

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 105371	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/03/2026
NAME OF PROVIDER OR SUPPLIER St Johns Nursing Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3075 NW 35th Ave Lauderdale Lakes, FL 33311	

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)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<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 observations and interviews, the facility failed to provide food to residents in a safe and sanitary method. This had the potential to affect 154 residents. The findings included: A tour of the kitchen was conducted on 03/03/26 at 8:50 AM, accompanied by the Kitchen Supervisor upon entering the kitchen. At approximately 9:30 AM, the Kitchen Manager joined the surveyor and the Kitchen Supervisor. At approximately 10:30 AM, the Director of Food and Nutrition Services joined the surveyor, the Kitchen Supervisor, and the Kitchen Manager, on the tour of the kitchen. The following was observed: a. Upon entering the kitchen, a tall gray garbage bin close to the Vulcan stove had an open lid. The staff quickly closed the lid. Regulations mandate that the garbage should be maintained with a closed lid. During a later observation of the garbage bin with an open lid, the Director of Food and Nutrition Services was asked if the lid was left open for convenience. It was observed that there was no garbage bin close to the hand-washing area. The Director of Food and Nutrition Services said that they didn't leave it open for convenience. He said that the lid should have been closed. b. Two red buckets of solution were identified as sanitizing solution. The first bucket (bucket #1) was located close to the shelf of bananas. The Kitchen Supervisor was asked to test the concentration of the solution with a test strip. The tip of the strip remained yellow. That was the same color as the tips of the strips were when they were in the plastic vial, unused. The Director of Food and Nutrition services was asked to test a red bucket (bucket #2) of solution that was near the pot washing station. After he held the strip in the solution for approximately 10 seconds, the tip of the strip remained yellow. The test strips should have turned a green-blue color to indicate the concentration of quaternary ammonium (sanitizer). The yellow color indicated that there was no sanitizer added to the water in the bucket. The Kitchen Supervisor and the Director of Food and Nutrition Services agreed with this finding. c. The plastic bin that housed the bananas had small round beige pieces of debris on the bottom. There was also a small piece of white paper, and brown/black debris on its' surface. A piece of hair was on the plastic close to the bananas. The Kitchen Supervisor agreed with this finding. d. In the pot washing room, a garbage bin was located very close to the mixer. The mixer should be maintained in a clean area away from garbage. The Kitchen Supervisor agreed with this finding. e. Three Air Conditioning vents located above the tray line had caked on dark gray matter on the vent. The dark gray substance extended to the area surrounding the vents on the ceiling. The Kitchen Supervisor agreed with this finding. f. Ricotta cheese in the walk-in refrigerator was expired. The manufacturer's expiration date was 02/01/26. Clusters of dark black-green spots were on the exterior, top portion of the plastic container. The Kitchen Supervisor agreed with this finding. g. The walk-in refrigerator had a 12-pound container of chocolate frosting on a shelf. The frosting was expired. The expiration date was 01/31/26. The plastic container of chocolate frosting was open. A thick green substance was on the exterior of the container along the deep grooves of the container. Clusters of the green matter was observed. The Kitchen Supervisor agreed with this finding. h. The walk-in refrigerator had a plastic container filled with pureed pumpkin. The label listed the date it was prepared was 02/04/26. The use-by date written on the label was 02/11/26. [NAME] spherical matter with spore-like projections was visible on the top layer of the pumpkin. The Kitchen Supervisor (continued on next page)</p>

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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>agreed with this finding. i. The walk-in refrigerator had a plastic container with a piece of beef with no date on it. The Kitchen Manager said that it must have been left-over. He did not know how long it was in the refrigerator. j. The juice machine had a build-up of pink and yellow-orange stuck-on residue. The Director of Food and Nutrition Services agreed with this finding. k. The Vulcan tilt skillet handle and oven temperature knob had thick yellow-brown residue in all of the gloves and depressions. [NAME] particles were on the surface of the skillet. The Kitchen Supervisor agreed with this finding. l. The grille, located to the right of the tilt skillet, had yellow and yellow-brown remnants of food on the cooking surface, the metal borders of the grille, and the backsplash border behind the grill. The cook was asked when the last time the grille was used. She said yesterday. The Kitchen Supervisor agreed with this finding. m. Remnants of food, (yellow, beige, black, and red), were on the surface of the counter in between the counter and the grille. The Kitchen Supervisor agreed with this finding. n. The Vulcan oven had dried on yellow-brown liquid on the metal ledge that was seen when the door was opened. The interior of the oven door was covered with brown residue. The floor of the interior of the oven had a build-up of black residue. The Director of Food and Nutrition Services was asked how often the ovens were cleaned. He said they were cleaned weekly and then they are cleaned more often for incidents of spills. He said that the spill should have been cleaned. o. The cans stored in the dry goods storage room had white granules on top of them. One of the cans of evaporated milk was dented. Dented cans should be separated away from cans that are used in cooking. The Kitchen Supervisor agreed with this finding. p. The floor of the dry goods storage room had stuck on brown-black residue. q. Tube shaped pasta was on the floor in the corner surrounding a wheel that supported the shelving fixture. r. The shelf fixture had evidence of spillage. Yellow-brown stuck-on residue was on the shelves. Dried-on drippings were observed. The Kitchen Supervisor agreed with this finding. s. Two plastic containers of ice cream toppings were expired. The expiration date on the handwritten label was 10/20/25. The container of the beige, crunchy-looking topping, was opened. The Director of Food and Nutrition Services agreed that they should have been thrown out. t. The Turbo-Air reach in refrigerator had a case of Mighty shakes that were not frozen. The box had the words Keep Frozen printed on it. It was dated 01/31/26. When asked how long the Mighty shakes were in the refrigerator, the Director of Food and Nutrition, and the Kitchen Supervisor did not know how long it was there. During an interview with the Kitchen Supervisor on 03/03/26 at 5:00 PM, he said that the box of Mighty shakes was thrown out. They knew it shouldn't have been in the refrigerator. u. The muffin pans had rust colored debris, and white residue. Food particles were on the muffin pans. The Kitchen Supervisor agreed with this finding. v. The slicing machine had a dead roach on it. The slicer was on a shelf with other frying pans. A bottle of disinfectant spray was next to the slicer. Cleaning products should be stored away from foods and cooking apparatus. The Kitchen Supervisor agreed with this finding. w. The Rubbermaid containers of sugar, lentils, and dried peas located under the counter in the cooking area were sticky to the touch. The supervisor washed hands after touching the handle of the bins. Yellow and brown residue was on the exterior of the containers. x. The exterior top of the Vevor rolling toaster had a dried-on spill of a dark brown greasy substance. The Director of Food and Nutrition Services agreed with this finding. y. The Amana microwave had a build-up of yellow-brown residue on the interior of the door, and on its' upper interior surface. The Director of Food and Nutrition Services agreed with this finding. z. A plastic bag of personal instant coffee was on the lower shelf of the food production area. The Kitchen Supervisor agreed with this finding.</p>		