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
	AL11910541	A. BUILDING: _____ B. WING _____	10/14/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
SUMMER'S LANDING	615 FLORIDA AVENUE LYNN HAVEN, FL 32444

(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 An unannounced complaint survey for complaint #2025014821 was conducted on at Summer's Landing, an assisted living facility in Lynn Haven, FL. At the time of the survey, deficient practice was identified.	A 000		
A 093 SS=E	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 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	A 093		

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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 upon observations, interviews and record reviews, the facility failed to provide approved dietician menus, maintain records of menus, and post menus for the residents in advance. The findings include:	A 093		

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A 093	Continued From page 3 On at 12:00 pm, an observation of dining was made for the lunch meal. The menu posted on the dining room board stated "Philly cheese steak sandwiches, green beans, French fries, and fruit". However, residents were served Philly cheese steak sandwiches and French fries only. At 12:50 pm an interview was conducted with the Activities Director (AD), who revealed the facility often runs out of food to serve at lunch a couple times a week, and that we don't always have the supplies we need. "I'm sure you heard the residents complaining about their lunch, and how a couple of them got up to re-heat their sandwiches in microwave because it wasn't hot enough and that they ran out of French fries." She also stated, "The facility never post menus; they used to have it posted but now they use the board in the dining room. Sometimes it is filled out right before the meal is served, but most the time they make it up on the fly. They never follow a menu. They don't pull anything out to thaw. It's basically whatever the cook wants to fix that day. Residents have complained. We have residents here that are not able to read when they ask what is on the menu; they are told to 'just read the board.' " At approximately 1:30 pm, a review of the resident council minutes revealed on that the 12 residents in attendance have requested again to have the menus printed on the of the activity calendar and are requesting more vegetables to be served with meals at lunch and dinner. The AD stated, "We have brought this to the administrator's attention, but nothing has been done about it".	A 093		

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A 093	Continued From page 4 At approximately 1:45 pm a interview was conducted with Resident #1, who stated thats his lunch was "okay" but hated that they ran out French fries. He was disappointed that not everyone got fries, but got potato chips instead. When asked if that happens often, he stated, "Yes, a couple times a week." When asked if he was able to request an alternate meal when you do not like what is being served, he stated, "We can get a peanut butter and jelly sandwich. But you have to let the cook know ahead of time, like 2 hrs before mealtime, but we don't always know what they are serving until we get in the dining room to eat." When asked if he had voiced his concerns to anyone at the facility, he stated, "Yes, but it doesn't do any good. Some of the staff, if they say anything they will get fired. They have fired people before; they fired someone about 3 months ago after they said something about the cook, which is her son." Staff Member A (Cook) was interviewed on at 2:20 pm. He stated menus are printed out each day and given to the kitchen staff in the morning. He stated that the administrator prints out the menus. When Staff Member A was asked to explain why there was a difference in the menu posted on the board in dining room and what was actually served, he responded, "We use the fruit for a filler, its usually the chefs choice. Mostly, we serve ice cream or bake cookies." When asked about alternate meal choices, he responded by stating that they can order a sandwich or a chef salad, but they have to let us know ahead of time. When asked about the menu for dinner tonight since the menu board does not have anything written on it, he stated that the other cook will handle dinner since his shift was over.	A 093		

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A 093	Continued From page 5 Upon interview and tour of kitchen area at 3:00 pm with Staff Member B (Cook), she revealed that she has been employed with the facility for a week. When asked what she was preparing for dinner tonight, she stated, "I'm not sure, I haven't receive the menu yet from the Administrator." When asked how often the facility run out of food to serve during the meal, she responded "at least twice a week". When asked about alternate meal choices if the board and policy states to notify the kitchen 2 hours prior to the meal being served, she stated, "I can't answer that. I know that I always try and accommodate the residents, because a lot of times it is later in the day before I know what to cook for dinner and they don't always have 2-hour notice to give." Upon exiting the kitchen area, an observation was made of a staff member writing the dinner menu on the board in the dining room. An interview with the Administrator was conducted at 4:30 pm. She stated that the facility uses an online menu system. She stated that they will pick items they think the residents will like. She stated that the dietician will pick items that are spicy, so she will often pick alternate items she knows the residents will enjoy. The Administrator was asked to provide a copy of previous menus. However, these were not provided by the end of the survey. Class III	A 093		