STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	055341	A. Building B. Wing	01/13/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Gem Transitional	716 South Fair Oaks Ave Pasadena, CA 91105

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 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident. 47441 Based on observation, interview, and record review the facility failed to follow the menu and did not meet nutritional needs for 63 of 67 sampled residents on regular (diet with no restriction) and therapeutic diets (diet that controls certain food and nutrients) when [NAME] 1 did not follow the recipe for sauce and Cajun country rice. This failure had the potential to result in decrease food and nutrient intake resulting in unintended (not done on purpose) weight loss and increase blood pressure. Findings: During a review of the facility ' s recipe titled Recipe: Cajun Country Rice, dated 10/25/2024, the recipe indicated, Ingredients: margarine, onions, celery, green or red pepper, thyme and cayenne. During a review of the facility ' s recipe titled Recipe: Fish with Tarragon Sauce dated 10/25/2024, the recipe indicated, Sauce ingredients: margarine, onions, tarragon, salt, low sodium chicken broth, corn starch in water. During a review of the facility ' s daily cook ' s spreadsheet (a list containing types and amount of foods of what each diet type would receive) titled Winter Menus, dated 1/13/2025, the spreadsheet indicated residents on regular and modified textures would include the following in the meal tray: Fish fillet with tarragon sauce 3 ounces (oz, a unit of measurement). Tartar sauce 1 tablespoon (Tbsp, a household measurement). Cajun Country Rice #12 scoop (1/3 cup, [c, a household measurement]) Creamed spinach 1/2 c Sweet corn salad 1/2 c Fruit Bavarian cream 1 Milk 4 oz. (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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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	During a concurrent observation and interview on 1/13/2025 at 12:32 p.m. with the Dietary Supervisor (DS) in the facility kitchen, the test tray (a process of tasting, temping, and evaluating the quality of food) was observed. The Cajun rice did not have celery, diced red and green peppers and thyme. The DS stated the cook did not follow the recipe for Cajun rice since there was no celery, red and green peppers, and thyme added to the rice. The DS stated the tarragon sauce was too salty after tasting it. The DS stated the residents would complain about the taste and would not like the food if recipes were not followed and the food was too salty. The DS further stated residents would get less calories and could have weight loss if they do not eat as a potential outcome. During an interview on 1/13/2024 at 12:46 p.m. with [NAME] 1, [NAME] 1 stated he prepared the tarragon sauce using the recipe and used 48 and 8 servings for ingredients needed to put into the tarragon sauce. [NAME] 1 stated the tarragon sauce was too salty after tasting it. [NAME] 1 stated he used the following ingredients in preparing the tarragon sauce: Onion powder Tarragon Margarine Salt Regular chicken broth. Cook 1 stated the chicken broth was sometimes salty. [NAME] 1 did not use low sodium chicken broth and cornstarch in water, as indicated on the fish with tarragon sauce recipe. During a concurrent observation and interview on 1/13/2025 at 12:50 p.m. with [NAME] 1 and the DS, nutritional facts, undated, Chicken Flavored Soup Base label was reviewed. The label indicated, one (1) teaspoon of chicken base was 1250 milligrams (mg- a unit of measurement) of salt, and it was the first ingredient listed on the label. The DS stated the product was not a low sodium base and that residents ' may not eat the food because it was too salty. During an interview on 1/13/2025 at 12:54 p.m. with [NAME] 2, [NAME] 2 stated the tarragon sauce was too salty after tasting it and it would not be acceptable to serve to residents. During a review of the facility ' s P&P titled Food Preparation, dated 10/25/2024, the P&P indicated, Policy: Standardized recipes are the most effective tool for the control of food production quality, quantity, consistency, and cost. Residents have a right to expect the product to be the same quality each and every time it is served. Standardized recipes must be used for all food preparations. (1) Standardized recipes will be used for each item prepared as indicated on the menu. (2) Recipes should include: a. Name of the recipe b. Number of scoop and size of portions. c. List of ingredients. (continued on next page)

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F 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	d. Quantity of each ingredient e. Cooking time and temperature requirements f. Preparation steps g. HACCP- critical control points for food safety h. Guidelines for therapeutic and texture modified diets.

