

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 686124	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/07/2025
NAME OF PROVIDER OR SUPPLIER Harmony Health Center		STREET ADDRESS, CITY, STATE, ZIP CODE 9820 N Kendall Drive Miami, FL 33176	
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 - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interview and review, the facility failed to store dry foods in accordance with professional standards for food service safety, ensure cold food/dessert was at correct temperature for consumption and failed to ensure facility staff were wearing hair restraints in the kitchen. This has the potential to affect thirty-one (31) residents on thickened liquids, and 91 residents on regular diets out of one hundred and ninety-six (196) residents residing in the facility at the time of the survey. The findings include. On 8/4/25 at 8:22 AM during the initial kitchen observational tour with the Dietary Manager, two 46-ounce Ready Care Thickened Orange Juice Cartons were found to be expired, dated 03/2025 in the dry storage room. Interview on 8/4/25 at 8:30 AM the Dietary Manager revealed, two kitchen staff complete rotation of the items/foods in the dry storage room; every Monday; and stated: I will dispose of these items (two 46-ounce carton of thickened Orange Juice) in the garbage because of the items being outside of their expiration date. On 08/04/25 starting at 11:10 AM during the Tray Line Observation with Dietary Manager. Three Mixed Fruit Cocktail Desserts was sampled for temperature; the recorded temperatures for the three samples was 46 degrees Fahrenheit (F). The Dietary Manager placed the mixed fruit dessert tray in the walk-in refrigerator and stated he will not use the tray of desserts until the temperature is rechecked, and the Fruit Cocktail desserts temperature are lower than 40F and in the future, he will place dry storage Fruit Cocktail cans in the refrigerator a day prior to serving to ensure the temperature is below 40F at serving time. During an additional kitchen observation on 08/05/2025 at 8:25 AM, two Maintenance/construction staff were observed in the kitchen with no hairnets on and conversing with the Dietary Manager. Interview on 08/05/2025 at 8:38 AM, the Dietary Manager revealed hair nets at every entrance door to the kitchen and acknowledged the identified concerns related to the maintenance/construction staff not wearing hairnets in the kitchen. Review of the facility policy and procedure titled Food Storage Policy and Procedure dated March 2022 states: Foods shall be received and stored in a manner that complies with safe food handling.		

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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