

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 105725	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 09/15/2020
NAME OF PROVIDER OF SUPPLIER HOME ASSOCIATION, THE		STREET ADDRESS, CITY, STATE, ZIP 1203 E 22ND AVE TAMPA, FL 33605	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		
F 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Some	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interview, and record review the facility failed to ensure that the kitchen area and equipment were maintained in a clean and sanitary manner, resident food items were stored in accordance with professional standards for food service safety, and that personal dietary items of staff were not placed in the refrigerator used to store resident food. Findings included: An observation an interview on 09/15/2020 at 9:55 a.m. of the kitchen area with the Nursing Home Administrator (NHA) and the Certified Dietary Manager (CDM) revealed the following (Photographic Evidence Obtained): 1. The trash can under the handwashing sink in the kitchen was observed to be overflowing with used paper towels hanging down sides of trash can. 2. A condiment cart had crumbs, trash and paperclips in the bins. The CDM acknowledged it needed to be cleaned. 3. A three-tiered rolling cart had crumbs and debris on the trays. The CDM again acknowledged it needed to be cleaned. The CDM stated that it was used to take the snacks to the floor. 4. In the middle of the room was the hot serving counter. The hot serving counter had crumbs and debris on the bottom shelf. There was a pan of rolls uncovered on the counter. There were two gnats noted to be the rolls. When this was pointed out to the CDM, he covered them with another baking pan. When asked what he was going to do with the rolls he stated that he was going to throw them out. He placed them on another counter. A staff member was later observed to attempt to use the rolls, and upon seeing the surveyor observing, the CDM told the staff member to throw them away and start over. 5. Observation of the top of the oven showed a thick, black, greasy substance on top. The CDM stated it needed to be cleaned. 6. Next to the stove was a multi-tiered metal shelf holding clean large pans, there were 2 plastic black bags (trash can liners) lying on top of the clean pans. The CDM removed the black bags and threw them away. 7. There was a multi-shelf meal tray cart standing in the middle of the room, it had food and debris noted on the rungs. The CDM stated that yes it needed cleaning. He stated that it was to be wiped down between meals and that it had not been wiped down as it should have. 8. Behind the dishwashing machine was a broken window with duct tape applied and a fan over the machine area. The wall had black growth growing on the windowsill and wall. The fan was covered in dirt and dust. The top of the machine was dusty and had test strips and garbage on it. Under the dishwashing machine was a tray with food on it. The CDM stated that he had sprayed behind the dishwasher with bleach spray, but it was an old building and there was a lot of humidity especially with the window broken. 9. Under the dishwashing counters the floor was caked with layers of dirt and grime. The dishwashing drain was also black and had caked on grime and dirt. 10. Across from the dishwashing room was another room which held four freezers, canned goods and shelving with various food items and boxes of condiments, etc. The floor was also dirty and grimy, it had condiment packets and trash littering it. There was a box filled with wrapped cookies and a bag of sugar sitting on the floor. There was a fan present in the wall that was dirty and dusty. 11. The freezer logs showed the temperatures were being taken but two of the freezers did not have thermometers present. The CDM was unable to locate the thermometers for the freezer and in the refrigerator. He was unable to explain how the staff was able to document refrigerator temperatures without a thermometer present. 12. The microwave had a red substance present on the floor of the machine. 13. A freezer in the main kitchen had a white substance that had spilled on the inside wall. 14. The walk-in refrigerator had a soda and water bottle sitting on a shelf. The CDM stated that it must belong to a staff member. 15. The floors in the kitchen were dirty and grimy, there were crumbs and dirt pushed into the corners of the rooms and behind the doors. The CDM stated that the floors were to be swept and mopped every shift. Both the NHA and CDM confirmed all the findings. The CDM provided a Cleaning Assignment sheet that assigns staff based on their title to specific cleaning responsibilities daily. A review of the assignment sheets for the dates of 09/06/20 through 09/14/20 revealed there were 54 assignment opportunities and only 28 of the assignments were signed as being performed. The Cleaning Assignment sheet was only signed that it had been reviewed by the Manager or CDM 2 out of 9 days. On 09/15/20 at 12:38 p.m. after reviewing the Cleaning Assignment sheets, the CDM stated that he was not