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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47441 Based on observation, interview, and record review, the facility failed to prepare food by methods that conserved flavor and appearance for breakfast when: Cook 1 did not follow the recipes for a. for tarragon sauce resulting to salty food product. b. Cajun rice affecting the flavors. These failures had a potential to result in 63 of 67 (including Resident 1 and Resident 2) unplanned weight loss. Findings: During a review of Resident 2 ' s Admission Record, the Admission Record indicated the facility admitted Resident 2 on 6/12/2023 with diagnoses including spinal stenosis (when space inside the backbone is too small), muscle wasting (thinning) and atrophy (loss of muscles) and chronic kidney disease (when the kidney becomes damaged overtime) During a review of Resident 2 ' s Physician Order Sheet, dated 6/12/2023, the Physician Order Sheet indicated a physician ' s order for regular diet (a diet with no restriction). During a review of Resident 2 ' s Minimum Data Set (MDS- a resident assessment tool), dated 12/6/2024, the MDS indicated Resident 2 usually made self-understood and understand others. The MDS further indicated Resident 2 required set-up and clean up assistance when eating (helper sets up or cleans up and resident completes activity). During an interview on 1/13/2025 at 11:42 a.m. with Resident 2, Resident 2 stated, he ordered food from outside sometimes since the food served at was terrible for lunch and dinner. Resident 2 stated the food presentation for lunch and dinner was gross. Resident 2 stated the chicken with sauce last night tasted so bad and bitter. Resident 2 stated the staff did not offer him a food substitute if he did not like the food, but Resident 2 would ask for a sandwich. During a review of Resident 1 ' s Admission Record, the Admission Record indicated the facility originally admitted Resident 1 on 5/30/2023 and readmitted the resident on 4/23/2024 with diagnoses including spinal stenosis, muscle wasting and atrophy and gastro-esophageal reflux disease (a common condition in which stomach contents move up into the esophagus [a muscular tube through which food passes from the throat to the stomach]). During a review of Resident 1 ' s Physician Order Sheet, dated 4/23/2024, the Physician Order Sheet indicated a physician ' s order for regular diet (a diet with no restriction). (continued on next page)

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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	During a review of the facility ' s resident council meeting minutes dated 9/24/2024, the document indicated, Resident 1 orders more food from the outside as there was no solution for the food to be good in the facility. The minutes indicated Resident 1 was served raw fish and asked the staff to cook the fish again but it was served to her burnt. During a review of Resident 1 ' s progress notes, dated 9/5/2024 and 10/21/2024, the progress notes indicated, Resident 1 did not like to eat food coming from the kitchen and prefers to buy food from outside. During a review of Resident 1 ' s progress notes, dated 10/28/2024, the progress notes indicated, Resident 1 complained to the dietary supervisor about the food and the note indicated Resident 1 stated the food was nasty. During a review of Resident 1 ' s Minimum Data Set, dated dated [DATE], the MDS indicated Resident 1 usually made self-understood and understand others. The MDS further indicated Resident 1 required set-up and clean up assistance when eating. During an interview on 1/13/2025 at 1:07 p.m. with Resident 1, Resident 1 stated, she did not like the food quality and taste served by the facility ' s kitchen, so Resident 1 would buy food from the outside. During a review of the facility ' s daily cook ' s spreadsheet (a list containing types and amount of foods of what each diet type would receive) titled Winter Menus, dated 1/13/2025, the spreadsheet indicated residents on regular and modified textures would include the following in the meal tray: Fish fillet with tarragon sauce 3 ounces (oz, a unit of measurement. Tartar sauce 1 tablespoon (Tbsp, a household measurement) Cajun Country Rice #12 scoop (1/3 cup [c, a household measurement) Creamed spinach 1/2 c Sweet corn salad 1/2 c Fruit Bavarian cream 1 Milk 4 oz. During a concurrent observation and interview on 1/13/2025 at 12:32 p.m. with the Dietary Supervisor (DS) in the facility kitchen, the test tray (a process of tasting, temping, and evaluating the quality of food) was observed. The Cajun rice did not have celery, diced red and green peppers and thyme. The DS stated the cook did not follow the recipe for Cajun rice since there was no celery, red and green peppers, and thyme added to the rice. The DS stated the tarragon sauce was too salty after tasting it. The DS stated the residents would complain about the taste and would not like the food if recipes were not followed and the food was too salty. The DS further stated residents would get less calories and could have weight loss if they do not eat as a potential outcome. (continued on next page)

