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
	AL11968596	A. BUILDING: _____ B. WING _____	04/15/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
OASIS AT BOYNTON BEACH ASSISTED LIVING	1708 NE 4TH STREET BOYNTON BEACH, FL 33435

(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 Licensure Complaint (#2025004819) survey was commenced on and concluded on at Oasis At Boynton Beach Assisted Living. The facility had deficiencies identified at the time of the survey. Note: Licensure Complaint, complaint #2025004819, was conducted in conjunction with the 2nd revisit to the Relicensure and Complaint survey (2024001225, 2024003802, 2024007021 & 2024010116), that was conducted on the same dates. See separate report for findings.	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	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 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 (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	A 078		

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A 078	Continued From page 2 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 her assigned job duties, including training Dietary Staff, maintaining a sanitary kitchen environment, and implementing the facility's policy and procedure regarding maintaining the kitchen in a safe manner. This failure placed all 78 residents (resident census) who consume their meals and/or food items 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 Kitchen Sanitation Policy, undated, documented the following: Purpose: The purpose of this policy is to establish and maintain a clean, safe and sanitary kitchen environment at Oasis Boynton Beach Assisted Living Facility. This policy ensures compliance with the Agency for Health Care Administration (AHCA), Florida Department of Health, and local food safety regulations, while promoting the health and well-being of our residents, staff and visitors. Scope: this policy applies to all kitchen staff, dietary aides, environmental services and any third-party food service vendors operating within the Oasis Boynton Beach facility.	A 078		

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A 078	Continued From page 3 Policy Statement: Oasis Boynton Beach is committed to maintaining the highest standards of kitchen sanitation. All staff must adhere strictly to food safety procedures, daily cleaning protocols, and scheduled deep-cleaning practices. The kitchen will be inspected regularly to ensure full compliance with regulatory agencies and internal quality standards. Weekly Cleaning Tasks: -Clean and sanitize all refrigerator and freezer interiors. -Degrease and sanitize range hoods, filters, and exhaust vents. - Inspect and sanitize behind and underneath kitchen equipment. - pantry and dry storage areas. -Mop and walls, ceilings, and non- slip flooring. Monthly & As- Needed Protocols: -Deep clean ovens, steamers, fryers, and other high-use appliances. - Review and rotate dry goods to avoid expired items. - Conduct pest control treatment and inspection (by licensed provider). - Repaint or repair wall or surface damage as needed for sanitation compliance. Pest Control Measures: -Any sightings of pests (e.g., cockroaches, rodents) must be immediately reported to the Environmental Services Manager. -Entry points and affect areas will be sealed and treated to prevent re-entry. - Pest activity logs must be maintained and made available for inspection. Staff Training & Compliance:	A 078		

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A 078	Continued From page 4 -All dietary and kitchen staff shall receive: -Initial sanitation training during onboarding -Quarterly refreshers on control and food safety -Annual competency evaluations -Staff must follow posted cleaning checklists and complete assigned duties at every shift. -Supervisors will conduct random audits and daily walkthroughs to verify compliance. Record Keeping: The following documentation must be maintained on-site for review: -Daily cleaning logs - Employee sanitation training records. Non-compliance: Failure to adhere to this policy may result in disciplinary action, retraining, or reassignment. Any issues compromising food safety or resident health must be reported immediately to the Administrator or Director of Culinary Services. 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) Demonstration of Knowledge/Training Violation comments: Observed facility without proof of annual employee training. All employees must be trained annually. 2) Food in good condition, safe and unadulterated Violation comments: Observed one roach into ice machine. Employees cleaned. Corrected on site. 3) Food -contact surfaces; cleaned & sanitized Violation comments: Observed microwave with debris accumulation. All food contact surfaces	A 078		

