

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055060	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/14/2025
NAME OF PROVIDER OR SUPPLIER Westwood Post Acute Care		STREET ADDRESS, CITY, STATE, ZIP CODE 12121 Santa Monica Boulevard Los Angeles, CA 90025	

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 0801 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, including a qualified dietician. (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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<p>F 0801</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>AMENDEDBased on observation and interview in the facility failed to ensure:1. The kitchen stove top did not have dried food and debris.2. Food was labelled and/or dated.This deficient practice had the potential to result in food borne illness to residents who consumed food prepared by the facility.Findings:During an observation and concurrent interview in the facility kitchen with the Dietary Supervisor (DS) and Dietary [NAME] (DC) 1 on 11/4/25 at 10:20 a.m., the following were observed.1. The kitchen stove top with dried food and debris.2. The refrigerator was noted with unlabeled and undated slices of cheese, a large container of egg salad, and a large container of tuna.During the same observation and interview, the DC initially stated that he had not started preparing lunch for the residents. When asked to open the oven for cleanliness inspection, the surveyor and the DS observed that the oven was set at 250 degrees and two large pans of partially cooked chicken and zucchini inside the oven. The DC stated he was not cooking the chicken and zucchini but was just storing the chicken and zucchini in the oven at 250 degrees. The DC then removed the chicken and zucchini from the oven and placed them on top of the stove. The DC stated he had all the ingredients; however, he did not follow the menu or the recipe to prepare the chicken and zucchini for lunch. The DC became very angry and started slamming the large hot pans of chicken and zucchini on top of the stove, returned the large hot pans of chicken and zucchini in the oven, and then slammed both oven doors loudly and forcefully. The surveyor exited the kitchen for safety concerns.During an observation, interview, and concurrent record review on 11/4/25 at 10:55 a.m., the facility menu and recipe for the day were reviewed. DS stated the DC is supposed to follow food recipes and menus daily unless the DS approves the change. DS stated not following recipes, can result in incorrect food preparation, too salty food, or food not tasting good which can cause the residents to not enjoy foods or consume foods they do not like.During an interview on 11/4/25 at 11:19 a.m., the Dietician stated dietary cooks are supposed to follow food menus daily unless the facility does not have the food item or not a seasonal food item. The Dietician stated the cooks can make changes when necessary but must have permission from the DS. The Dietician stated that any potential hazardous foods such as tuna, egg salad, and cheese, are supposed to be labelled and dated when prepared. The Dietician stated the residents can get very sick if the food is not properly prepared, stored and labeled.During an interview on 11/4/25 at 11:25 a.m., the Administrator (ADMIN) apologized for the DC actions stated that the DC was sent home for the day, on 11/4/25.During an interview and concurrent record review with Director of Staff Development (DSS) on 11/4/25 at 3:49 p.m., Dietary [NAME] (DC) 1 and DC 2 employee files were reviewed. Dietary Tray Line (kitchen staff) date of hire is 4/13/2023, and Dietary Aide (kitchen staff) date of hire is 7/12/2019, There were no annual competencies and annual performance evaluations for DC 1, DC 2, Dietary Tray Line, and Dietary Aide. DSD stated all employees should have annual competencies and performance evaluations to ensure the staff is capable to efficiently and competently perform their job to and to prevent the residents from getting sick as a result of food being prepared in the kitchen.A review of the facility policy and procedures (P&P) titled Menu with a review date of 3/21/25, indicated, Purpose: To ensure that the facility provides meals to residents that meet the requirements of the food and Nutrition Board of the National Academy of Sciences. Procedure: B. When a substitution is requested, the substitution item should be:iii. Reviewed by the Dietary Manager and Dietitian for per the diet order; and will. Daily menus and Substitution Lists are maintained by the Dietary Manager in accordance with state regulations.A review of the facility P&P titled Standardized Recipes with a review date of 3/21/25, indicated, Purpose: To provide the dietary department with guidelines for the use of standardized recipes. Policy: food prepared and served by the dietary department will utilize standardized recipes. Procedure: V. The Dietary Manager or designee will monitor and routinely verify the recipes used by the cooks.A review of the facility P&P titled Staff Competency or skills Checks dated 3/21/25, indicated, Purpose: The purpose of completing competency evaluations or skills checks is to determine knowledge and/or performance of assigned responsibilities based on standard of practice, policy and procedure and regulatory requirement. Policy: Competency evaluations or skills checks will be performed upon hire during 90-day probation period, annually, anytime a new procedure is introduced and as needed. Procedure: IV. The annual evaluation of an employee will include skills checks and or competency evaluation.</p>		