

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055341	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/05/2025
NAME OF PROVIDER OR SUPPLIER Pasadena Palace Tcu		STREET ADDRESS, CITY, STATE, ZIP CODE 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 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. (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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Based on observation, interview, and record review, the facility failed to ensure the food service area was maintained clean, sanitary, and in a functional manner while providing proper food handling in accordance with the facility's policy and procedure (P&P) by failing to ensure: 1. Walk in freezer's temperature was checked on 8/4/2025 and 8/5/2025. Walk in refrigerator's (Refrigerator 1) temperature was checked on 8/4/2025 and 8/5/2025 and Standing refrigerator's (Refrigerator 2) temperature was checked on 8/2/2025, 8/3/2025, 8/4/2025 and 8/5/2025. 2. Dishwasher machine's top surface was clean, without dust and crumbs. 3. [NAME] crispies were disposed after 6/30/2025 as labeled in the use by date sticker and flour with prepared date of 6/14/2025 was labeled with correct use by date. 4. The dry food storage room's temperature was checked daily from 7/20/2025 to 8/5/2025. 5. 208 nutritional supplement drinks (designed to help individuals gain or maintain weight and used as meal replacements) were not stored in a room with temperature of 90 Fahrenheit (F, unit of measurement). 6. 52 packs of loaf bread were not stored in a room with temperature of 90 F. These deficient practices had the potential to result in pathogen (germ) exposure to residents, which could place the residents at risk for developing foodborne illness (food poisoning) and can lead to other serious medical complications and hospitalization. 1. During a concurrent observation in the facility kitchen and record review on 8/5/2025 at 6:15 AM, of walk-in freezer and Refrigerator 1 temperature log dated for the month of August 2025 were reviewed. Observed Refrigerator 1 and walk-in freezer had a record of walk-in freezer and Refrigerator 1 temperature log posted outside the door. Walk in freezer and Refrigerator 1 has missing temperatures and initials for 8/4/2025 for the PM (afternoon shift) column and has missing temperatures and initials for 8/5/2025 AM (morning shift) column. The logs also indicated AM shift cook to check temperatures upon arrival in the morning and PM shift cook to check temperatures before leaving at night. During a concurrent observation and record review on 8/5/2025 at 6:17 AM in the facility kitchen, Refrigerator 2's temperature log for the month of 8/2025 was reviewed. Observed Refrigerator 2's temperature log posted outside the door. The temperature log did not indicate AM and PM temperatures and initials on 8/2/2025, 8/3/2025, 8/4/2025. In addition, the temperature log did not have documentation of temperature and initials on 8/5/2025 under the AM shift column. During an interview on 8/5/2025 at 1:37 PM with [NAME] 1, [NAME] 1 stated he forgot to check the temperatures of the walk-in freezer, Refrigerator's 1 and 2 today when he started his shift and entered Facility's kitchen at 5 AM. During an interview on 8/5/2025 at 1:40 PM with [NAME] 2, [NAME] 2 stated she worked last night, and forgot to check the temperature of the walk in freezer, Refrigerators 1 and 2 when she left the kitchen at 6:30 PM. [NAME] 2 stated it is important to check temperatures of the freezer and refrigerators before end of shift during the PM to make sure the foods are being stored safely and to avoid having food spoilage that is not beneficial to residents. During an interview on 8/5/2025 at 1:57 PM with the Dietary Services Supervisor (DSS), the DSS stated it was Cook's responsibility to check and document the freezer and refrigerator's temperature. The DSS stated it is important to check and maintain the correct freezer and refrigerator temperature to avoid foodborne illnesses, bacteria might grow if the temperature is not maintained, and it is not safe for the residents who will consume the foods that spoiled or not stored in the correct temperature settings. During a review of Facility's P&P titled Sanitation and Infection Control - Refrigerated Storage, dated 2018, indicated refrigerator temperatures should be recorded two times each day. The P&P indicate it is recommended temperatures be recorded in AM immediately after opening the kitchen and the PM before closing. During a review of Facility's P&P titled Food Receiving and Storage, revised in November 2022, indicated functioning of the refrigeration and food temperatures are monitored daily and at designated intervals throughout the day by the designee and documented. 2. During an observation on 8/5/2025 at 6:30 AM in the facility's kitchen, the dishwasher machine top area was observed with dust and crumbs. During a concurrent observation and interview on 8/5/2025 at 8:44 AM in the facility's kitchen with the DSS, the dishwasher machine was observed. The DSS stated the top area of the dishwasher machine appears to be dirty with dust and crumbs. The DSS stated the dishwasher machine should be cleaned every after use. The DSS stated, since this is the first time that the dishwasher machine was being used after breakfast meal, the dishwasher machine should have been cleaned by last night's kitchen staff who last used the dishwasher after dinner meal. During an interview on 8/5/2025 at 1:33 PM with Kitchen Staff 1 (KS 1), KS 1 stated that the dishwasher machine was dirty this morning and only noticed it when the DSS told him to clean it after being observed by surveyor. KS 1 stated the dishwasher machine's outer area should remain clean to avoid having the cleaned</p>		