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A 078	Continued From page 5 must be clean. Observed cloudy sanitizing water. Employee drained and refilled. Corrected on site. 4) Proper cooling methods; adequate equipment Violation comments: Observed freezer with food not frozen completely. All frozen foods must be frozen. 5) Insects, rodents & animals not present. Violation comments: Observed more than 5 live roaches on boxes of cereal. Observed 4 live roaches on disposable soup cups under prep table. Observed one roach in ice machine. Observed one roach under handwashing sink and emergency eyewash station. Observed several live roaches in various cracks in the walls of the facility. Observed mesh on outside vents not 16 mesh. All facilities must be free of pests. 5) No contamination (preparation, storage, display) Violation comments: Observed carboard containers with cockroaches in them. All food must be stored to prevent contamination. 6) Equipment & lines; stored, dried and handled. Violation comments: Observed food utensils stored under prep tables with debris in containers. All food utensils must be stored in clean areas. 7) Single-use/single-serve articles; stored and used Violation comments: Observed cockroaches in single use cardboard small soup containers with some of the plastic wrapping uncovered. Manager discarded containers. Corrected on site. 8) Non-food contact surfaces clean Violation comments: Observed catch under burner stoves with heavy grease accumulation. Observed grease accumulation under burners of stoves. Observed walls of reach in cooler with debris accumulation. All equipment must be clean. These violations resulted in the facility receiving	A 078		

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A 078	Continued From page 6 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) Demonstration of Knowledge/Training: Violation comments: Observed facility without proof of annual employee training. All employees must be trained annually. 2) Proper cooling methods; adequate equipment: Violation comments: Observed freezer with food not frozen completely. All frozen foods must be frozen. 3) Insects, rodents & animals not present: Violation comments: Observed more than 25 live roaches on and inside boxes of brown gravy mix, pasta, and various other food items. Observed more than 15 live roaches on single use articles such as 2 oz cups and lids, foil roll, plastic wrap roll, and various other boxes in facility. Observed several (around 10) cockroaches in dish area and 15 live cockroaches near chemical storage. Observed several live roaches in various cracks in the walls of the facility. Observed mesh on outside vents not 16 mesh and mesh broken. 4) No contamination (preparation, storage, display): Violation comments: Observed dozens (around 25) food carboard containers with at least several ( ) live cockroaches in them. Employees instructed to discard all boxes in kitchen area. 5) Single-use/single-serve articles; stored and used Violation comments: Observed one	A 078		

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A 078	Continued From page 7 cockroach in single use cardboard plastic 2 oz lids with some of the plastic wrapping uncovered. Manager discarded containers. Corrected on site. 6) Non-food contact surfaces clean Violation comments: Observed walls of reach in cooler with debris accumulation. All equipment must be clean. These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as at 8AM. 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 Representative 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 in the food service area. Despite issued warnings, on and , the problem has persisted and has now spread to the food service areas. Further, there were numerous live and cockroaches on food contact surfaces, under and around the dishwashing area, in the ice machine, on and inside single use cups, and especially prevalent in the dry storage area." (copy obtained). A review of the Emergency Suspension of Food Sanitation Certificate and Order to Cease Operating All Food Service at Facility from the Department of Health dated revealed, the Administrator acknowledged and agreed to the findings. Per the document, the Administrator signed the cease-and-desist order on .	A 078		

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A 078	Continued From page 8 During an interview on at 1:26 PM with the Dining Services Director (Staff C), she stated that she was responsible for the kitchen sanitation, cleaning the kitchen and training Dietary Staff (9 in total). She further stated that she was aware of the Emergency Suspension of Food Sanitation. She stated she is aware of the cockroaches in the kitchen and that they have been present for a couple of months. She stated she informed the Administrator regarding the cockroach infestation and that the cockroaches came from the residential rooms (infestation violations identified prior by DOH). She also stated that the problems got worse with the kitchen when Corporate cut her hours around . She stated she went from working every day to 3 days a week (from 7 am to 6 PM) and the 4th day is split between the Sous Chef (Staff D). Further interview on at 1:30PM with Staff C (Dining Services Director) revealed she doesn't have a cleaning schedule for her staff to follow. She stated that the Dietary Staff are just verbally informed to clean up the kitchen and dining area. She further stated she has not provided any training within the last year, nor has she provided training since the kitchen closure. Further interview on at 1:35 PM with Staff C, she stated that she requested formal training from a dietician for herself and her staff. Per Staff C, the dietician declined to train the facility's staff in-person because she lived an hour away. Staff C then stated the dietician requested to do training via phone for her and all 9 dietary staff (Staff D, Staff E, Staff F, Staff G, Staff H, Staff I , Staff J, Staff K, Staff M), despite Staff C and the Administrator requesting formal in-person training multiple times.	A 078		

