STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	056066	A. Building B. Wing	05/01/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Woodland Care Center	7120 Corbin Ave. Reseda, CA 91335

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 0802 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Provide sufficient support personnel to safely and effectively carry out the functions of the food and nutrition service. Based on observation, interview, and record review, the facility failed to ensure kitchen staff were routinely trained and evaluated for competency skills when [NAME] 1 and [NAME] 3 did not completely air dry the pans before using it in during food preparation. This deficient practice had a potential to result in harmful bacterial growth and cross-contamination (transfer of harmful bacteria from one place to another) that could lead to foodborne illnesses (diseases caused by consuming food or drinks that are contaminated by germs or chemicals) in 128 of 132 medically compromised residents who received food and ice from the kitchen.Cross reference to F812.Findings:During an observation on 4/30/2026 at 10:43 a.m., of the food preparation, observed [NAME] 2 take a deep pan from the drying area by the three-compartment sink and the pan had water particles dripping from the outside and inside of the pan. Further observed [NAME] 1 poured the pureed chicken barbecue (BBQ) from the food processor into the pan that was still wet.During a concurrent observation and interview on 4/30/2026 at 10:59 a.m., of the food preparation with the Dietary Supervisor (DS), observed [NAME] 3 got a pan from the three-compartment sink's drying area and the pan was still dripping liquid. The DS stated it is important to dry the pots and pans so that the sanitizer would work and kill bacteria. The DS stated it was important to air dry the pans after sanitizing so that the chemical would not cross-contaminate the foods. The DS stated chemical contamination of food pose a health and safety risk to residents because it has the potential to cause foodborne illnesses. The DS stated she would know that the posts and pans were completely dry when there is no liquid dripping. During a review of [NAME] 3's job description (JD) titled, Job Description-Cook, dated 5/8/2024 and signed by [NAME] 3, the JD indicated, Cleans preparation area and utensils after meal service. Is responsible for washing dishes after food service, as well as cleaning the kitchen to keep it sanitary and up to health standards.During a review of [NAME] 3's competency checklist, titled Competency Evaluation Checklist, dated 4/4/2024, the checklist indicated the competency checklist was completed by [NAME] 3's previous assistant supervisor. The checklist did not include the process of drying of pots and pans after manual washing in the three-compartment sink.During a review of [NAME] 1's competency checklist, titled Competency Evaluation Checklist, dated 4/10/2025, the checklist indicated the Kitchen District Manager (KDM) completed the checklist. The checklist did not include verification of staff competency regarding the proper process of air drying the pans prior to use.During a review of [NAME] 1's JD titled, Job Description-Cook, dated 9/13/2017 and signed by [NAME] 1, the JD indicated, Cleans preparation area and utensils after meal service. Is responsible for washing dishes after food service, as well as cleaning the kitchen to keep it sanitary and up to health standards.During a concurrent record review and interview on 5/1/2026 at 9:59 a.m., of the kitchen in-service binder with the DS, the in-service binder did not have any documentation indicating staff were trained in air drying of kitchen utensils before using them. The DS stated there were no previous in-service training related to the proper process of air-drying pots and pans were provided to the staff.During an interview on 5/1/2026 at 10:27 a.m., with the KDM, the KDM stated she does the in-service training for the kitchen staff, and the kitchen staff have to complete the monthly training online. The KDM stated the recent in-services were about sanitation, handwashing, professionalism (continued on next page)

