

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 12/15/2025
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)
<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>Based on observation, record review and interview the facility failed to remove expired food from refrigerator as per their policy. This deficient practice had the potential to cause food borne illness. During an observation on 12/15/2025 at 1:46 p.m., in the refrigerator, there was a bin of tomatoes with a use by date of 12/12/2025 and a bin of wilted (limp) celery with no date. During a review of the produce storage guidelines, the guidelines indicated tomatoes can be stored for 1 week at room temperature and celery can be stored in the refrigerator for one week. During an interview on 12/15/2025 at 1:48 p.m. with the dietary supervisor (DS), the DS stated all deliveries are labeled upon receipt and should be disposed of past the use by date. During a review of the facility policy and procedure (P&P) titled, Food Storage and Handling, revised 2/2024, the P&P indicated { } Fresh vegetable storage a. Fresh vegetables should be checked and sorted for ripeness b. Store at a room temperature of 41 degrees or less c. Unwashed produce should not be placed in the refrigerator near prepared foods d. Fresh vegetables should be ordered and delivered frequently to ensure freshness e. Label and date all food items f. Rotate vegetables so that the oldest produce is used first.</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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