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
	AL11910716	A. BUILDING: _____ B. WING _____	06/08/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
NORTHLAKE LIVING	1222 NORTH 16TH AVENUE HOLLYWOOD, FL 33020

(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, complaint number 2026009576, was conducted on at Northlake Living, an Assisted Living Facility. The facility had deficiencies at the time of the survey.	A 000		
A 036	59A-36.007(10) CONTROL PROCEDURES (10) CONTROL PROCEDURES. Facilities must provide services in a manner that reduces the risk of transmission of (a) The facility must implement a hygiene program before and after the provision of personal services to residents whenever there is an expectation of possible exposure to materials or hygiene may include the use of -based rubs, handwash, or handwashing with soap and water. (b) Standard precautions must be used when there is an exposure to transmissible agents in , nonintact skin, and mucuous during the provision of personal services. Standard precautions include: hygiene, and dependent upon the exposure, use of gloves, gown, mask, protection, or a shield. (c) The facility must clean and reusable medical equipment and communal assistive devices that have been designed for use by multiple residents before and after each use according to the manufacturer's recommendations. This Statute or Rule is not met as evidenced by: Based on observation, interview, record and policy review, the facility failed to have an	A 036		

AHCA Form 3020-0001

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

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A 036	Continued From page 1 effective control program related to care and dining services provided to residents. At the time of the survey, the census was 88 residents. The findings included: Review of the facility's policy and procedures titled, " Control, Sanitation and Universal Precautions", not dated, included the following: Washing with soap is the easiest and most effective way to prevent the spread of germs caregivers must wash their between residents as well as change their gloves. Never reuse gloves. The staff should use the basic principles of universal precautions such as gloves when coming in potential conflict with All employees having direct contact with clients/patients and facilities will observe universal precautions at all times. Procedure: 4. must be washed after removing gloves and immediately if contaminated with or other A tour of the facility was conducted on at 10:00 AM, A few of the residents were observed in the main dining room having coffee. The main dining area appeared dirty and not maintained. During the tour there was no observation of staff cleaning the facility. There were a large number of flies noted especially in the main dining area since there's a door that can open into the outside courtyard. In addition, even though there were sanitizer dispensers throughout the facility, there was no observation of staff or residents using them nor staff encouraging residents to clean On at 12:00 PM an observation of the	A 036		

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A 036	Continued From page 2 main dining room was conducted. The menu for the day was fish sticks and French fries, which some of the residents were observed eating them with their ; again, no instructions from the staff or encouragement for residents to wash their or use the sanitizers prior to dining. At around 12:10 PM, the administrator and surveyor exit the main dining room towards the outside courtyard. Upon exiting the dining area, a resident was sitting outside with her lunch, and her was dripping dense liquid/ . The Administrator went inside, found an aide and asked her to clean the resident's . The aide came outside with gloves on and took a napkin, cleaned the resident's , disposed of the napkin and gloves, opened the door and went inside, without using the sanitizer dispenser that was located near the door. During an interview conducted on at 2:13 PM with the Assistant Administrator/Dietary Manager who stated he has worked at the facility for 10 years. He was asked who is responsible for control education he stated he has requested someone to come in for an in-service but has not received any respond. He was asked for documentation. The assistant administrator provided an email dated that he sent to a representative at Vitas requesting control training. He was asked if the training was conducted and he stated no, then stated he would reach out to them again. He was then asked for prior control education documentation for all staff, however, was unable to provide documentation. During an interview conducted on at 2:30 PM with the Administrator, who stated she has worked at the facility since , . She	A 036		

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A 036	Continued From page 3 stated she has been in contact with the Department of Health to get the staff trained in control and prevention. She provided an email dated to the Florida Health Bureau of , ,, with an update that the outbreak had subsided and requesting on site education for the staff on prevention in an Assisted Living Facility (ALF). Starting on , the facility experienced a large number of residents with , ( ) issues and since then no documentation was presented to the surveyor that staff members received in-service education on control and prevention. Class III	A 036		
A 092	59A-36.012(1) FAC Food Service - General Responsibilities (1) GENERAL RESPONSIBILITIES. When food service is provided by the facility, the administrator, or an individual designated in writing by the administrator, must be responsible for total food services and the day-to-day supervision of food services staff. In addition, the following requirements apply: (a) If the designee is an individual who has not completed an approved assisted living facility core training course, such individual must complete the food and nutrition services module of the core training course before assuming responsibility for the facility's food service. The designee is not subject to the 1 hour in-service training in safe food handling practices. (b) If the designee is a certified food manager, certified dietary manager, registered or licensed dietitian, dietetic registered technician, or health	A 092		

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A 092	Continued From page 4 department sanitarian, the designee is exempt from the requirement to complete the food and nutrition services module of the core training course before assuming responsibility for the facility's food service as required in paragraph (1)(a) of this rule. (c) An administrator or designee must perform his or her duties in a safe and sanitary manner. (d) An administrator or designee must provide regular meals that meet the nutritional needs of residents, and therapeutic diets as ordered by the resident's health care provider for residents who require special diets. (e) An administrator or designee must comply with the food service continuing education requirements specified in rule 59A-36.011, F.A.C. This Statute or Rule is not met as evidenced by: Based on interviews, record reviews and observations, the facility failed to implement procedures to establish and maintain a safe and sanitary kitchen environment and to ensure the prevention of foodborne illnesses which has the potential to affect 88 of 88 residents with 2 residents testing positive for Norovirus ( ). The findings included: During the kitchen tour conducted on at 11:45 AM, accompanied by the Dietary Manager ( ), the following was observed and noted: 1. There was a trash/garbage container without a lid sitting within two of the stove where food was being cooked and served. The trash container must be covered to prevent the potential of food borne contamination and illness. 2. There was presence of insects (live cockroach) on the spice container metal rack, photographic evidence obtained. The spice containers were	A 092		

