

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALC000334	(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING	(X3) DATE SURVEY COMPLETED 08/08/2025
NAME OF PROVIDER OR SUPPLIER CELEBRATION VILLAGE FORSYTH		STREET ADDRESS, CITY, STATE, ZIP CODE 3000 CELEBRATION BOULEVARD SUWANEE, GA 30024	
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{0000}	Initial Comments. The purpose of this survey was to conduct a compliance inspection and investigate intake #GA50004201. The investigation started on 8/5/25, an onsite visit was made on 8/5/25, and the investigation was completed on 8/7/25.		
{2110} SS= D	<p>111-8-63-.21(6) Duties of Food Service Manager.</p> <p>Duties of Food Service Manager. The person designated by the assisted living community as being responsible for managing the preparation of meals for the residents must enforce safe food handling practices which address basic food safety, hygiene, cross contamination, time and temperature requirements and sanitation with staff and residents.</p> <p>This REQUIREMENT is not met as evidenced by: >>>> Based on observation, interview and record review, the facility failed to ensure safe food handling practices that ensured food safety, hygiene and sanitation practices were maintained by all staff.</p> <p>The findings included:</p> <p>A review of the facility Executive Chef job description revised 4/1/2021 essential functions included "responsible for dietary department in all its aspects, maintains a safe and sanitary dietary department, directs and instruct dietary personnel...Serv-Safe Certification required."</p>		

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	<p>A review of the facility Cook job description revised 4/1/2021 included essential functions such as, "label, date, and properly store all foods."</p> <p>A review of the facility Dining Services Utility job description revised 4/1/2021 included in the summary of duties, was to operate and maintain an automated dishwasher. essential functions included operates, assembles, disassembles, cleans and de-limes dishwasher...follows proper infection control techniques including cleaning, storage and food handling... assists to maintain a clean, safe and sanitary kitchen at all times...assess problems and breakdowns of the dish machine.</p> <p>During a tour of the kitchen on 8/5/25 at 9:40 a.m., multiple kitchen staff were observed without hair nets in the food preparation area of the kitchen.</p> <p>Staff BB verified the cut up watermelon sitting on the counter was only partially covered, and dated 7/30/25. Staff BB stated that should have been disposed of. There was no date on covered muffins or pitchers of beverages. Staff BB confirmed the uncovered coleslaw and meat in the cooler should have been covered and dated as well.</p> <p>At 9:53 a.m., staff were observed operating the dishwasher while a red light was blinking which indicated the dishwasher detergent was empty. Staff BB stated</p>		

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	<p>the dishwasher had been operating without trouble this morning.</p> <p>During an interview, Staff BB stated on 8/5/25 at 9:55 a.m., he/she was unaware the dishwasher was being operated without detergent. Staff BB checked the detergent container and confirmed it was empty.</p> <p>During an interview on 8/5/25 at 5:10 p.m., Staff A stated Staff BB was responsible for training the kitchen staff in safe food handling practices, hygiene, and sanitation but had not yet completed the "Serve-Safe" training. Staff A stated, Staff BB would be scheduled to complete the "Serve-Safe" Certification course.</p> <p>The failure to maintain safe food handling and sanitation practices has the potential to cause serious health consequences including foodborne illness outbreaks including but not limited to salmonella, E. coli, and norovirus for high risk groups such as the elderly.</p>		

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