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A 078	Continued From page 9 A record review of Staff C's personnel file revealed a hire date of for the role of "Cook". Further record review revealed a job description for the Cook position signed by Staff C on . It was noted that this job description was not signed by the Supervisor and/or the Administrator. It was also noted that there was no job experience listed on Staff C's job application. At this time, there was no additional documentation within Staff C's file to support the position and the duties of the Dining Services Director. The file didn't contain any documentation for the designation of Dining Services Director and lacked a job description for this position. A review of the job description titled "Cook" in Staff C's file revealed the following job summary and responsibilities: Position: Cook Qualifications: 1. Previous work experience 2. Job references Duties and Responsibilities: -Responsible for keeping the kitchen equipment clean at all times. -Must make sure all leftover foods are stored in proper containers, labeled and dated - Must make sure that refrigerators and freezers are operating at the correct temperatures This position is under direct supervision of the Administrator. Daily Tasks: 1. Check cleanliness of all equipment Weekly Tasks:	A 078		

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A 078	Continued From page 10 1. Check all the equipment to make sure it is in proper working. A review of Staff C's job-related training revealed she received an education regarding food safety and became a certified Safe Staff Foodhandler. Further record review revealed Staff C continued her education in food safety by completing an exam on for a Food Manager Certification from the National Registry of Food Safety Professionals (NRFSP). The exam result was not in the file. There was no other updated training courses found in the file. A review of the Safe Staff Foodhandler certification description revealed Safe Staff Foodhandler Program is the program of the Department of Business and Professional Regulation (DBPR) and contains six mandated key food safety principles, including: a) Proper cleaning and sanitizing b) The causes and effects of major foodborne illnesses c) Ensuring proper vermin control Further review of Staff C's file revealed there was no disciplinary action [written warning or verbal] documented in her file to reflect the fact that the facility implemented a corrective action plan for the multiple DOH kitchen violations, including the Emergency Suspension. On at 1:40PM, an interview with Staff C and the Administrator revealed the facility has 9 dietary staff. Staff C stated she is responsible for training and overseeing these staff members [A Cook, Servers and Dishwashers], in addition to her other job duties. The Administrator further stated that Staff C is responsible for dietary staff following the steps to ensure the kitchen is	A 078		

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A 078	Continued From page 11	A 078		

maintained in a safe and sanitary manner.

A review of the job description for the Server/Dishwasher role revealed the following job summary and responsibilities:

Reports to: of Dining Services
Purpose:
The Server is responsible for serving residents in a restaurant setting and ensuring they receive great customer service. The Server will follow of house procedures as well as assist in performing dishwashing.

Main Duties and Responsibilities:
- Clean and sterilize dishes, kitchen utensils, equipment and utilities.
- Monitor food preparation and serving techniques to ensure that proper procedures are followed.
- Change linens, launder linens and ensure linens are clean and presentable.
- Ensure dining tables and floors are cleaned after each meal. This includes changing linens and sweeping mopping dining room floor.

Knowledge/Skills/Abilities:
-Knowledge of techniques and equipment, including storage/handling techniques.
-Understanding of federal and state regulations governing food preparation, sanitation and control.

A review of the personnel files for the facility's Cook, Servers, and Dishwashers (Staff D-Staff K, Staff M) revealed the following information was missing:

Staff E, Server (date of hire)
a) Missing supervisor signature on the "Server/Dishwasher" job description dated

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A 078	Continued From page 12 b) Disciplinary action [written warning] employee, written up regarding failure to comply with job duties(insubordination). [Signed by Administrator]. c) It was noted that there was no additional follow-up or training in the staff file to show correction of the insubordination by Staff C or the Administration. Staff F, Server (date of hire) a) Missing supervisor signature on the "Server/Dishwasher" job descriptions dated . b) Disciplinary action [written warning], employee written up regarding failure to comply with job duties(insubordination). [Signed by Administrator]. c) It was noted that there was no additional follow-up or training in the staff file to show correction of the insubordination by Staff C or the Administration. Staff G, Server/Dishwasher (date of hire) a) Missing "Server/Dishwasher" job description in file. b) Counseling Record (Disciplinary Action), employee written up regarding failure to comply with job duties(insubordination). c) It was noted that there was no additional follow-up or training in the staff file to show correction of the insubordination by Staff C or the Administration. d) Missing employment history on job application dated . Staff H, Server (date of hire) a) Missing supervisor signature on the "Server/Dishwasher" job descriptions dated	A 078		

