

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055199	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/27/2026
NAME OF PROVIDER OR SUPPLIER Horizon Health & Subacute Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3034 E Herndon Fresno, CA 93720	

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 - Some</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, interview and record review the facility failed to ensure food equipment was properly cleaned and sanitized for 8 of 8 sampled residents (Resident 1, 2, 3, 4, 5, 6, 7, 8) when the popcorn machine had a piece of popcorn on the kettle lid, black and brown buildup on the lid, rim, and kettle exterior. This failure had the potential risk for residents to consume popcorn prepared using contaminated equipment, which could result in cross-contamination (the transfer of harmful substances or pathogens to food via inadequately cleaned food contact surfaces). During a concurrent observation and interview on 2/26/26 at 1:28 pm with the Activity Assistant (AA) 1 and the Activity Director (AD) in the malt shop, the door was open and a posted sign indicated the malt shop hours were 2pm-3pm daily. A locked popcorn cart with transparent plastic sides featured a metal rod that ran from the center of its roof to a shiny silver kettle situated inside. The kettle had a lid that was darkened with uneven black and brown residue. A white popcorn fragment rested on the kettle lid beside the connecting rod. The rim under the kettle lid was stained with patchy black and brown residue, leaving some silver exposed. Black and brown residue covered the outside of the kettle. AA 1 stated the popcorn machine was cleaned after each use with a sponge and water then locked. AA1 and the AD stated the popcorn machine was not clean as it had a piece of popcorn on the lid and there was black and brown residue. AA 1 stated the popcorn machine was cleaned by the activity staff and only the activity staff had the code for the popcorn machine lock. AA 1 and AD stated food could become contaminated if prepared in dirty equipment and could be unsafe to serve for residents. During an interview on 2/27/26 at 1:20 pm with AA4 in the conference room, AA4 stated that staff cleaned the popcorn machine after every use. AA4 stated their previous supervisor told them to clean the popcorn machine with water and a brown disposable napkin from the malt shop. AA 4 stated they would wipe the kettle and lid, but believed chemicals would be needed to clean the oily kettle. AA4 stated residue likely remained on the kettle, as thorough scrubbing would be required to remove it completely. AA4 stated maintaining the cleanliness of the popcorn machine was crucial, as bacteria could cause residents to experience stomach upset. AA 4 specified that the interior, bottom, and all areas in contact with the popcorn must be kept clean. During a phone interview on 3/6/26 at 10:02 am with the Dietary Manager Assistant (DMA), the DMA stated the popcorn machine should be cleaned after every use to ensure it was clean. The DMA stated an unclean machine could pose an infection risk and make residents ill. The DMA said dirty pots or pans with residue would be discarded for infection control reasons. During a phone interview on 3/5/26 at 10:20 am with the Infection Preventionist (IP), the IP stated the popcorn machine should be cleaned per manufacturer's guidelines after each use. The IP stated following cleaning, the presence of black and brown residue on the kettle or popcorn pieces within the machine would not be expected. The IP stated the popcorn machine must be clean and bacteria could develop on food after two hours and potentially pose health risks to residents. During a review of the Popcorn Machine Manufacture's Instruction not</p> <p>(continued on next page)</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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055199	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/27/2026
NAME OF PROVIDER OR SUPPLIER Horizon Health & Subacute Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3034 E Herndon Fresno, CA 93720	
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 - Some	dated, the manual indicated Cleaning & Maintenance. Clean all surfaces with a dry or damp cloth or sponge. Advanced kettle cleaning technique 1. After the machine has completely cooled for several hours add up to 3/4 cup of hot water no detergents into the kettle. 2. Place a towel in the bottom of the unit with a large bowl on the top, make sure bowl is large enough to collect all water from the kettle. 3. Turn on STIR and KETTLE, then bring water to boil for one to two minutes. 4. Turn off STIR and KETTLE, wait a few minutes and carefully pour out water into bowl. Caution kettle and water will be hot. 5. Repeat two to three times for best results. During a review of the facility's policy and procedure (P&P) Food Preparation and Service dated 10/2017, the P&P indicated General Guidelines 1. Identification of Potential hazards in the food preparation process and adhering to critical control points can reduce the risk of food contamination and thereby minimize the risk of foodborne illnesses. 2. Cross contamination can occur when harmful substances are transferred to food by food contact services that are not adequately cleaned. Food Distribution and Service. 15. All food service equipment will be sanitized according to current guidelines and manufacturer's recommendations. During a review of the Activity Directors JD dated 2023, the JD indicated Safety and Sanitation. Monitor department personnel to assure that they are following established safety regulations in the use of equipment. Ensure that department work areas are maintained in a clean, sanitary, and safe manner. During a review of the Infection Preventionist Job Description (JD) dated 7/2016, the JD indicated the primary purpose of your job position is to plan, organize, develop, coordinate, and direct our infection prevention and control program and its activities in accordance with current federal, state, and local standards, guidelines, and regulations that govern such programs to ensure that an effective infection prevention and control program is maintained at all times. Monitor and address possible sources of infection within the facility including the environment. Assist in developing infection prevention and control procedures for the routine and terminal cleaning of equipment.		