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A 092	Continued From page 5 soiled, and the metal rack was rusted, dirty with brown-like substance. 3. The sink in the kitchen had dirty pots and pans which were filled with water, unsure if it was from breakfast or lunch. 4. The door leading into the dry food pantry was heavily soiled, especially around the door handle, photographic evidence obtained. 5. The walls of the food pantry were in disrepair and had streaks of black-like substance in a few areas including where the dried cereal containers were located, photographic evidence obtained. Further observation revealed some of the food cans were dented. 6. The three metal racks in the food pantry were extremely rusted, and had dry dirt attached to the metal shelving, photographic evidence obtained. There were containers of food unlabeled and not dated. 7. The walk-in refrigerator had two large metal racks which were also extremely rusted and had dry dirt and brown-like substances attached to the shelving. There were juices and water in pitchers undated, unsure when they were prepared. Further observation revealed most of the food products that had been opened were not dated, including pickle jars, and mayonnaise. The walls were dirty and there were streaks of black mold-like substances on the walls; in addition, sitting near the wall was an opened expired mustard jar that had black mold-like substances on the outer part and top of the jar, photographic evidence obtained. This was pointed out to the , which he immediately removed from the refrigerator. 8. In the walk-in refrigerator there was a container of cabbage, which did not have a delivery date and some of the cabbages had turned yellow. 9. Inspection of the walk-in freezer revealed very sticky and rusted floor. Further observation	A 092		

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A 092	Continued From page 6 revealed ice built up on wall that ran from the top shelf to the floor and by the door, photographic evidence obtained. In addition, there were two boxes lying on the freezer floor. Record review of the most recent Department of Health routine inspection dated revealed the following violation comments: Violation #13: canned food (apple sauce) with dents on hermetic seal, food adulterated. Removed dented cans provide intact canned food without dents on hermetic seal. Can was discarded. Corrected on site. Code reference:64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered. Violation #39: store food (ice cream) in (walk-in freezer) not covered/exposed to splash/dust. Cover food to prevent contamination. Ice cream was discarded. Corrected on site. Code reference: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor. Violation #47: extensive ice buildup in walk-in freezer. Freezer located in of kitchen. Repair freezer to stop ice buildup. Code reference: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair. During an interview conducted on at 1:13 PM with Staff A, dietary aide, who stated she has worked at the facility since 2015. She stated they are to wash their and wear gloves when serving meals. She also stated the kitchen is cleaned after each meal. She noted that a couple of weeks ago, the menu was changed because some residents were experiencing and other symptoms. She was then asked about cockroaches if she had seen them	A 092		

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A 092	Continued From page 7 prior to today, she did not want to respond. She was asked if she has seen pest control personnel in the kitchen, she stated no. Staff B, dietary aide, who has worked at the facility since 2020, was standing next to Staff A. She agreed with Staff A, they are to wash their and clean up after meals. She stated some of the dishes must be washed by because there's only one dish washer. During an interview conducted on at 1:21 PM with Staff C, Cook, who stated he has worked at the facility for 2 years. He stated he works 3 ½ days a week and there's another cook who works the other days. He stated the kitchen staff is responsible for labeling the food once they open the containers. He stated he cleans the stove and the vent above the stove; as well as sweeping the floors and he helps to do the dishes as well since there's only one dish washer. He was asked who does inspection of the kitchen to make sure it is kept clean and safe, he stated the assistant administrator. At this time, Staff C was shown all the safe and sanitary concerns in the kitchen, in which he answered that all opened containers should be dated, and he labels the food he opens. Then he noted that the rusted metal racks were discussed with management, but they have not been replaced. He stated he put the boxes of the fish sticks and French fries , they should not have been on the floor. He confirmed management is aware of the walk-in freezer ice buildup. When asked about the dirty walls, dirty pantry door, doorknob and the soiled spice containers, he stated maintenance is responsible for painting the walls and fixing any walls; however, Staff C did not address the soiled spice containers or the dirty pantry door. During a kitchen tour and an interview conducted	A 092		

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A 092	Continued From page 8 on at 1:38 PM with the administrator who stated she has worked at the facility for since . . She stated she has not had a chance to tour the kitchen because she has been concentrating on getting the residents checked and cared for. She was shown all the issues in the kitchen. She stated that the assistant administrator is the dietary manager and he oversees the kitchen, so she was not worried about the kitchen. During an interview conducted on 2:13 PM, with the assistant administrator/ , who stated he has worked at the facility for 10 years. He was asked what his responsibilities were, he stated he does payroll and is responsible for the kitchen and food safety. He stated the kitchen staff are to clean after each meal, sweep the floors and clean to get ready for the next meal. He also stated that it is the cook's responsibility to check expiration dates. The cook and maintenance staff are in the facility during food deliveries; however, the cook is in charge and responsible for the dates. He was asked if he inspects the kitchen, he stated he does and the last time was last week. He stated he checks on the staff, checks temperatures, checks the labels and if food shelves are aligned correctly. He was asked was the dirty mustard jar that was found in the refrigerator today, there last week; he stated he doesn't recall, but he does not think that the mustard was used for any meal. He was asked about the ice buildup in the freezer and the rusted metal racks in the pantry, he stated management is aware and he's just waiting to hear from them. He then stated he has been busy, but the jar of mustard has been removed, and he called pest control to come in tomorrow regarding the cockroach in the kitchen.	A 092		

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A 092	Continued From page 9 Class III	A 092		