STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X3) DATE SURVEY COMPLETED
	AL11969091	**01/03/2018**
NAME OF PROVIDER OR SUPPLIER **TUSCAN GARDENS OF VENETIA BAY**	STREET ADDRESS, CITY, STATE, ZIP CODE **841 VENETIA BAY BLVD** **VENICE, FL 34285**	

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

0000 - Initial Comments

An unannounced complaint survey for CCR# 2017012305 was conducted on at Tuscan Gardens of Venetia Bay, an assisted living facility (license #12918) in Venice, Florida.

The complaint contained 2 allegations, of which 1 was substantiated without deficiency and 1 was substantiated with a deficiency.

The following is description of the deficiencies.

0055 - Medication - Storage and Disposal - 58A-5.0185(6) FAC

Based on observation, staff interview, and policy review, the facility failed to ensure the medications in the medication cart were secured.

The findings included:

Review of the policy and procedure for medication showed "AL (NUR022PP) Storage documented (2) The nursing staff shall be responsible for maintaining medications storage (4) Compartments (including, but not limited to drawers, cabinets, , refrigerators, carts and boxes) containing medications shall be locked when not in use and trays or carts used to transport medications shall not be left unattended if open or otherwise potentially available to others (5) All centrally stored shall be kept in a medication cart / medication a locked drawer / cabinet double locked for security."

During a tour of the Memory Care Unit on at 8:15 a.m., the door to the medication observed left open. The medication cart was left unsupervised and unlocked with a medication drawer pulled out.

On at 8:16 a.m., Licensed Practical Nurse (Staff A) acknowledged the Medication Technician's (Staff N) medication cart was left unlocked and the drawer containing medications was open. She observed there were 14 memory care residents sitting near the the dining area. When Staff N returned to the medication , Staff A told her she needed to lock the cart and Staff N said, "this should have been locked."

During an interview on at 8:30 a.m., Medication Technician (Staff N) said the medication cart should have been locked; the drawer should not have been pulled out. She acknowledged there were residents near the medication could have potentially entered the , unsupervised.

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Class III

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

Based on observation, staff interview, and policy review, the facility failed to provide food served in a sanitary manner. The Dietary Manager failed to ensure the food servers delivered residents' meals in a sanitary manner.

The findings included:

During a review of the Dining Training Manual, it showed documented under General Job Guidelines & Responsibilities "when handling plates of food, never let your hand touch the eating surface of the food. (page 4). Sloppy personal hygiene will not be tolerated. (page 18). Avoid touching food contact surface with dishes, utensils, etc. (page 19)."

Review of the facility policy for Hand Washing (CS016PP) dated documents "to ensure culinary services personnel wash their hands following any action that is a potential for spread of to food, to residents / visitors, and other employees. Such actions include, but not limited to: touching the face, hands, hair, tying a shoe, etc.; working with soiled dishes." Procedure: take off rings / bracelets, use warm water at comfortable temp, soap the hands and wrists using friction to work into lather, make sure to wash the entire surface of the hands / wrists, especially between the fingers and under the fingernails, rinse hands well with hands lowered to allow soil to run into the sink, dry well with paper towel, turn off water using paper towel to protect hands from dirty faucets.

During an observation on at 8:23 a.m., Licensed Practical Nurse (Staff A) acknowledged while Assistant Chef (Staff B) was plating food, her hairnet was not covering all of her hair. Food Servers Staff C, D, and E had removed bread and muffins from the package and cut open the muffin with their bare hands. The breads were bare handily placed into a conveyor toaster, removed, put back in and then placed on the plate to serve to the resident. During this process, Staff D was observed wiping her hands on her pants. Staff C, D, and E were observed going from the kitchen to the dining back several times without washing or sanitizing their hands.

Licensed Practical Nurse (Staff A) intervened and informed Staff D she would have to throw out the bread and start over because "the AHCA Surveyor is watching." Staff D told her she did not know what to do then and Staff A instructed her to wash her hands and put on gloves. Staff D did and after having placed the toasted bread onto the plate, she removed her gloves and threw them onto the preparation counter. Staff A instructed her to remove them.

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During an observation on at 12:04 p.m., observed Cook (Staff B) with a hair net on covering 3/4 of her head. While she was serving food onto the plates, she turned around and several hairs were on the back of her blouse.

On at 12:15 p.m., Food Servers (Staff L and M) were observed to drop off dirty dishes on the sink counter and pick up plate of food to serve to a resident without washing or sanitizing his hands. Observed Food Server (Staff E) pouring soup into 2 cups. Some of the soup spilled over the edge of the cup and with her bare hand, using a finger, she wiped the excess soup back into the cup. She left with the cups to serve to the residents.

During an interview on at 10:20 a.m. the Culinary Director said the servers should have their hair restrained and wearing gloves when coming into direct contact with food. The cook would wear the hairnet. Hand washing should be done throughout the serving process. He said he has not done any formal education with the kitchen staff. They receive an associate and dietary handbook for orientation. He said they would know what they are doing because they have to pass the tests. He said the servers should have had gloves on or used tongs to handle the bread. They should never touch food with their bare hands.

Class III