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	During an interview on 1/13/2024 at 12:46 p.m. with [NAME] 1, [NAME] 1 stated he prepared the tarragon sauce using the recipe and used 48 and 8 servings for ingredients needed to put into the tarragon sauce. [NAME] 1 stated the tarragon sauce was too salty after tasting it. [NAME] 1 stated he used the following ingredients in preparing the tarragon sauce: Onion powder Tarragon Margarine Salt Regular chicken broth. Cook 1 stated the chicken broth was sometimes salty. [NAME] 1 did not use low sodium chicken broth and cornstarch in water, as indicated on the fish with tarragon sauce recipe. During a concurrent observation and interview on 1/13/2025 at 12:50 p.m. with [NAME] 1 and the DS, nutritional facts, undated, Chicken Flavored Soup Base label was reviewed. The label indicated, one (1) teaspoon of chicken base was 1250 milligrams (mg- a unit of measurement) of salt, and it was the first ingredient listed on the label. The DS stated the product was not a low sodium base and that residents ' may not eat the food because it was too salty. During an interview on 1/13/2025 at 12:54 p.m. with [NAME] 2, [NAME] 2 stated the tarragon sauce was too salty after tasting it and it would not be acceptable to serve to residents. During an interview on 1/13/2024 at 2:20 p.m. with Activities Director (AD), the AD stated there were food complaints during their resident council meeting particularly about the food being dry, not good and missing items on the resident ' s tray. During a review of the facility ' s policies and procedures (P&P) titled Food Preparation, dated 10/25/2024, the P&P indicated, Subject: Plate Presentation: Plates would be presented in an attractive manner to make the food more appealing and desirable for eating. During a review of the facility ' s P&P titled, Food Preparation, dated 10/25/2024, the P&P indicated, Policy: The facility would follow proper techniques when tasting the food that was prepared for the residents. The P&P indicated it was recommended that the cook or food service worker taste the food prior to serving, to ensure adequate seasoning and quality. Subject: Tasting of Food Prior to Serving. Procedures: 1. Place small amount of the food to be tasted into a separate dish. 2. Taste with clean separate utensils and then discard. 3. Determine the quality and adjust with seasoning as needed according to the diet order. 4. Use herbs and spices or special seasoning for low salt diets if needed. (continued on next page)

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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	5. Specifically note to also flavor the purees and other special diet items for quality. 6. Remember, if the food does not taste good, the residents/patients will not eat it. During a review of the facility ' s P&P titled Food Preparation, dated 10/25/2024, the P&P indicated, Policy: Standardized recipes are the most effective tool for the control of food production quality, quantity, consistency, and cost. Resident/patients have a right to expect the product to be the same quality each and every time it is served. Standardized recipes must be used for all food preparations. (1) Standardized recipes will be used for each item prepared as indicated on the menu. (2) Recipes should include: a. Name of the recipe b. Number of scoop and size of portions. c. List of ingredients. d. Quantity of each ingredient e. Cooking time and temperature requirements f. Preparation steps g. HACCP- critical control points for food safety h. Guidelines for therapeutic and texture modified diets. During a review of the facility ' s recipe titled Recipe: Cajun Country Rice, dated 10/25/2024, the recipe indicated, Ingredients: margarine, onions, celery, green or red pepper, thyme and cayenne. During a review of the facility ' s recipe titled Recipe: Fish with Tarragon Sauce dated 10/25/2024, the recipe indicated, Sauce ingredients: margarine, onions, tarragon, salt, low sodium chicken broth, corn starch in water.

