and used 8) Ware washing: installed, maintained, & used test strips 9) Non-food contact surfaces clean 10) Facilities installed, maintained, and clean 11) & lighting 12) Personal cleanliness 13) No bare contact with RTE (Ready to Eat) food These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as at 8AM. On , a Department of Health (DOH) representative completed a reinspection of the facility's food service areas. A review of the DOH Inspection Report dated revealed the facility received violations in the following areas. 1) Food-contact surfaces; cleaned and sanitized 2) Insects, rodents and animals not present Violation comments: observed one live roach on top of the skit skillet, three live roaches on skit	A 078		

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A 078	Continued From page 4 skillet surface, five alive roaches on stove surface, one roach on the stove tray, two roaches on floor under stove, four alive roaches on floor under stove, one roach in the of the microwave, two roaches inside the oven, two alive roaches inside the oven, and more than seven fruit flies next to trash container and cutting boards by the prep sink. 3) Ware washing: installed, maintained, & used test strips 4) Non-food contact surfaces clean 5) Facilities installed, maintained, and clean 6) & lighting These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as at 8 AM. On , a Department of Health (DOH) representative completed a reinspection of the facility's food service areas. A review of the DOH Inspection Report revealed the facility received violations in the following areas. 1) Insects, rodents and animals not present Violation comments: two alive roaches under the skit skillet, three alive roaches on skit skillet surface, one roach on floor under stove, one alive roach on floor under oven, one roach in the of the microwave, two alive roaches under dishwasher rack, more than ten fruit flies next to trash container and cutting boards by the prep sink. 2) Ware washing: installed, maintained, & used test strips These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as by 8 AM. On , a " delivered" Emergency Suspension of Food Sanitation Certificate and Order to Cease Operating All Food Service at	A 078		

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A 078	Continued From page 5 Facility was issued to the facility by the DOH Representatives to notify them that the Food Sanitation Certificate was temporarily suspended. The letter documented the following: "The Department inspected your facility on the following dates: , , , , , , and , , and found evidence of a substantial cockroach infestation including numerous live and roaches. Despite issued warnings, the problem has persisted for the three calendar days. Further, there were numerous live and cockroaches in and under the stove, inside the oven, in the dish washing area and on the tilt skillet. Additionally, there were extensive fruit flies. The Department finds that there is an immediate serious danger to the public health, safety and welfare of your residents which requires immediate temporary suspension of your Sanitation Certificate and immediate cessation of the operation of your kitchen for any food services. You must cease operating the kitchen and provide your residents with meals through alternative means. The Department's action is warranted under the circumstances as it is the only way at present to ensure that the cockroaches do not contaminate the food products being supplied to your residents." (copy obtained). On at 11:00 AM the Administrator stated the Dining Service Director had advised her that Department of Health (DOH) violations were being corrected since he is responsible for the operations of the Dining Services Department. The Center for (CDC) website (www.cdc.gov) defines a foodborne illness as an illness caused by eating or drinking contaminated	A 078		

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A 078	Continued From page 6 food. Foodborne germs can lead to illness, hospitalization, and . Prevention noted as, following four simple steps can help prevent food . : Clean, Separate, cook and chill. A record review of the job description for the role of Dining Services Director (DSD) revealed it was signed by the DSD (staff member) on , acknowledging receipt and understanding of the job requirements. Further record review revealed his primary responsibility is to prepare healthy, appetizing meals and manage the operation of the Dining Services (DS) department, to include staffing, food ordering, preparation, menu planning, food delivery and sanitation in accordance with appropriate industry and health department regulations. The Job description also stated the DSD was responsible for the following: 1) Supervising and training DS staff in day-to-day DS operations 2) Ensure that DS equipment is maintained, and work areas are clean, safe and orderly. 3) Ensure all utensils, dishes, equipment and work areas are clean properly and in a timely manner. Establish, implement and supervise the cleaning schedule. 4) Conducts periodic training for DS (Dining Service) Staff. Record review of the Dining Services Director's employee file revealed he was hired in , as a Cook and later promoted in as the Dining Services Director. Review of his employee file revealed he received an education regarding food safety and became a certified Food Protection Manager as of . Further record review revealed the Dining Services Director had an accredited SERV Safe: Food Protection Manager Certification (expires). Additionally, the Dining Services	A 078		

