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
	AL11965045	A. BUILDING: _____ B. WING _____	03/12/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
SUNFLOWER'S VILLAGE ALF INC	8035 SW 13 STREET MIAMI, FL 33144

(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 complaint investigation survey (Complaint # 2025000635) was conducted at Sunflower's Village from through . Deficiencies were identified at the time of the survey.	A 000		
A 093 SS=G	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 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	A 093		

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A 093	Continued From page 1 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. 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	A 093		

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A 093	Continued From page 2 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 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, interview and record review the facility failed to prepare therapeutic diets as ordered by the health care provider for 1 out of 7 sampled residents (Resident 7) Resident 7 had doctor's orders for a soft mechanical diet and he was given regular, whole food. The facility	A 093		

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A 093	Continued From page 3 also failed to keep and prepare food items in a safe and sanitary manner. Findings included: Resident 7) Observation on at 12:07 PM showed that Staff E and Staff B served steak, rice, red beans, sliced tomatoes and string beans to Resident 7 in the dining room (Photographic evidence obtained) A review of Resident 7's health assessment dated showed diagnoses of high , , and intellectual . The physical and limitations showed and poor safety judgment. Special diet instructions showed low , NCS (Non-concentrated sweets), soft, mechanical diet. Interviewed on at 12:07 PM when she was asked why Resident 7 was given regular whole food when he was prescribed a special diet Staff B stated that she did not know anything about a special diet because the Resident ate regular food. Interviewed on at 1:30 PM Resident 7's PCP stated that a soft mechanical diet was ordered because the Resident had difficulty chewing his food. According to Healthline, "A mechanical soft diet is recommended for people with chewing and swallowing difficulties because it makes food easier and safer to eat"	A 093		

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A 093	Continued From page 4 According to IDDSI (International , , Diet Standardization Initiative)," A soft mechanical diet (Level 5 minced and moist food) may be used if you are able to bite a large piece of food but are not able to chew it down into pieces that are safe to swallow" According to Healthgrades," Certain medical conditions or injury can cause , , , which can cause a variety of serious problems. In addition to choking, you could aspirate food or liquids into your , putting you at risk for , or " Observation on at 7:30 AM showed that there was a large bag of rice that was open inside a kitchen cabinet. (Photographic evidence obtained). Further observation showed that there was a portion of unfrozen, raw meat inside a plastic bag in the refrigerator section. (Photographic evidence obtained). Further observation revealed that there was raw meat inside a pot on top of the stove that was to the touch. (Photographic evidence obtained) Interviewed on at 7:34 AM Staff E stated," I am going to cook that later." Class II	A 093		
A 152 SS=F	59A-36.014(3) FAC Physical Plant - Safe Living Environ/Other (3) OTHER REQUIREMENTS. (a) All facilities must: 1. Provide a safe living environment pursuant to section 429.28(1)(a), F.S.; 2. Be maintained free of hazards; and, 3. Ensure that all existing architectural,	A 152		

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A 152	Continued From page 5 mechanical, electrical and structural systems, and appurtenances are maintained in good working order. (b) Pursuant to section 429.27, F.S., residents must be given the option of using their own belongings as space permits. When the facility supplies the furnishings, each resident bedroom or sleeping area must have at least the following furnishings: 1. A clean, comfortable bed with a mattress no less than 36 inches wide and 72 inches long, with the top surface of the mattress at a comfortable to ensure easy access by the resident, 2. A closet or wardrobe space for hanging clothes, 3. A dresser, or other furniture designed for storage of clothing or personal effects, 4. A table or nightstand, bedside lamp or floor lamp, and waste basket; and, 5. A comfortable chair, if requested. (c) The facility must maintain master or duplicate keys to resident bedrooms to be used in the event of an emergency. (d) Residents who use portable bedside commodes must be provided with privacy during use. (e) Facilities must make available linens and personal laundry services for residents who require such services. Linens provided by a facility must be free of tears, stains and must not be . This Statute or Rule is not met as evidenced by: Based on observation and interview, the facility failed to provide a safe environment, free of pests and hazards to the residents. There were live and insects resembling roaches in the kitchen and other resident areas and there were hazardous materials in the patio accessible to the residents.	A 152		

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A 152	Continued From page 6 Findings included: Observation on at 7:30 AM showed that there was a live insect resembling a roach crawling on top of the kitchen counter and there were several other, similar insects that appeared next to a served cup of oatmeal. Further observation revealed more insects resembling roaches on the kitchen floor and also in the family room (Photographic evidence obtained) Interviewed on at 7:31 AM Staff E stated, "Yes, there are roaches. No, we don't have an exterminator. We put some traps." Observation on at 7:45 AM showed that multiple garbage bags, boxes, discarded furniture, and a can of paint were strewn around the patio area (Photographic evidence obtained). Further observation showed that dinner plates and kitchen utensils were placed to dry on top of a generator in the patio. (Photographic evidence obtained) Interviewed on at 11:57 AM when he was informed about the insects and the hazardous conditions in the patio the Administrator did not answer and stated that the deficiencies would be corrected. Class III	A 152		