STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X3) DATE SURVEY COMPLETED
	AL11910496	**06/20/2017**
NAME OF PROVIDER OR SUPPLIER **KIVA AT CANTERBURY, LLC**	STREET ADDRESS, CITY, STATE, ZIP CODE **#10 7TH STREET** **BONITA SPRINGS, FL 34134**	

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

0000 - Initial Comments

An unannounced state relicensure survey was completed on at Kiva At Canterbury, an assisted living facility (license #7622) located in Bonita Springs, Florida.

The following is a description of the deficiencies.

0078 - Staffing Standards - Staff - 58A-5.019(2) FAC

Based on record review and staff interview, facility failed to assure that 1 (Staff E) of 5 staff obtained an annual satisfactory examination.

The findings included:

Record review for Staff E found she was hired on as a caregiver.

Record review for Staff E, revealed a statement that was completed on and expired on .

The Assistant Administrator acknowledged the lack of appropriate documentation on at 3:00 p.m.

Class III

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

Based on observation, record review and staff interview, facility's administrator failed to assure that food was stored in a safe and sanitary manner. That puts at risk all residents that receive oral diet in the facility.

The findings included:

Observation on at 8:20 a.m., with facility's administrator and cook found the following:

1. Accumulated black residue on all edges of the floor, under cabinets and against the walls.

2. A used glove that was covered with yellow residue of unknown origin placed on the floor close to the food preparation area.

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3. Yellow residue of unknown origin dripping down to the cabinet close to food preparation area.

4. Accumulated ice in the facility's freezer.

5. A brown residue of unknown origin at the lower part of the freezer.

6. Rust at the freezers door and all the shelves in the facility's cooler.

7. Accumulated dirt in the wall against the dishwasher. Administrator and cook said at time of observation on at 8:20 a.m., that facility's kitchen is cleaned daily. Said the night shift is responsible for cleaning and they did not have a log where they document areas cleaned.

8. A piece of metal located at the lower part of the stove was missing. Plywood was observed in place of the metal.

9. The dishwasher was running at 90 F on at 8:30 a.m. Facility's specifications located at the dishwasher stated that dishwasher was to run at 125 F. The Administrator said on at 8:30 a.m., she was planning on getting a portable heater because the kitchen was not that close to the main heater and she believed that was the reason the temperature was so low. She also said they did not monitor the temperatures in the dishwasher. She said the machine was to run at 120 F even though the specifications on the dishwasher stated 125 F. She said not too long ago the Department of Health was there and the reading was 118 F when they came.

Record review of most recent dishwasher service report dated indicated that machine ran at 110 F.

A second reading on at 10:30 a.m., with assistant administrator present found temperature was 105 F.

Record review of facility's sanitation inspection found an unsatisfactory sanitation inspection dated due to low dishwasher temperatures. There was a follow up satisfactory inspection dated indicating the issue was resolved.

When the Administrator was asked on at 11:30 a.m. if she began monitoring temperatures after the fact, she said no, since she believed the issue was resolved and no further action needed.

Class III

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

Based on observation and interview, facility failed to have a menu dated a week in advance and to have the correct menu posted in area visible to all residents.

The findings included:

Observation of the menu posted in the hallway towards the dining at 11:30 a.m., found that the menu was not dated a week in advance as required.

Furthermore, the following was to be served to residents for lunch: Coffee or tea, milk, assorted juices, sausage with peppers and onions on a , green beans,coleslaw, assorted breads/rolls, margarine/butter, vanilla pudding, applesauce. On at 12:00 noon the following was served to all residents. Coffee or tea, milk, assorted juices, beef stew,biscuit, mixed vegetables, applesauce, assorted breads/roll , margarine/butter, vanilla pudding.

During an interview with assistant administrator on at 12:30 p.m., she said that was an oversight and the wrong menu was posted in the facility's hallway. She proceed to bring the menu from the kitchen and said that was the correct menu. She said the residents did not have access to the kitchen and were not provided with correct menu information. She also acknowledged that menu was not dated a week in advance as is required.

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