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A 078	Continued From page 13 Staff I, Server (date of hire) a) Missing supervisor signature on the "Server/Dishwasher" job descriptions dated . b) Missing mandatory 1-hour food service training in the file. c) Disciplinary action 0/01/2023 [written warning], employee written up regarding failure to comply with job duties(insubordination). [Signed by Administrator]. d) It was noted that there was no additional follow-up or training in the staff file to show correction of the insubordination by Staff C or the Administration. Staff J, Housekeeping/Dishwasher (date of hire) a) Missing Job Description for "Dishwasher" in the file. b) Missing Mandatory 1- hour food service training in the file. Staff K (date of hire) a) Missing supervisor signature on "Server/Dishwasher" job descriptions dated . b) Missing employment history on job application dated . Staff M (date of hire) a) Missing job description for "Server" in the file. b) Missing Mandatory 1-hour food service training in the file. Staff D, Cook (date of hire) a) Missing supervisor signatures on the " Cook" job descriptions dated . . and .	A 078		

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OASIS AT BOYNTON BEACH ASSISTED LIVING	1708 NE 4TH STREET BOYNTON BEACH, FL 33435

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A 078	Continued From page 14 b) Missing job description for "Sous Chef" role in the file. c) Staff member stated he is the Sous Chef, and he is responsible for supervising the staff, cleaning the kitchen and cooking when Staff C is not onsite. During an interview on at 2:53PM with Staff D, Sous Chef, he stated he was first hired as a Server in 2022 and then promoted to a Cook in 2023 and his current position was the Sous Chef/Cook. Staff D stated that he was responsible for kitchen and supervising the kitchen Staff (Servers and Dishwashers) when Staff C is not here. He stated that he had seen cockroaches since . He stated that the kitchen started having problems with cleaning and maintenance when the hours were cut for him and Staff C by Corporate around . He stated that now, they only work 3 days a week and they alternate the 4th workday. He stated he was not trained for his position and was not aware of the facility's kitchen sanitation policy. A review of Staff D's job-related training revealed he received an education regarding food safety and became a certified Food Protection Manager as of . Further record review revealed the Staff D had an accredited SERV Safe: Food Protection Manager Certification [Exp.] in his personnel file. 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	A 078		

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A 078	Continued From page 15 establishments. The competence of the SERV Safe course and examination includes cleaning and sanitation and safe food handling procedures. Review of Staff C and Staff D's files revealed, that their job descriptions failed reflect the duties necessary to maintain a safe and sanitary kitchen. In addition, Staff C and D were given the responsbility of supervising and training the dietary staff despite their lack of appropriate job descriptions and training. This resulted in the Dietary Staff (Staff D-Staff K, Staff M), in which Staff C was responsible for supervising, failing to maintain the facility's kitchen sanitation policy. During an interview with Staff J (Dishwasher/Housekeeper) at at 2:45PM, he revealed that he worked as a dishwasher and a housekeeper for 3 months. He stated his job duties included washing dishes in the kitchen and cleaning the facility. He further stated that he had seen cockroaches in the kitchen. Further interview revealed there was no cleaning schedule, Staff J stated they just clean. During an interview with Staff C (Dining Service Director) and Staff D (Sous Chef) on at 3:05 PM, the facility's kitchen sanitation policy was reviewed with them both. Staff C and Staff D stated that they had not been trained in the responsibilities listed in the policy. Staff D stated, he believed it was posted somewhere in the kitchen. At this time, he was asked to identify the location, however, he stated he was not sure. During an interview on at 4:00PM with Staff M (Server), she stated she had seen cockroaches in the kitchen the past two weeks. She further stated she had not signed a job	A 078		

