STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X3) DATE SURVEY COMPLETED
	AL11969022	02/09/2017
NAME OF PROVIDER OR SUPPLIER ASSISTED LIVING FACILITY	STREET ADDRESS, CITY, STATE, ZIP CODE 2250 S SEMORAN BLVD ORLANDO, FL 32822	

SUMMARY STATEMENT OF DEFICIENCIES
(FINDINGS PRECEDED BY TAGS AND REGULATORY IDENTIFYING INFORMATION)

0000 - Initial Comments

A complaint investigation (CCR#2017000161) was conducted on . Assisted Living (license #12850) had deficiencies at the time of the visit.

0092 - Food Service - General Responsibilities - 58A-5.020(1) FAC

Based on record review, observation and interview, the facility failed to ensure the person responsible for total food services and the day-to-day supervision of food services staff had obtained the required training and continuing education.

Findings:

The Administrator had not designated any staff member as responsible for the facility's food service and day-to-day supervision of the food service.

Review of the personnel record for the administrator revealed she was CORE trained in 2007, but did not have evidence of the 2 hour required annual continuing education in topics pertinent to nutrition and food service in an assisted living facility. She had a certificate from "myfloridafoodhandler.com" dated . This was not specific to food service in an assisted living facility and did not have hours or topics covered indicated. The administrator had no evidence of updates or continuing education for nutrition and dietary services in 2016.

In an interview with the administrator at 11:35AM on , she stated the assistant cook is in charge of the kitchen while they are trying to get a chef hired. She was filling in for the assistant cook in his absence during his vacation.

A review of the personnel record for the Assistant Cook revealed documentation of the 1 hour safe food handling training upon hiring. He also had a certificate from the FL Business and Professional Regulation for "Contracted Food Safety Provider" dated . The training was not specific to food service in an assisted living facility. He was on vacation during the investigation.

The administrator did not have any documentation that anyone had been appointed in charge of the kitchen or evidence that anyone had received the proper training for that role.

Class III

STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X3) DATE SURVEY COMPLETED
	AL11969022	**02/09/2017**
NAME OF PROVIDER OR SUPPLIER **ASSISTED LIVING FACILITY**	STREET ADDRESS, CITY, STATE, ZIP CODE **2250 S SEMORAN BLVD ORLANDO, FL 32822**	

SUMMARY STATEMENT OF DEFICIENCIES
(FINDINGS PRECEDED BY TAGS AND REGULATORY IDENTIFYING INFORMATION)

0093 - Food Service - Dietary Standards - 58A-5.020(2) FAC

Based on menu review, observation and interview, the facility failed to: 1) Follow the posted menu for lunch on the day of the investigation. 2) Maintain dated menus on file for 6 months. 3) Ensure the menu used in the facility had portion sizes documented. 4) Maintain a 6 month record of menu substitutions. 5) Comply with the dining interval requirement that no more than 14 hours elapse between the end of an evening meal containing a protein food and the beginning of a morning meal.

Findings:

1) Observation of the menu posted on the community bulletin board showed that Week 1 of the 4 week rotational cycle was to be served. Lunch posted was Cream of , , choice of fish tacos, or rosemary turkey, sides of stuffing, sweet corn & cheddar potatoes, a whole-wheat dinner roll, and blueberry cobble. Observation of lunch served was a mixed salad with dressing, 1-2 pieces of fried chicken, mashed potatoes and broccoli & carrots. No soup or dinner roll was served. Dessert was a white cake with a blueberry preserve spooned on top.

In an interview with the administrator after she had prepared and served lunch to the residents on at 1:30PM, when asked what week of the rotation she had served, she stated she did not know she'd have to look at the menu. After being informed that Week 1 was posted and asked why she did not serve the lunch posted on the menu, she stated, "I think I forgot to thaw that food. I made what I had available. Since the cook is on vacation, she further stated maybe the residents wanted chicken today. we are just working with what we have."

2) Review of the menus for the past 6 months revealed that the facility does not maintain a record of when each week of the rotational cycle is served and they do not date the menus that were posted.

In an interview with the administrator on at 11:45 AM, she said she was not aware she had to do that.

3) Review of the menus prepared, signed and dated by the licensed dietician revealed that no portion sizes were noted on the menu.

In an interview with the administrator on at 1:30 PM, she stated that she had wondered about that, but was not sure how that was supposed to happen.

STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X3) DATE SURVEY COMPLETED
	AL11969022	**02/09/2017**
NAME OF PROVIDER OR SUPPLIER **ASSISTED LIVING FACILITY**	STREET ADDRESS, CITY, STATE, ZIP CODE **2250 S SEMORAN BLVD ORLANDO, FL 32822**	

SUMMARY STATEMENT OF DEFICIENCIES
(FINDINGS PRECEDED BY TAGS AND REGULATORY IDENTIFYING INFORMATION)

4) Observation of the facility substitution log revealed that in and , 2016 when the facility first opened, the kitchen manager at that time kept a logbook with substitutions recorded. However, once he left the facility, no one who replaced him recorded substitutions. There were no substitutions to review for the previous 6 months.

In an interview with the administrator on at 11:50 AM, she said she did not realize that no one was writing them down anymore.

5) Observation of the community bulletin board revealed that meal times are breakfast at 8:30- 9:30 AM, lunch from 12:30-1:30 PM and 4:30-5:30 PM for dinner. The interval between the end of dinner and the start of breakfast exceeds the 14 hour maximum requirement.

On at 11:45AM, the administrator confirmed the meal times. She stated they offer snacks in-between meals if the residents wish and said something is always available for snacks. She said she did not realize they needed to meet a time limit for the interval between dinner and breakfast.

Class III