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47441 Based on observation, interview, and record review, the facility failed to ensure safe and sanitary food storage and food preparation practices in the kitchen when: 1. Refrigerator racks had chips. 2. Three (3) plain Greek yogurts, two (2) low fat yogurts, 2 cottage cheeses, and 3 low fat cottage cheese passed their expiration date in the walk-in refrigerator. 3. Four (4) dented (a hollow made by a blow or by pressure) cans were stored along with non-dented cans. 4. [NAME] 1 did not wash his hands after wiping the food preparation sink and then immediately returned to work and touched the scoops for lunch trayline ' s (an area where foods were assembled on the trays), use. These failures had the potential to result in harmful bacterial growth and cross contamination (transfer of harmful bacteria from one place to another) that could lead to foodborne illness (a disease caused by consuming food or drinks that are contaminated by germs or chemicals) in 63 of 67 medically compromised residents who received food and ice from the kitchen. Findings: 1. During an observation on [DATE] at 10:10 a.m. in the walk-in refrigerator, the racks had chips. During an interview on [DATE] at 10:21 a.m. with the Dietary Supervisor (DS), the DS stated the racks in the walk-in refrigerator had chips and it was not okay as it would be hard to clean resulting to bacterial growth causing food contamination. The DS stated residents could get sick if they eat contaminated food. During a review of the facility ' s policy and procedure (P&P) titled, Canned and Dry Goods Storage, last reviewed [DATE], the P&P indicated (2) All food items will be stored off the floor on racks, shelves that can be cleaned thoroughly. During a review of Food Code 2022, dated [DATE], the Food Code 2022 indicated, ,d+[DATE].11 Food-Contact Surfaces. (A) Multiuse Food-contact surfaces shall be (1) Smooth (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. (3) Free of sharp internal angles, corners, and crevices, (4) Finished to have smooth welds and joints. 2. During a review of Resident 1 ' s Admission Record, the Admission Record indicated the facility originally admitted Resident 1 on [DATE] and readmitted the resident on [DATE] with diagnoses including spinal stenosis, muscle wasting and atrophy and gastro-esophageal reflux disease (a common condition in which stomach contents move up into the esophagus [a muscular tube through which food passes from the throat to the stomach]). (continued on next page)

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	During a review of Resident 1 ' s Physician Order Sheet, dated [DATE], the Physician Order Sheet indicated a physician ' s order for regular diet (a diet with no restriction). During a review of Resident 1 ' s Minimum Data Set, dated dated [DATE], the MDS indicated Resident 1 usually made self-understood and understand others. The MDS further indicated Resident 1 required set-up and clean up assistance when eating. During a review of Resident 1 ' s progress notes, dated [DATE], the progress notes indicated, Resident 1 complained that she was served old juice that was prepared three (3) days ago. During an observation on [DATE] at 10:21 a.m. in the walk-in refrigerator, the following dairy products had the following best by dates: Two Greek plain yogurts [DATE] One (1) Greek plain nonfat yogurt [DATE] and 2 Greek plain nonfat yogurts [DATE] Two cottage cheeses [DATE] One low fat cottage cheese [DATE] and 2 low fat cottage cheeses [DATE]. During a concurrent observation and interview on [DATE] at 10:21 a.m., with the Dietary Supervisor (DS), the DS stated the Greek yogurts and cottage cheeses in the walk-in refrigerator had a best by date before [DATE] and they were all expired. The DS stated the best by date was the date they must throw the food away because the food would not be safe for consumption after the best by date. The DS stated residents could potentially have diarrhea and vomiting after consuming foods, especially dairy products that were expired. During an interview on [DATE] at 1:07 p.m. with Resident 1, Resident 1 stated, there was expired food items in the kitchen, such as juices. Resident 1 stated she did not like to eat the food. During a review of the facility ' s P&P titled Refrigerated Storage, dated [DATE], the P&P indicated, Refer to Refrigerated Storage Guidelines for recommended storage time. Suggested Refrigerated Storage Guidelines for dairy products: milk, cottage cheese and yogurt: follow expiration date and all foods will be discarded after the expiration date as indicated in the carton. The P&P further indicated, These are general storage guidelines. It is recommended to follow the use by date for manufacturer ' s recommendations. During a review of the facility ' s P&P titled Labeling and Dating, dated [DATE], the P&P indicated, Policy: All food items in the storeroom, refrigerator, and freezer need to be labeled and dated. Newly open food items will need to be closed and labeled with an open date and used by date that follows the various storage guidelines within the section specifically, Refrigerated Storage Guidelines. (exception: milk is to be used by its stamped expiration date). (continued on next page)