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A 078	Continued From page 16 description for a server and the facility had not provided any training on her job duties. She also stated that the facility had not provided a cleaning schedule for her to follow and verbally instructed her to clean during her scheduled shift. During an interview with Staff H (Server), on at 4:30PM he stated that he was a server and had been working at the facility for two years. He further stated that he had seen cockroaches in the kitchen in the past few months (3 or more months). He also stated that the facility had not provided a cleaning schedule for him to follow and verbally instructed him to clean during his scheduled shift. During an interview on at 5:00PM with Staff K (Server), he stated he had worked at the facility for two years. He further stated he was not aware of a job description for the Server role and the facility had not provided any training on kitchen responsibilities. Staff K stated he was not aware of a cleaning schedule for the kitchen, he stated daily cleaning instructions were provided verbally. Further interview revealed he had seen cockroaches in the kitchen for the past year and there had been even more cockroaches in the past 6 months. Staff K stated he informed the Administrator that he had seen the cockroaches in the kitchen, but nothing had changed. During an interview with Staff G (Server/Dishwasher), at 8:45 AM he stated that he had been working at the facility for two years and that he was a Server/Dishwasher. He further stated had seen cockroaches in the kitchen and informed Staff C (Dining Services Director) and the Administrator. He stated he was not aware of his job description and had not received any training regarding his job duties,	A 078		

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A 078	Continued From page 17 including cleaning the kitchen. During an interview with Staff F (Server), on at 9:10AM she stated that she had been working at the facility for two years. She stated that she had seen cockroaches in the kitchen area and she informed Staff C (Dining Services Director). She further stated that Staff C informed her that she would report it to the office [Administrator]. She stated she was not aware of her job description and had not received any training regarding her job duties, including cleaning the kitchen. During an interview with the Administrator on at 3:15 PM, regarding the circumstances surrounding the kitchen closure and Staff C's duties and responsibilities, it was revealed that Staff C had not performed her job duties appropriately to ensure a safe and sanitary environment. The Administrator stated she was looking for another person that had more experience to oversee and run the kitchen. She stated Staff C had not performed her duties appropriately and caused the kitchen closure. The Administrator was also asked why Staff C's file did not have an accurate job description reflecting her current position as a Dining Service Director. She stated the Corporation "only hires Cooks and Servers". However, she stated Staff C was the Dining Service Director responsible for the kitchen and the staff. During interviews on at 12:00PM and at 3:05 PM with Staff C (Dining Services Director), she was asked to provide documentation for any dietary training or in-service from the Dietician since the kitchen closure. Staff C stated, at this time, she could not provide the documentation. Staff C stated that	A 078		

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A 078	Continued From page 18 she herself had never received formal training from the facility's Dietician despite making numerous requests. Staff C was further questioned, regarding steps the facility had implemented regarding bringing the kitchen into immediate compliance with DOH. She then stated she could draft a sample of her training and steps completed at that moment for the Surveyor to review. However, she provided no documentation of steps implemented prior, including additional training for the Dietary Staff. During an interview with the Administrator on at 3:35 PM, the Administrator acknowledged that both Staff C (Dining Services Director) and Staff D (Sous Chef/Cook) were responsible for the kitchen and its staff and that they were not maintaining it properly per the DOH inspection reports. The Administrator stated she will have Staff C perform an in-service to correct the issues with sanitation, vermin control, and staff insubordination. The Administrator stated that Staff C had not conducted any in-service training for the Dietary Staff or received any additional training herself despite multiple warnings from DOH. This was confirmed by Staff C in previous interviews. 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	A 092		

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A 092	Continued From page 19 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. (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). 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	A 092		

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A 092	Continued From page 20 kitchen for all food services. The findings included: A review of the facility's Kitchen Sanitation Policy, undated, documented the following: Purpose: The purpose of this policy is to establish and maintain a clean, safe and sanitary kitchen environment at Oasis Boynton Beach Assisted Living Facility. This policy ensures compliance with the Agency for Health Care Administration (AHCA), Florida Department of Health, and local food safety regulations, while promoting the health and well-being of our residents, staff and visitors. Scope: this policy applies to all kitchen staff, dietary aides, environmental services and any third-party food service vendors operating within the Oasis Boynton Beach facility. Policy Statement: Oasis Boynton Beach is committed to maintaining the highest standards of kitchen sanitation. All staff must adhere strictly to food safety procedures, daily cleaning protocols, and scheduled deep-cleaning practices. The kitchen will be inspected regularly to ensure full compliance with regulatory agencies and internal quality standards. Weekly Cleaning Tasks: -Clean and sanitize all refrigerator and freezer interiors. -Degrease and sanitize range hoods, filters, and exhaust vents. - Inspect and sanitize behind and underneath kitchen equipment. - pantry and dry storage areas. -Mop and walls, ceilings, and non- slip flooring.	A 092		

