

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 105352	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/14/2026
NAME OF PROVIDER OR SUPPLIER Vivo Healthcare Sebring		STREET ADDRESS, CITY, STATE, ZIP CODE 3011 Kenilworth Blvd Sebring, FL 33870	
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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interviews and record review the facility failed to store food in accordance with professional standards for food safety, related to label and dating opened items, discarding items that were expired and not discarding items covered in bio-growth, in one of one walk-in cooler. Findings Included: During an observation of the walk-in cooler on 04/13/2026 at 10:53 a.m. the following was observed: A box of individually wrapped butter was found open, with butter smeared on the box and at least two of the individually wrapped blocks were open, exposing the butter. The box and the individual blocks were not dated/labeled. A produce box containing green bell peppers. Inside the box were approximately a dozen peppers with black circles on the surface that had a fuzzy black and white bio growth, and two of the peppers had a fuzzy white blue/green substance on the pepper. A produce box containing approximately 10 heads of cabbage. The cabbage heads had black spots all over the circumference of the head. A box of turkey franks that was open, exposing the franks. During an observation on 04/13/2026 at 10:55 a.m., a metal rack was observed to have small black winged pests flying around a box of bananas. The bananas observed were soft to the touch leaving indents where touched, and several had split skin exposing the flesh of the banana. During an interview on 04/13/2026 at 12:30 p.m., the Dietary Manager stated we check the date of the food in the walk-in cooler as we put away stock. We complete a weekly walk-through checking for outdated items. The items are added to the walk in, and a date is added for the date we received the item. We add another date when we open the item. We do not add an end date for the freezer or the fridge. Food is never in the walk in for long, so we do not need an end date. She reviewed the photographic evidence of the items in the walk-in fridge and stated the bell peppers do have some spots on them. I will discard them now. The box with the yellow/white cream should not be stored like that. We do thaw the hot dogs in the walk in, they are good for three days, the box has a received date and an open date. The bananas would have come in on Thursday. I checked them this morning because they were firm at that time. The cabbage has old leaves. We have a time with produce here. All open food items should be labeled and dated when opened, discarded three days after opening. No items should be stored without a cover, except the produce. During an interview on 04/14/2026 at 12:56 p.m., the Nursing Home Administrator stated I would expect the produce to be discarded if it shows signs of going bad. I would think that items in the fridge should have an open date and an expiration date so that everyone knows when the food needs to be discarded by. When checking temperatures of food, I would expect the food to be at the correct temperature where it is safe to serve at. All food should be tempted even if we're adding it to the steam table. Review of the facility policy titled food safety requirements dated 9/20/23 revealed policy it is the policy of this facility to procure food from sources of proved or considered satisfactory by federal, state and local authorities. Food will also be stored, prepared, disturbed distributed and served in accordance with professional standards for future service safety. b. Storage of food in a manner that helps prevent deterioration or contamination of the food, including from growth of microorganisms. C. Preparation of food including fine, cooking, cooling, holding and reheating. 3. Facility staff shall inspect all food, food products, and beverages for safe transport and quality upon delivery receipt and ensure timely and proper storage. A. Follow contract (continued on next page)		

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.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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Department of Health & Human Services
Centers for Medicare & Medicaid Services

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	vendor procedures when food arrives damaged or concerns are noted remove these foods from use. B. Dry food storage keeps foods beverages and a clean, dry area off the floor and clear of stealing sprinklers, sewer waste disposal pipes and vents.c. Refrigerated storage foods that require refrigeration shall be refrigerated immediately upon receipt or placed in freezer, whichever is applicable practices to mean seems safe for refrigerated storage includes: monitoring food temperatures and functioning the refrigeration equipment daily. Labeling dating and monitoring refrigerated food include but not limited to leftovers so used by the use by date, or frozen when applicable discarded and keeping foods covered or in tight containers.		