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	During a review of Food Code 2022, dated [DATE], the Food Code 2022 indicated, ,d+[DATE].17 Commercially processed food, open and hold cold, (B) except specified in (E) - (G) of this section, refrigerated, ready-to-eat time/temperature control for food safety food prepared and packed by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and (1) The day the original container is opened in the food establishment shall be counted as Day 1; and (2) The day or date marked by the food establishment may not exceed a manufacture ' s use-by- date if the manufacturer determined the use-by date based on food safety. 3. During an observation on [DATE] at 10:42 a.m., of the dry storage area, observed three (3) dented cans stored with the non-dented cans. During a concurrent observation and interview on [DATE] at 10:55 a.m., of the canned foods storage area with the DS, the DS stated there were four (4) dented cans found with the non-dented cans. The DS stated the dented cans had a separate storage area on the rack near the front entrance of the dry storeroom area for staff to avoid the use of the dented cans. The DS stated the dented cans needed to be returned, since dented cans could be hazardous to the residents because part of the can could go into residents ' food. The DS stated residents could get upset stomach, gas, and diarrhea due to botulism (bacteria that grows caused by air and moisture coming through the dented cans) in the dented cans. During a review of the facility ' s P&P titled Canned and Dry Good Storage, dated [DATE], the P&P indicated 8. Canned food items should be routinely inspected for damage such as dented, bulging, or leaking cans. These items should be set aside in a designated area for return to the vendor or disposed properly. During a review of the facility ' s P&P titled Food Storage-Dented Cans, dated [DATE], the P&P indicated Food is unlabeled, rusty, leaking, broken containers or cans with side seam dents, rom dents, or swells shall be retained or used by the facility. PROCEDURE: All dented cans (defined as side seam or rim dents) and rusty cans are to be separated from remaining stock and placed in a specified labeled area for return to purveyor for refund. All leaking cans are to be disposed of immediately. During a review of Food Code 2022, dated [DATE], the Food Code 2022 indicated, ,d+[DATE].11 Safe Unadulterated, and Honestly Presented. Food shall be safe, unadulterated, and, as specified under , d+[DATE].12, honestly presented. ,d+[DATE].11 Compliance with Food Law. A primary line of defense ensuring that food meets the requirements of S,d+[DATE].11 is to obtain food from approved sources, the implications of which are discussed below. However, it is also critical to monitor food products to ensure that, after harvesting, processing, they do not fail victim to conditions that endanger their safety, make them adulterated, or compromise their honest presentation. The regulatory community, industry, and consumers should exercise vigilance in controlling the conditions to which foods are subjected and be alert to signs of abuse. FDA considers food in hermetically sealed containers that are swelled or leaking to be adulterated and actionable under the Federal Food, Drug, and Cosmetic Act. Depending on the circumstances, rusted, and pitted or dented cans may also present a serious potential hazard. (continued on next page)

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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	4. During an observation on [DATE] at 11:52 a.m., of the food preparation, [NAME] 1 wiped the preparation sink surfaces with a cloth and then proceeded to touch the scoops for lunch trayline ' s. [NAME] 1 did not wash hands. During an interview on [DATE] at 3:22 p.m., with the DS, the DS stated the staff were required to wash their hands when: They changed tasks. Upon kitchen entry After touching their hair, body and before returning to work After touching contaminated sinks. The DS stated it was not appropriate to touch the wet towel then proceed to touch the scoop. The DS stated the staff needed to wash their hands before touching the clean scoops to prevent cross-contamination and food from getting dirty. The DS stated residents could get diarrhea, vomiting and parasites from consuming contaminated food as a potential outcome. During a review of the facility ' s P&P titled Handwashing dated [DATE], the P&P indicated, staff mush wash their hands: (1) After handling carts, soiled dishes, and utensils. (2) Before and after doing cleaning procedures. (3) After engaging in any activities that contaminate the hands. During a review of Food Code 2022, dated [DATE], the Food Code 2022 indicated ,d+[DATE].14 When to Wash. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under S , d+[DATE].12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLESP and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P (B) After using the toilet room; P (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ,d+[DATE].11(B); P (D) Except as specified in ,d+[DATE].11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using TOBACCO PRODUCTS, eating, or drinking; P (E) After handling soiled EQUIPMENT or UTENSILS; P (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; P (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; P (H) Before donning gloves