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A 092	Continued From page 21 Monthly & As- Needed Protocols -Deep clean ovens, steamers, fryers, and other high-use appliances. - Review and rotate dry goods to avoid expired items. - Conduct pest control treatment and inspection (by licensed provider). - Repaint or repair wall or surface damage as needed for sanitation compliance. Pest Control Measures: -Any sightings of pests (e.g., cockroaches, rodents) must be immediately reported to the Environmental Services Manager. -Entry points and affect areas will be sealed and treated to prevent re-entry. - Pest activity logs must be maintained and made available for inspection. Record Keeping: The following documentation must be maintained on-site for review: -Daily cleaning logs - Employee sanitation training records. Non-compliance: Failure to adhere to this policy may result in disciplinary action, retraining, or reassignment. Any issues compromising food safety or resident health must be reported immediately to the Administrator or Director of Culinary Services. 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 092		

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A 092	Continued From page 22 1) Demonstration of Knowledge/Training Violation comments: Observed facility without proof of annual employee training. All employees must be trained annually. 2) Food in good condition, safe and unadulterated Violation comments: Observed one roach into ice machine. Employees cleaned. Corrected on site. 3) Food -contact surfaces; cleaned & sanitized Violation comments: Observed microwave with debris accumulation. All food contact surfaces must be clean. Observed cloudy sanitizing water. Employee drained and refilled. Corrected on site. 4) Proper cooling methods; adequate equipment Violation comments: Observed freezer with food not frozen completely. All frozen foods must be frozen. 5) Insects, rodents & animals not present. Violation comments: Observed more than 5 live roaches on boxes of cereal. Observed 4 live roaches on disposable soup cups under prep table. Observed one roach in ice machine. Observed one roach under handwashing sink and emergency eyewash station. Observed several live roaches in various cracks in the walls of the facility. Observed mesh on outside vents not 16 mesh. All facilities must be free of pests. 5) No contamination (preparation, storage, display) Violation comments: Observed carboard containers with cockroaches in them. All food must be stored to prevent contamination. 6) Equipment & lines; stored, dried and handled. Violation comments: Observed food utensils stored under prep tables with debris in containers. All food utensils must be stored in clean areas. 7) Single-use/single-serve articles; stored and used Violation comments: Observed cockroaches in	A 092		

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A 092	Continued From page 23 single use cardboard small soup containers with some of the plastic wrapping uncovered. Manager discarded containers. Corrected on site. 8) Non-food contact surfaces clean Violation comments: Observed catch under burner stoves with heavy grease accumulation. Observed grease accumulation under burners of stoves. Observed walls of reach in cooler with debris accumulation. All equipment must be clean. 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) Demonstration of Knowledge/Training: Violation comments: Observed facility without proof of annual employee training. All employees must be trained annually. 2) Proper cooling methods; adequate equipment: Violation comments: Observed freezer with food not frozen completely. All frozen foods must be frozen. 3) Insects, rodents & animals not present: Violation comments: Observed more than 25 live roaches on and inside boxes of brown gravy mix, pasta, and various other food items. Observed more than 15 live roaches on single use articles such as 2 oz cups and lids, foil roll, plastic wrap roll, and various other boxes in facility. Observed several (around 10) cockroaches in dish area and 15 live cockroaches near chemical storage. Observed several live roaches in various cracks in the walls	A 092		