holding the staff accountable for their assigned jobs. He stated he saw the areas of concern and the kitchen needed a lot of cleaning. During an interview on 09/15/20 at 12:00 p.m. the Maintenance Director stated that they had replaced the dishwasher around April and that the wall behind the dishwasher had been painted at that time. He stated that the black growth was from the humidity and hot water from the dishwashing machine. He stated that it can only be wiped down. Record review of the facility's policy titled, Sanitation, revised December 2008 showed the food service area shall be maintained in a clean and sanitary manner. All kitchens, kitchen areas and dining areas shall be kept clean, free from litter and rubbish and protected from rodents, roaches, flies and other insects. All utensils, counters, shelves and equipment shall be kept clean, maintained in good repair and shall be free from breaks, corrosions, open seams, cracks and chipped areas that may affect their use or proper cleaning. All equipment, food contact surfaces and utensils shall be washed to remove or completely loosen soils by using the manual or mechanical means necessary and sanitized using hot water and / or chemical sanitizing solutions. For fixed equipment or utensils that do not fit in the dishwashing machine, washing shall consist of the following steps: equipment will be disassembled as necessary to allow access of the detergent / solution to all parts; removal components will be scraped to remove food particle accumulation and washed according to manual or dishwashing procedures. Ice machines and ice storage containers will be drained, cleaned, and sanitized per manufacturer's instructions and facility policy. Kitchen wastes that are not disposed of by mechanical means shall be kept in clean, leakproof, nonabsorbent, tightly closed containers and shall be disposed of daily. If a sink is used for washing utensils, cooking equipment or dishes, and also used to wash produce or thaw food, it will be cleaned between uses with an approved cleaning and sanitizing agent. Kitchen and dining room surfaces not in contact with food shall be cleaned on a regular schedule and frequently enough to prevent accumulation of grime. The food Services Manager will be responsible for scheduling staff for regular cleaning of kitchen and dining areas. Food service staff will be trained to maintain cleanliness throughout their work area during all tasks, and to clean after each task before proceeding to the next task. Record review of the facility's policy titled, Refrigerators and Freezers, revised December 2008 showed the facility will ensure safe refrigerator and freezer maintenance, temperatures, and sanitation, and will observe food expiration guidelines. Acceptable temperatures should be 35 degrees F to 40 degrees for refrigerators and less than 0 degrees F for freezers. Monthly tracking sheets for all refrigerators and freezers will be posted to record temperatures. Food Service Supervisors or designated employees will check and record refrigerator and freezer temperatures daily with first opening and at closing in the evening. Refrigerators and freezers will be kept clean, free of debris, and mopped with sanitizing cloth on a scheduled basis and more often as necessary. Record review of the facility's policy titled, Preventing Foodborne Illness-Food Handling, revised November 2010 showed food will be stored, prepared, handled and served so that the risk of foodborne illness is minimized. This facility recognizes that the critical factors implicated in foodborne illness are contaminated equipment. All employees who handle, prepare or serve food will be trained in the practices of safe food</p>		

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

TITLE

(X6) DATE

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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<p>F 0812</p> <p>Level of harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>(continued... from page 1)</p> <p>handling and preventing foodborne illness. Employees will demonstrate knowledge and competency in these practices to working with food or service food to residents. All food service equipment and utensils will be sanitized according to current guidelines and manufacturer's recommendations. Record review of the facility's policy titled, Food Receiving and Storage, revised December 2008 revealed foods shall be received and stored in a manner that complies with safe food handling practices. Food Services, or other designated staff, will maintain clean food storage areas at all times. Food in designated dry storage areas shall be kept off the floor (at least 18 inches) and clean of sprinkler heads, sewage/ waste disposal pipes and vents. Refrigerated foods must be stored at or below 40 degrees F unless otherwise specified by law. The freezer must keep frozen foods solid. Functioning of the refrigeration and food temperatures will be monitored at designated intervals throughout the day by the Food Service Manager or designee and documented according to state-specific requirements.</p>		