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A 078	Continued From page 7 Director received training from Relias Academy Food Safety (the facility's internal training program) Fundamentals on . A review of the SERV Safe: Food Protection Manager certification description revealed SERV Safe is an accredited, comprehensive training program of the National Restaurant Association (NRA) designed to equip Food Service Managers with the knowledge and skills necessary to implement proper food safety practices in their establishments. The competence of the SERV Safe course and examination includes cleaning and sanitation and safe food handling procedures. A review of the Relias Academy (the facility's internal training academy) 1 hour Food Safety Fundamentals course description revealed the purpose of this course is to teach staff how to keep the food service area around you clean and sanitary. One of the learning objectives is the ability to describe and implement proper cleaning and sanitizing methods On at 11:30AM, an interview with the Administrator revealed the facility has over 40 Dining Service Staff. The Administrator stated the Dining Services Director is responsible for training and overseeing these staff members, in addition to his other job duties. It was further revealed he is responsible for ensuring DS staff follow steps to ensure the kitchen is maintained in a safe and sanitary manner. On at 11:47 AM, in an interview, the Dining Services Director stated that he was not trained by the facility related to his job duties. Additionally, the DSD stated he did not receive any policies or procedures for cleaning.	A 078		

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A 078	Continued From page 8 Furthermore, the DSD stated he did not keep a log for cleaning because that was a job for maintenance. Lastly, the DSD stated he received a write up for uncleanliness and he refused to sign it. During an interview with the Administrator on , it was revealed that the Dining Services Director had previously been written up (disciplinary action). The Administrator provided a copy of this disciplinary action (titled Corrective Action Form). Review of this disciplinary action form dated and signed by the Administrator/Executive Director revealed the Dining Services Director was written up for the following reasons: 1) Insubordination to his Supervisor (the Executive Director/Administrator) 2) Refusal to implement corrective actions regarding DS Staff inappropriate behavior while performing kitchen duties (use of cell phone on prep line) and not ensuring and maintaining a safe kitchen environment 3) Failure to enforce Allegro's policies and ensure compliance with company standards to protect the health and safety of the residents. Further review of this form revealed that effective immediately the Dining Services Director was expected to satisfactorily perform the following action plan. 1) Policy Enforcement: Immediately begin enforcing all Allegro policies, including hygiene and safety protocol, to protect residents. 2) Associate Accountability: Issue corrective actions when associates fail to follow procedures, as required by company policy. 3) Cell Phone Policy Adherence: Ensure that all team members, including yourself, comply with Allegro's cell phone policy. No cell phones are to be used on the prep line at any time.	A 078		

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A 078	Continued From page 9 4) Leadership Expectation: Demonstrate a commitment to Allegro's standards by upholding policies, listening to leadership directives, and setting an example for your team. Failure to make immediate and sustained improvements may result in further disciplinary action, up to and including termination. Although, concerns were previously identified by the Executive Director and DOH inspections. As of the date of this survey, the Dining Service Director was still in charge of the facility's kitchen (sanitation, food prep, etc.) and responsible for overseeing/and managing 40 DS Staff. The Dining Services Director had not received any additional training to ensure that he was capable of performing his assigned job duties. Further record review failed to indicate any prior steps implemented (no assessment of competency of prior training) by the facility to ensure this staff member was capable of his duties prior to . Class I	A 078		
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	A 092		