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A 092	Continued From page 24 of the facility. Observed mesh on outside vents not 16 mesh and mesh broken. 4) No contamination (preparation, storage, display): Violation comments: Observed dozens (around 25) food carboard containers with at least several ( ) live cockroaches in them. Employees instructed to discard all boxes in kitchen area. 5) Single-use/single-serve articles; stored and used Violation comments: Observed one cockroach in single use cardboard plastic 2 oz lids with some of the plastic wrapping uncovered. Manager discarded containers. Corrected on site. 6) Non-food contact surfaces clean Violation comments: Observed walls of reach in cooler with debris accumulation. All equipment must be clean. These violations resulted in the facility receiving an "Unsatisfactory" inspection (copy obtained). Reinspection date noted as at 8AM. 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 Representative 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 in the food service area. Despite issued warnings, on and , the problem has persisted and has now spread to the food service areas. Further, there were numerous live and cockroaches on food contact surfaces, under and around the dishwashing area, in the ice machine, on and	A 092		

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A 092	Continued From page 25 inside single use cups, and especially prevalent in the dry storage area." (copy obtained). During an interview with the Administrator on at 1:03 PM, she confirmed receipt of the Emergency Suspension Order by DOH and that the letter was -delivered on around 10:30 AM. The Administrator stated that Staff C is the Dining Services Director and responsible for all aspects of the kitchen sanitation, kitchen maintenance and supervising and training Dietary Staff. During an interview on at 1:26 PM with the Dining Services Director (Staff C), she stated that she was responsible for the kitchen sanitation, cleaning the kitchen and training Dietary Staff (9 in total). She further stated that she was aware of the Emergency Suspension of Food Sanitation. She stated she was aware of the cockroaches in the kitchen and that they had been present for a couple of months. She stated she informed the Administrator regarding the roach infestation and that the roaches came from the residential rooms (infestation violations identified prior by DOH). She also stated that the problems got worse with the kitchen when Corporate cut her hours around . She stated she went from working every day to 3 days a week (from 7 am to 6 PM) and the 4th day is split between the Sous Chef (Staff D). During a tour of the facility's kitchen on and , the following concerns were identified that were consistent with DOH findings. 1) and alive cockroaches observed in various locations in the kitchen and dining room. 2) Live and cockroaches observed in the kitchen oven.	A 092		

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A 092	Continued From page 26 3) Heavy grease and debris accumulation on the floors (in the tile grout) and the walls. 4) The kitchen oven per the Dining Services Director doesn't work only the burners. 5) Large accumulation of grease build-up noted on the top of the stove and inside the oven. 6) The condensation fans located in the walk-in freezer noted to be dripping and leaking, leaking on to food stored below. Per the Dining Service Director, the leak has been ongoing for a few months. She stated during DOH inspection she placed a baking sheet to try to catch the water. 7) Various food items observed not frozen in the walk-in cooler. 8) Walk-in refrigerator noted with numerous cooked food items without coverings on the shelves and floors. According to the Dining Services Director she cooks meals for a couple of days ahead to ensure meals are ready due to her reduced working hours by Corporate. 9) The kitchen walls observed dirty with an accumulation of various food particles. 10) The food storage racks noted with an accumulation of dusty particles, unknown food droppings and other unknown droppings. 11) Accumulation dust build up on the exhaust fans (located over the exit door in the kitchen. 12) Observed broken mesh on the outside of the exhaust vents and the door of kitchen. 13) Observed open cracks in walls and baseboards. 14) Deep fryer full of grease and grease build-up on the outer sides, observed cockroaches inside. Per Staff C the deep fryer is broken and unable to be used. 15) Observed food in cardboard containers on the floor. 16) Observed heavy grease accumulation and other debris build-up on other various equipment	A 092		

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	AL11968596	A. BUILDING: _____ B. WING _____	04/15/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
OASIS AT BOYNTON BEACH ASSISTED LIVING	1708 NE 4TH STREET BOYNTON BEACH, FL 33435

