

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>105296</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>09/04/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>CROSS POINTE CARE CENTER</b>		STREET ADDRESS, CITY, STATE, ZIP <b>440 PHIPPEN WAITERS ROAD DANIA BEACH, FL 33004</b>	
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  <b>Level of harm</b> - Minimal harm or potential for actual harm  <b>Residents Affected</b> - Few	<p><b>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</b></p> <p>Based on observation, staff interviews and record review, the facility failed to keep food safety requirements in accordance with professional standards of food service safety, that included: labeling and dating food items in the refrigerators, and assuring that the sanitation buckets are maintained at the correct chemical concentration. The findings included: Review of the facility's policy titled Food Receiving and Storage revised December 2008, documented all foods stored in the refrigerator will be labeled, dated, and covered. A tour of the main kitchen was conducted on 9/4/20 at 10:07 AM accompanied by the facility's cook, the following observations were made: The reach in refrigerator named M3 Turbo Air Freezer had the following food items that were not dated and/or not labeled: two bags of chicken cutlet, 1 bag of chopped unidentified meat, 1 bag of unidentified meat patty and a 36 ounces lemon meringue pie. The walk in refrigerator had the following noted: a 5 pound (1/2 package) fully cooked buffet ham that was partially opened and not covered leaking into an open container, a package of cheese that was dated but not labeled, a large bag of unidentified food item that had an expiration date of 08/17/20, a plastic container of cheese slices with an expiration date of 08/31/20, and the bottom of the racks were rusty. The main food production area had a clear, yellow unidentifiable liquid that was stored in an old milk container underneath the food preparation table. Closer observation revealed it had a sign on the container saying, do not drink. Other observations showed personal items such as water bottles and a pair of eyeglasses on the preparation table. An observation of a white refrigerator by the tray line revealed small mayonnaise containers that were not dated or labeled, personal food items that were dated but not labeled and the inside temperature was 50 degrees Fahrenheit and not the recommended 40 degrees Fahrenheit and below. Staff P, Facility Cook, was asked to test the chemical concentration for two sanitation red buckets that were in the production food area. She was observed using the facility's Hydriion testing strips. Further observation showed that the results tested as parts per million did not show the chemical concentration to be within normal limits. The test strip has a range of 0 - 800, and the result was 0 (zero). When asked as to how often she replaced the solution in the buckets she said after every cleaning of surfaces. She further acknowledged that the testing strips results are not within normal limits. A large round pan that was oily to the touch with unidentified dark substance, that was coated all around it. Observation of the dry storage area revealed the floor underneath the storage area had debris and a dead insect as well. In an interview conducted on 09/04/20 at 10:30 AM, Staff P, Facility Cook, was asked why some of the food items were not labeled and dated. She stated that food items are usually labeled and dated and that she did not know why these food items were missing labels with names and expiration dates. When asked about chemical concentration test strips, Staff P stated that she did not know how to properly use test strips and stated, maybe they go in for 15-30 seconds. When asked about sanitation training, Staff P stated that she received training from her supervisor. During an interview conducted on 9/4/20 at 2:05 PM, the Dietary Manager stated the cooks are responsible for labeling and dating food items and that he assumes overall responsibility for the labeling and dating of food items. He further stated that he is constantly reminding kitchen staff of safe food handling practices.</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.