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A 092	Continued From page 10 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. (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 interviews, record reviews and observations, the facility failed to implement procedures to establish and maintain a safe and sanitary kitchen environment, as evidenced by the presence of insects (roaches and fruit flies). As a result of unsatisfactory food service inspections conducted on , , , , , , and , , , the Department of Health (DOH) mandated the facility to immediately cease the operation of the kitchen for all food services. The findings included:	A 092		

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A 092	Continued From page 11 A review of the facility's Dining Services, Kitchen Weekly Cleaning Checklist Policy and Procedure document dated , documented it is the company policy to maintain all kitchens and kitchen areas in a safe, attractive, and functional condition. The floors, walls, and ceiling areas in the kitchen and the adjoining storage and office areas must be kept clean and orderly to maintain safe and sanitary conditions. It further documented that it is the responsibility of the Dining Services Director (DSD) or designee to ensure that the tasks are assigned appropriately, as well as to monitor that the checklists are completed appropriately. In addition, the DSD is responsible to perform spot-checks to verify that the items checked have actually been completed as assigned (copy obtained). On , a Department of Health (DOH) representative completed a routine inspection of the facility's food service areas. A review of the DOH Inspection Report dated revealed the facility received violations in the following areas. 1) Certified Manager/Person in charge Present 2) Food-contact surfaces; cleaned and sanitized 3) Hot holding temperatures 4) holding temperatures 5) Date marking and disposition 6) Insects, rodents and animals not present Violation comments: observed one live roach on top of the skit skillet, one live roach on floor in the dishwasher area, four live roaches on stove surface, around ten roaches in grease trap/tray under deep fate fryer, one roach next to plates on service line on the server side, three roaches under serving line on spices tray, one roach in the of the microwave, three roaches inside the oven	A 092		

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A 092	Continued From page 12 and more than 20 fruit flies next to trash container and cutting boards by the prep sink. 7) Single-use/single-service articles: stored and used 8) Ware washing: installed, maintained, & used test strips 9) Non-food contact surfaces clean 10) Facilities installed, maintained, & clean 11) & lighting 12) Personal cleanliness 13) No bare contact with RTE (Ready to Eat) food These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as at 8AM. On , a Department of Health (DOH) representative completed a reinspection of the facility's food service areas. A review of the DOH Inspection Report dated revealed the facility received violations in the following areas. 1) Food-contact surfaces; cleaned and sanitized 2) Insects, rodents and animals not present Violation comments: observed one live roach on top of the skit skillet, three live roaches on skit skillet surface, five alive roaches on stove surface, one roach on the stove tray, two roaches on floor under stove, four alive roaches on floor under stove, one roach in the of the microwave, two roaches inside the oven, two alive roaches inside the oven, and more than seven fruit flies next to trash container and cutting boards by the prep sink. 3) Ware washing: installed, maintained, & used test strips 4) Non-food contact surfaces clean 5) Facilities installed, maintained, & clean 6) & lighting These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained).	A 092		

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A 092	Continued From page 13 Reinspection date noted as at 8 AM. On , a Department of Health (DOH) representative completed a reinspection of the facility's food service areas. A review of the DOH Inspection Report revealed the facility received violations in the following areas. 1) Insects, rodents and animals not present Violation comments: two alive roaches under the skit skillet, three alive roaches on skit skillet surface, one roach on floor under stove, one alive roach on floor under oven, one roach in the of the microwave, two alive roaches under dishwasher rack, more than ten fruit flies next to trash container and cutting boards by the prep sink. 2) Ware washing: installed, maintained, & used test strips These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as by 8 AM. On , a " delivered" Emergency Suspension of Food Sanitation Certificate and Order to Cease Operating All Food Service at Facility was issued to the facility by the DOH Representatives to notify them that the Food Sanitation Certificate was temporarily suspended. The letter documented the following: "The Department inspected your facility on the following dates: , , , , , and , , , and found evidence of a substantial cockroach infestation including numerous live and roaches. Despite issued warnings, the problem has persisted for the three calendar days. Further, there were numerous live and cockroaches in and under the stove, inside the oven, in the dish washing area and on the tilt skillet.	A 092		