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE

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F 0802 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	and ware washing.During an interview on 5/1/2026 at 10:35 a.m., with the KDM, the KDM stated that part of the training provided to staff included instructing staff to wash, rinse, sanitize, and air-dry kitchen utensils but the training did not specifically indicate to check for liquid particles before using the pans. The KDM stated it was not the practice in the facility to use wet pans, but the kitchen staff needed to submerge the utensils for 60 seconds for the sanitizer to work then another one (1) to two (2) minutes to air dry. The KDM stated the sanitizer is a food grade sanitizer, but she could see when the kitchen staff flipped the pans, the liquid could go inside the pans causing cross-contamination. The KDM stated she could train the kitchen staff to completely dry the pans before using them.During a review of the facility's policies and procedures (P&P) titled, Manual Ware Washing (3-Compartment Sink), dated 1/15/2026, the P&P indicated, All cookware, dishware, and service ware that is not processed through the dishmachine will be manually washed and sanitized. Sanitize in the third sink:-Chemical sanitizer testing and concentration used according to manufacturer's guidelines (water temperature for chemical sanitizing must be minimum of 75 F if using Quaternary ammonia compound solution)-Appropriate test strips will be utilized to measure the concentration of the sanitizer solution for the chemical being used.-Results will be recorded on the three-compartment sink log.-Change the solution when the temperature or sanitizer concentrations fall out of range or as directed by manufacturer's instructions.2. All service ware and cookware will be air dried prior to storage.During a review of Food Code 2022, dated 1/18/2023, the Food Code 2022 indicated, 3-307.11 Miscellaneous Sources of Contamination. Food shall be protected from contamination that may result from a factor or source not specified under subparts 3-391 - 3-306.During a review of Food Code 2022, dated 1/18/2023, the Food Code 2022 indicated, 4-901.11 Equipment and Utensils, air-drying required. After cleaning and sanitizing equipment and utensils: (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with food and; (B) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

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F 0809 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure meals and snacks are served at times in accordance with resident?s needs, preferences, and requests. Suitable and nourishing alternative meals and snacks must be provided for residents who want to eat at non-traditional times or outside of scheduled meal times. Based on observation, interview and record review, the facility failed to provide residents' meals at regularly scheduled times in accordance with resident needs, preferences, and requests when Station 3's last meal cart was served late during breakfast on 5/1/2026.This deficient practice had the potential to result in hunger and frustration for 35 of 55 residents including Resident 1.Findings:During an observation on 4/30/2026 at 9:41 a.m., of the mealtime schedule posting in the residents' dining room, the posting indicated the following mealtimes: breakfast at 7:30 a.m., lunch at 12:30 p.m., and dinner at 5:30 p.m.During a review of Resident 1's admission Record (AR), the AR indicated the facility admitted Resident 1 on 4/27/2026 with diagnoses including, but not limited to, essential hypertension (HTN, high blood pressure), , dysphagia (difficulty swallowing), and chronic obstructive pulmonary disease with acute exacerbation (COPD, sudden worsening of symptoms including increased breathlessness, cough secretions, sputum often triggered by respiratory infections or pollutant).During a review of Resident 1's Minimum Data Sheet (MDS- a resident assessment tool) dated 4/30/2026, the MDS indicated Resident 1 understood others and make self-understood. The MDS indicated Resident 1 needed setup or clean-up assistance (helper sets up or cleans up, resident completes the activity. Helper assists only prior to or following the activity).During a review of Resident 1's Order Summary Report dated 4/27/2026, the report indicated Resident 1 was ordered regular diet (diet with no restrictions).During an interview on 4/30/2026 with Resident 1, Resident 1 stated hot food was not served hot because the food was served late at times.During a concurrent observation and interview on 5/1/2026 at 8:35 a.m., of the trayline breakfast meal service with the Dietary Supervisor (DS), observed kitchen staff stopped plating foods because there were not enough plates available for use. Observed the dishwasher washed the plates. The DS stated there were meal trays from the previous dinner meal service that were not picked up until this morning. During an interview on 5/1/2026 at 8:40 a.m. with the DS and [NAME] 1, [NAME] 1 stated they never run out of plates. The DS stated they have extra plates in the storage area, but they still need to wash them. The DS further stated they had too many late trays last night and the last meal cart for Station 3 was served late today (5/1/2026).During an observation on 5/1/2026 at 8:43 a.m., of the trayline breakfast meal service, observed kitchen staff resumed plating food on the tray.During an observation on 5/1/2026 at 8:45 a.m., of the trayline breakfast meal service, observed kitchen staff stopped the meal service because there was no base available for use.During an observation on 5/1/2026 at 8:47 a.m., of the breakfast meal service, observed kitchen staff stopped trayline because they run out of plates to use.During an observation on 5/1/2026 at 8:50 a.m., of the breakfast meal service, observed kitchen staff finished the breakfast trayline.During an observation on 5/1/2026 at 8:52 a.m., observed kitchen staff left the kitchen to deliver the last meal cart.During an observation on 5/1/2026 at 8:53 a.m., observed the last meal cart arrived at Station 3.During an observation on 5/1/2026 at 8:54 a.m., of the food cart in Station 3, observed two (2) nursing staff checked each tray against the diet type report prior to Certified Nursing Assistant (CNA) delivering the trays to the residents.During an observation on 5/1/2026 at 9:06 a.m., observed nursing staff completed checking the trays.During an observation on 5/1/2026 at 9:57 a.m., with the DS, the DS stated the breakfast trays were served late for the residents in Station 3. The DS stated the potential outcome of serving the meal trays late is that the residents may become upset because it is the first meal of the day and residents expect meals to be served on time. During a review of the facility's policies and procedures (P&P) titled, Frequency of Meals, dated 1/15/2026, the P&P indicated, At least three daily meals will be provided, at regular times comparable to normal mealtimes in the community. The time between a substantial evening meal and breakfast the following day will not exceed 14 hours, except when nourishing snacks are served at bedtime.During a review of the facility's P&P titled, Mealtimes, dated 1/15/2026, the P&P indicated. Breakfast 7:30 a.m., Lunch 12:30 p.m., and Dinner 5:30 p.m.