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A 092	Continued From page 27 (stove, convection oven, shelves, prep-tables). 17) Observed pots and pans with a buildup of burnt on food debris. Further interview with the Dining Services Director on at 1:45 PM she revealed she didn't have a cleaning schedule, and stated they just clean up the kitchen. She stated that the Dietary Staff are just informed to clean up the kitchen and dining area. She stated she hadn't provided any recent training to the Dietary Staff. She stated she believed the last training they had was last year in , or . However, she was unable to produce any documentation for the training. During an interview on at 2:53PM with Staff D, Sous Chef, he stated he was first hired as a Server in 2022 and then promoted to a Cook in 2023 and his current position was the Sous Chef/Cook. Staff D stated that he was responsible for kitchen and supervising the kitchen Staff (Servers and Dishwashers) when Staff C is not here. He stated that he had seen cockroaches since . He stated that the kitchen started having problems with cleaning and maintenance when the hours were cut for him and Staff C by Corporate around . He stated that now, they only work 3 days a week and they alternate the 4th workday. He stated he was not trained for his position and was not aware of the facility's kitchen sanitation policy. During an interview with Staff J (Dishwasher/Housekeeper) at at 2:45PM, he revealed that he worked as a dishwasher and a housekeeper for 3 months. He stated his job duties included washing dishes in the kitchen and cleaning the facility. He further	A 092		

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A 092	Continued From page 28 stated that he had seen cockroaches in the kitchen. Further interview revealed there was no cleaning schedule, Staff J stated they just clean. During an interview with Staff C (Dining Service Director) and Staff D (Sous Chef) on at 3:05 PM, the facility's kitchen sanitation policy was reviewed with them both. Staff C and Staff D stated that they had not been trained in the responsibilities listed in the policy. Staff D stated, he believed it was posted somewhere in the kitchen. At this time, he was asked to identify the location, however, he stated he was not sure. During an interview on at 4:00PM with Staff M (Server), she stated she had seen cockroaches in the kitchen the past two weeks. She further stated she had not signed a job description for a server and the facility had not provided any training on her job duties. She also stated that the facility had not provided a cleaning schedule for her to follow and verbally instructed her to clean during her scheduled shift. During an interview with Staff H (Server), on at 4:30PM he stated that he was a server and had been working at the facility for two years. He further stated that he had seen cockroaches in the kitchen in the past few months (3 or more months). He also stated that the facility had not provided a cleaning schedule for him to follow and verbally instructed him to clean during his scheduled shift. During an interview on at 5:00PM with Staff K (Server), he stated he had worked at the facility for two years. He further stated he was not aware of a job description for the Server role and the facility had not provided any training on kitchen responsibilities. Staff K stated he was not	A 092		

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A 092	Continued From page 29	A 092		

aware of a cleaning schedule for the kitchen, he stated daily cleaning instructions were provided verbally. Further interview revealed he had seen cockroaches in the kitchen for the past year and there had been even more cockroaches in the past 6 months. Staff K stated he informed the Administrator that he had seen the cockroaches in the kitchen, but nothing had changed.

During an interview with Staff G (Server/Dishwasher), at 8:45 AM he stated that he had been working at the facility for two years and that he was a Server/Dishwasher. He further stated had seen cockroaches in the kitchen and informed Staff C (Dining Services Director) and the Administrator. He stated he was not aware of his job description and had not received any training regarding his job duties, including cleaning the kitchen.

During an interview with Staff F (Server), on at 9:10AM she stated that she had been working at the facility for two years. She stated that she had seen cockroaches in the kitchen area and she informed Staff C (Dining Services Director). She further stated that Staff C informed her that she would report it to the office [Administrator]. She stated she was not aware of her job description and had not received any training regarding her job duties, including cleaning the kitchen.

During an interview with Staff F (Server), on at 9:10AM she stated that she had been working at the facility for two years. She stated that she had seen cockroaches in the kitchen area and she informed Staff C (Dining Services Director). She further stated that Staff C informed her that she would report it to the office

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A 092	Continued From page 30 [Administrator]. She stated she was not aware of her job description and had not received any training regarding her job duties, including cleaning the kitchen. During an interview with the Administrator on . . at 3:15 PM, regarding the circumstances surrounding the kitchen closure and Staff C's duties and responsibilities, it was revealed that Staff C had not performed her job duties appropriately to ensure a safe and sanitary environment. The Administrator stated she was looking for another person that had more experience to oversee and run the kitchen. She stated it is extremely difficult to find a replacement staff. She stated Staff C had not performed her duties appropriately and caused the kitchen closure. The Administrator was also asked why Staff C's file did not have an accurate job description reflecting her current position as a Dining Service Director. She stated the Corporation "only hires Cooks and Servers". However, she stated Staff C was the Dining Service Director responsible for the kitchen and the staff. Class I	A 092		