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	AL11968814	A. BUILDING: _____ B. WING _____	02/17/2025

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A 092	Continued From page 14 Additionally, there were extensive fruit flies. The Department finds that there is an immediate serious danger to the public health, safety and welfare of your residents which requires immediate temporary suspension of your Sanitation Certificate and immediate cessation of the operation of your kitchen for any food services. You must cease operating the kitchen and provide your residents with meals through alternative means. The Department's action is warranted under the circumstances as it is the only way at present to ensure that the cockroaches do not contaminate the food products being supplied to your residents." (copy obtained). On between 9:30 AM and 11 AM, a tour of the facility's kitchen was conducted with the Department of Health (DOH) Representatives. This tour revealed multiple food service concerns, including the concerns previously identified by DOH during their Food Service Inspection on , and . 1) A live roach on the metal ledge (,) above the facility's gas stove (Volcan brand) that is located under the hood-vent, and a roach under the stove (photo obtained). 2) Food debris on the chaffing (hotel) pans inside the rolling shelved tower located in the food preparation area (photo obtained). 3) A roach under the sink by the tray storage shelf located on the same wall as the mixer/slicer table (photo obtained). 4) A roach on the west wall by the metal tables where the glass plates were stored. Observation was also made of a roach below the SAFETY BOARD on the west wall of the kitchen that has the Employee, Department of	A 092		

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A 092	Continued From page 15 Health, Safety and other information posted (photo obtained). 5) A live roach crawling under the metal tables where the glass plates were stored. Another live roach was observed crawling from the opposite side (left) of the table and going toward the north wall where the electrical panels are located (photo obtained). 6) A live roach crawling on the north wall near the small white dry-erase board and electrical panel (photo obtained). 7) Several white ceramic cups inside a cup drainer (dryer) located atop a metal prep table located near the southeast entry/exit door leading out to a dining section. Observation of the cups revealed stuck-on residue revealing that the items were not thoroughly cleaned (previously identified by staff as clean items at the time of this observation). Observation was also made of small wine glasses in a free-standing rack on the South wall adjacent to the metal table where the cups were. Observation of the glasses revealed they had a cloudy film residue on them (photo obtained). 8) A roach under the Tilt Skillet located in the kitchen directly under the hood-vents. Observation of the Hood Skillet revealed food residue on the cooking surface (photo obtained). In an interview during the observation, 9) Dry Storage area observed with various food and unknown particles on the floor and shelves, and insects flying. 10) Multiple serving plates and bowls (used to plate residents' meals) identified by the Dining Services Director as clean observed with multiple buildup of food particles, stacked on the shelves. Shelves are noted to be dirty with various particle buildup. 11) Multiple food particles and grease buildup observed on the walls throughout the kitchen.	A 092		

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A 092	Continued From page 16 12) Clean utensils (used for cooking/serving and resident use) noted stored in areas noted to be dirty and unclean (food particle and unknown particle buildup and presence of roaches near and/or crawling near shortage area). During an interview on at 9:43 AM and 10:45 AM conducted by the DOH Representatives, revealed the Administrator was informed that the kitchen utensils used for the meals have to be provided by the caterer for ware-washing, as no utensils from the kitchen can be used for meals. He further stated the ice cannot be used; absolutely nothing in the kitchen. He stated the temperature of the food delivered must maintain proper temperatures. The Administrator was also informed that the staff should be documenting their daily walkthroughs with their findings, and their course of action taken (i.e. Pest Control, Deep cleaning, etc.). Review of the Job Description for the Dining Services Director (DSD) with an effective date of . and signed by this staff member on revealed his primary responsibility is to prepare healthy, appetizing meals and manage the operation of the Dining Services (DS) department, to include staffing, food ordering, preparation, menu planning, food delivery and sanitation in accordance with appropriate industry and health department regulations. The Job description also stated the DSD was responsible for the following: 1) Supervising and training DS staff in day-to-day DS operations 2) Ensure that DS equipment is maintained, and work areas are clean, safe and orderly. 3) Ensure all utensils, dishes, equipment and work areas are clean properly and in a timely manner. Establish, implement and supervise the	A 092		

