

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  106110	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  12/03/2025
NAME OF PROVIDER OR SUPPLIER  Childrens Comprehensive Care Center Inc		STREET ADDRESS, CITY, STATE, ZIP CODE  200 SE 19th Avenue Pompano Beach, FL 33060	

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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> 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 4 residents on oral diets. The facility had 4 residents on the date of the survey who ate food orally. The findings included: An initial tour of the kitchen was conducted at 9:25 AM accompanied by the cook. When asked how many people she cooked for, she said she cooked for 4 residents at the Children's Comprehensive Care Center. The following was observed inside the True brand reach-in refrigerator: 1. The [NAME] Chicken Broth had no date written on the box to show the date that the broth was opened. When the cook was asked for how long the item was safe to serve, she showed the surveyor the expiration date on the box. She was not aware that there was printed information on the side of the box that stated the broth must be used within 14 days after the carton had been opened. 2. The Fruit Salad and container of Turkey Bacon had spilled dark yellow liquid on top of the containers. a. A container of fruit cocktail had approximately 2-3 oz of yellow fluid on top of the cover of the container. b. The package of turkey bacon that was dated 11/20 had approximately 8 slices of bacon remaining in the package. The package was inside a metal square container and covered with plastic wrap. Dark yellow liquid was on top of the plastic wrap. The sell by date marked on the package by the manufacturer was 11/22/25. The bacon was expired. The cook agreed with this finding. 3. The lowest level inside the refrigerator housed 3 open crates of eggs, a container of fruit salad, and containers of liquid eggs. Two eggs were broken. White, brown, and yellow residue was observed on the lowest level inside the refrigerator. Debris was lodged into the folds of the gaskets on the interior of the right door. 4. A metal container of sliced lemons was dated 10/30/25. The lemons had brown and green/gray edges. The cook was in agreement with this finding. She threw them into the garbage. 5. The [NAME] Mayonnaise had no date marked on it to show when it was opened. When the cook was asked for how long the Mayonnaise was good to serve, she answered: I don't know. I don't see a date on this. The following was observed in the kitchen, not in the refrigerator: 6. The can opener attached to the table top had brown debris on the triangular metal part used to puncture cans. 7. The exterior of the plastic spice containers had orange, brown, and white colored residue. When the cook was asked what she thought it was from she said that it was from picking up the spice containers when there was food on the cook's hands/gloves. She agreed that this was not a sanitary method because it promoted the risk of food contamination with bacteria. 8. The dry goods room had a plastic bin with single servings on peanut butter containers. The plastic bin had brown, black, white, and silver debris on the interior of the container. The Kitchen Supervisor agreed with this finding. 9. The left back corner of the floor in the dry goods storage room, under the shelves, had brown dried liquid. Several particles of a dried cream of wheat type substance, and potato chips, and fruit cups were on the floor under the shelves closest to the dry storage room's entry door. 10. The Southbend right oven had brown residue on the portion of the oven above the handle. The metal knobs had an accumulation of brown, black, and yellow residue. Photographic Evidence Obtained.</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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