

Agency for Health Care Administration

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: AL11966441	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____		(X3) DATE SURVEY COMPLETED C 11/06/2025
NAME OF PROVIDER OR SUPPLIER HAMPTON DEERWOOD ALF, LLC			STREET ADDRESS, CITY, STATE, ZIP CODE 1810 SE 16TH AVENUE OCALA, FL 34471		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)		(X5) COMPLETE DATE
A 000	Initial Comments An unannounced complaint investigation (complaint numbers 2025014695, 2025014669, and 2025014683) was conducted at Hampton Deerwood ALF, LLC on November 6, 2025. Deficiencies were identified at the time of the survey.	A 000			
A 092	59A-36.012(1) FAC Food Service - General Responsibilities (1) GENERAL RESPONSIBILITIES. When food service is provided by the facility, the administrator, or an individual designated in writing by the administrator, must be responsible for total food services and the day-to-day supervision of food services staff. In addition, the following requirements apply: (a) If the designee is an individual who has not completed an approved assisted living facility core training course, such individual must complete the food and nutrition services module of the core training course before assuming responsibility for the facility's food service. The designee is not subject to the 1 hour in-service training in safe food handling practices. (b) If the designee is a certified food manager, certified dietary manager, registered or licensed dietitian, dietetic registered technician, or health department sanitarian, the designee is exempt from the requirement to complete the food and nutrition services module of the core training course before assuming responsibility for the facility's food service as required in paragraph (1) 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	A 092			

AHCA Form 3020-0001

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

TITLE

(X8) DATE

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A 092	Continued From page 1 resident's health care provider for residents who require special diets. (e) An administrator or designee must comply with the food service continuing education requirements specified in rule 59A-36.011, F.A.C. This Statute or Rule is not met as evidenced by: Based on observation, interview, and record review, the facility failed to provide dietary services in a safe and sanitary manner. Findings include: During an observation on 11/06/2025 at 1:22 PM, Staff B, Dietary Aide, cleaned two dining room tables with plain water from a red bucket and a cloth while wiping around the condiments on the table. During an interview on 11/06/2025 at 1:25 PM, Staff B stated she would demonstrate what her steps are to clean the dining room tables. Staff B took water out of the small sink located in the dining room and filled the red bucket and proceeded to take a cloth and dip it in the water. Staff B then wiped down the dining room table without taking off the salt and pepper shakers, menu, and cup of butter containers, wiping the table around them. During an observation on 11/06/2025 at 1:26 PM, a Purell disinfectant spray bottle was located next to the red bucket with water. During an interview on 11/06/2025 at 1:26 PM, Staff B, when asked what the disinfectant was used for since she uses the bucket with water, stated, "I don't like to use the disinfectant spray bottle because the residents state that the chemical has a bad odor. This is why I use	A 092			

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A 092	Continued From page 2 water." During an observation on 11/06/2025 at 1:27 PM, Staff B demonstrated how she cleans the tables with the Purell disinfectant spray. The odor was not abnormal in comparison to multiple other foodservice disinfectant sprays, and the odor dissipated within 45 seconds after Staff B wiped down the table with the disinfectant spray. Review of the Purell disinfectant spray instructions documented it read, "Formulated for convenience and ease of use for food service, Surface Sanitizer spray provides powerful germ kill on surfaces people touch most yet is gentle enough to use on child's highchair with no rinse required. Pattern fragrance free formulation sanitizes without any harsh chemicals. It eliminates 99.9% of viruses and bacteria on surfaces including norovirus, E coli, salmonella and human coronavirus in 30 seconds, with the EPA's lowest. Allowable toxicity rating delivers the overall fastest disinfecting time of any design for environmental product, which ranges from 30 seconds to a minute." During an interview on 11/06/2025 at 1:42 PM, the Kitchen Manager, when asked about infection control protocols and what his expectations for his staff were for disinfecting the dining room tables between meals, stated, "The dietary aides can use the red bucket with sanitizing solution that is obtained from the three-compartment sink in the kitchen." The Kitchen Manager demonstrated the process for surveyor. The Kitchen Manager stated the Dietary Aide should add the industrial grade sanitizing solution inside the red bucket mixed with water or use the Purell Disinfectant spray bottle that is right next to it. The Kitchen Manager stated that it is up to the	A 092			

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A 092	Continued From page 3 preference of the dietary aides, because they both disinfect and clean to prevent/minimize communicable diseases such as COVID-19 and the flu. Review of facility infection control policy, titled "Infection control standards and precautions," updated, documented it read, "Infection Control is one of the most frequently cited standards in a survey-Hampton Manor policy is to minimize infections by educating staff about the causes of infection then providing guidance to prevent infections." Class III	A 092			