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
	AL11966366	A. BUILDING: _____ B. WING _____	C 04/15/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
CROWN COURT	109 NORTH SEMINOLE AVENUE INVERNESS, FL 34450

(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 (complaint numbers 2026001194 and 2026004450) was conducted at Crown Court Assisted Living Facility on , , . Deficiencies were identified at the time of survey.	A 000		
A 093	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	A 093		

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

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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 ensure menus reviewed by a Registered Dietitian were being followed, failed to document substitutions for meals served and failed to ensure a 3-day supply of water sufficient for drinking and food	A 093		

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preparation was stored for emergencies. This has the potential to affect the total current census of 14 residents.

Findings include:

A review of the facilities regular menu revealed a menu signed by a registered dietitian and dated . The menu read, "Week 3 Wednesday "Ziti with meat, stewed tomatoes, vegetable blend, assorted fruit, milk, margarine, and beverage of choice."

During a dining observation conducted on [Wednesday] at 12:04 PM, the meal served included country fried steak with gravy, mashed potatoes, corn and canned fruit in a bowl. The lunch meal was not served according to the menu dated .

During an interview on at 12:15 PM, the Chef, stated, "I didn't have the meatloaf that was being substituted for the pork medallions today due to having pork yesterday, so I fixed the country fried streak, mashed potatoes and corn. I do not have a substitution list for meals. I follow the [Name of the corporate company] ALF (Assisted Living Facility) menu, but when the items are not available, I substitute food we have."

A review of facility records revealed a menu titled " [Name of the corporate company] ALF (Assisted Living Facility)" that was not dated and not signed by a registered dietician.

During an observation [with the Regional Director] on at 2:10 PM of the facilities emergency food supply, there was no emergency water supply observed on- at this time.

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A 093	Continued From page 4 Review of the facility policy and procedure titled "Food and Beverage Service", undated, read, "Purpose: Meal planning and nutrition procedure: the facility will consult a registered dietitian to oversee meal planning and dietary assessments. A nutritionally balanced menu will be prepared weekly, incorporating a variety of food items that meet AHCA (Agency for healthcare administration). The facility will keep a record of meals served, along with any modifications to the regular menu for residents with dietary restrictions. Emergency preparedness policy: the facility will maintain emergency procedures to ensure food service continues uninterrupted during emergencies, including power outages or natural disasters. Nonperishable food supplies will be kept on to provide for residents in case of emergency situations." Class III	A 093		