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A 092	Continued From page 17 cleaning schedule. 4) Conducts periodic training for DS (Dining Service) Staff. In an interview with the Administrator and DOH Representatives, on at 11:14 AM, the Dining Services Director's job description was discussed. The job description outlined the responsibilities of the Dining Services Director. At this time, the responsibilities were further discussed with the Administrator and that they were not being carried out. She also outlined the responsibilities included in the Job Description which were not carried out, both of which may have attributed to the roach issue in the kitchen. She also informed her of the request made to DSD for the kitchen cleaning schedule, and that he informed her that he did not have one. The Administrator stated the facility has a schedule, but no schedule or document was provided during the survey. In an interview with the Staff G (DS Staff) on at 10:23 AM she stated that the facility's kitchen has roaches, and that she has seen them. She stated the night crew sprayed and cleaned, but they still have them (roaches) in the kitchen. In an interview with Staff P (DS Staff) on at 10:26 AM he stated that the facility's kitchen has roaches which he has seen. In an interview with Staff F (DS Staff) on at 10:38 AM and 12:39 PM he stated that the facility's kitchen has a serious roach problem that he has been telling the Administration (Management Team) about it for a long time. He stated he is tired of it because it seems like his words don't mean anything. Staff F	A 092		

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A 092	Continued From page 18 at 12:39 PM, further stated that he has been talking to the staff in the kitchen about the importance of handwashing and cleaning the kitchen. He stated he spoke with the Dining Services Director (DSD) many times regarding the condition of the kitchen a few weeks before the Department of Health came in, and that the Administrator knows about the conditions of the kitchen. He further stated he took pictures and sent them to the DSD and the Administrator, and they didn't do anything about the kitchen situation. In an interview with Staff Q (DS Staff) on at 10:48 AM he stated that the facility's kitchen has a roach problem, and that he has been complaining about it for a while now. He stated the oven (Volcano brand) is the main problem because it is roach infested, and that they don't use it. As the interview was being conducted, he pulled out the slid-out tray in the oven. He then lifted the foil lining, and two small roaches ran under the (photo attempted). However, a larger roach emerged from the right (south side) of the oven where this surveyor was standing. In an interview with Staff N (DS Staff) on at 11:47 AM she stated that the facility's kitchen is full of roaches. In an interview with the Dining Service Director (DSD) on at 11:47 AM he stated that he has a cleaning schedule, and that no one gave him training relative to his job duties. He also stated he did not keep a log for cleaning because that was an assignment for maintenance. He stated they use bleach for the drain and sanitizer for other cleaning, and a special one-use towel to wipe down the tables after they have sprayed it with the cleaning solution. He stated he is in	A 092		

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A 092	Continued From page 19 charge of the kitchen but had no plans going forward relative to cleaning the kitchen as he hasn't had the opportunity to speak with the Administrator. He further stated he was hired a few months ago (no exact time provided), and did receive his Job Description, but he did not receive any policies and procedures. He stated they saw roaches from time to time, and it was reported to management. In an interview with the Staff U (DS Staff) on at 12:53 PM he stated to the surveyor that the roach issue has been present for about weeks. He stated they had it under control before, but it got out of control again. As of the date of this survey, the Dining Services Director was still in charge of the kitchen and DS staff members (40 in total). During an interview with the Administrator on at approximately 12:10 PM, she stated the DSD was in charge of the entire kitchen (including sanitation and maintenance) and that all concerns identified by DOH on should have been handled immediately. She further stated the situation should not have risen to this degree (closure of the kitchen). Class I	A 092		