

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055526	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/18/2025
NAME OF PROVIDER OR SUPPLIER Inglewood Health Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 100 S. Hillcrest Blvd Inglewood, CA 90301	

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 - Immediate jeopardy to resident health or safety</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>(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
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<p>F 0812</p> <p>Level of Harm - Immediate jeopardy to resident health or safety</p> <p>Residents Affected - Some</p>	<p>Based on observation, interview, and record review, the facility failed to ensure safe dietary services were provided to 88 of 93 residents who were served food from the kitchen, when:1. On 8/13/2025, from 5:30 am to 2:25 pm, liquid eggs (processed form of whole eggs, also known as cartoned eggs) were thawed (defrost) at room temperature (ambient temperature [actual temperature] measured by a thermometer around 73 degrees Fahrenheit ([F]- a unit of temperature) without monitoring the time and temperatures. Liquid eggs were at 55 F which was within the danger zone [41-135 F] temperature range where bacteria grow quickly). 2. On 8/13/2025 from 12:10 p.m. to 1:30 p.m., ground beef was thawed at room temperature without time and temperature monitoring. At 12:10 p.m., the ground beef was at 64 F. At 1:30 p.m., [NAME] 3 placed the ground beef back into the refrigerator (fridge). 3. [NAME] 1 failed to check food temperatures (refers to the safe internal cooking temperatures for various types of food to prevent foodborne illnesses) of the regular, mechanical soft and pureed food preparations of beef steaks, mashed potatoes, and a carrot and green bean mix while cooking lunch on 8/12/2025 and the regular, mechanical soft, and pureed food preparations of grits, scrambled eggs, ground turkey, and turkey sausage while cooking breakfast on 8/13/2025. 4. [NAME] 1 failed to check trayline (an assembly line to plate food for meals) food temperatures for lunch on 8/12/2025 and breakfast on 8/13/2025.5. On 8/12/2025, [NAME] 2 failed to check food cooking temperatures for lunch items.6. Dietary staff substituted green beans for carrots without the Registered Dietitian's ([RD] licensed healthcare professional who specializes in nutrition and dietetics) approval. 7. [NAME] 1 did not follow the recipe to thicken pureed food (a texture-modified food for residents who can't handle solid food due to things like chewing or swallowing difficulties, or gut issues) when preparing pureed food for lunch on 8/12/2025 and breakfast on 8/13/2025.8. [NAME] 1 did not follow a recipe to make the gravy (sauce) on 8/12/2025 for lunch.9. On 8/13/2025, [NAME] 1 used a broken metal whisk (a cooking utensil) to prepare breakfast items.10. The kitchen did not have any supervision from qualified personnel like a Dietary Supervisor, Dietary Services Manager (DSM), Certified Dietary Manager, or RD for food safety preparation. These deficient practices had the potential to cause foodborne illness (any illnesses caused by consuming foods or beverages contaminated with harmful bacteria, viruses and parasites or their toxins), food allergies, medical complications such as malnourishment (excesses or imbalances in a resident's intake of nutrients and or energy), choking (blockage of the upper airway by food or other objects that prevents breathing), aspiration pneumonia (a lung infection caused by inhaling oral contents into the lungs) to the 88 residents who received food from the kitchen, resulting in hospitalizations and death.On 8/13/2025 at 5:46 p.m., an Immediate Jeopardy ([IJ] a situation in which the facility's noncompliance with one or more requirements of participation has caused, or is likely to cause serious injury, harm, impairment, or death to a resident) was called in the presence of Registered Nurse (RN 2) with the Administrator (Admin) present via telephone due to the facility's failure to ensure safe and sanitary dietary services were provided. On 8/15/2025 at 2:45 p.m., the facility submitted an acceptable IJ removal plan ([IJRP] interventions to immediately correct the deficient practices). After verification of IJRP implementation through observation, interview, and record review, the IJ was removed onsite on 8/15/2025 at 3:30 p.m. in the presence of the Admin, Regional [NAME] President of Operations (RVPO), and Licensed Vocational Nurse (LVN 2). The IJRP included the following immediate actions: 1. On 8/13/2025, the improperly thawed liquid eggs, ground beef and the broken whisk were discarded by the dietary staff. [NAME] 2 was removed from the dietary department schedule due to failure to respond to calls from the Admin to receive in-service for the improperly thawed meat and eggs, and temperature monitoring of food. [NAME] 2 remained off duty until the cook participated in individual in-service training sessions and competency assessed in areas including proper thawing and preparation of food, maintenance of sanitary equipment, notification and approval procedures with the RD for substitutions, verification of food temperatures, following recipes (including puree food and gravies) and menus. 2. On 8/13/2025, the Registered Dietitian (RD 1) delivered initial in-service training to four of ten (10) dietary staff members, covering procedures for appropriate food thawing preparation (1. Under running water (submerging frozen food under running water at a temperature of 70 F), 2. refrigeration method (thawing food inside a refrigerator with temperature maintained at 41 F or lower to prevent the growth of dangerous microorganisms), and 3. microwave process (a quick and effective thawing method, requiring careful attention to ensure safety and even thawing), the new process for reviewing menus daily to pull frozen items and place in the refrigerator for thawing 3 days before use, equipment sanitation, notification protocols for</p>		