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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. 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 kitchen staff did not air dry pans before using the pans in trayline (an area where foods were assembled form the steamtable [kitchen appliance that keeps food warm at a safe temperature for serving] to resident's plates).This deficient practice had a potential to result in harmful bacterial growth and cross-contamination (transfer of harmful bacteria from one place to another) that could lead to foodborne illnesses (a disease caused by consuming food or drinks that are contaminated by germs or chemicals) in of 128 of 132 medically compromised residents who receive food and ice from the kitchen.Findings:During an observation on 4/30/2026 at 10:43 a.m., of the food preparation, observed [NAME] 2 take a deep pan from the drying area by the three-compartment sink and the pan had water particles dripping from the outside and inside of the pan. Further observed [NAME] 1 poured the pureed chicken barbecue (BBQ) from the food processor into the pan that was still wet.During a concurrent observation and interview on 4/30/2026 at 10:59 a.m., of the food preparation with the Dietary Supervisor (DS), observed [NAME] 3 take a pan from the three-compartment sink's drying area and the pan was still dripping liquid. The DS stated it was important to air dry the pans after sanitizing so that the sanitizer would work and kill bacteria and the chemical would not cross-contaminate the foods. The DS stated chemical contamination of food pose a health and safety risk to residents because it has the potential to cause foodborne illnesses. The DS stated she would know that the posts and pans were completely dry when there is no liquid dripping. During a concurrent observation and interview on 4/30/2026 at 11:10 a.m., of [NAME] 1's food preparation with the DS, observed [NAME] 1 pull a pan from the drying area and was about to transfer the chopped BBQ chicken to the wet pan. The DS stated she will immediately stop the kitchen staff from using the wet pan. Observed the DS provide an in-service training to [NAME] 1, [NAME] 2 and [NAME] 3 stating the pan was still dripping water and they (the cooks) should not be using it for food. The DS stated residents could vomit and have diarrhea as reactions because of chemical contamination.During a concurrent interview and record review on 4/30/2026 at 11:14 a.m., with the DS, the facility's safety data sheet (SDS, a document indicating detailed safety, handling and hazard information of chemical products) titled, Oasis 146 Multi Quat Sanitizer, undated, was reviewed. The SDS indicated hazard statement: harmful if swallowed and causes severe skin burns and eye damage. The DS stated the kitchen staff must throw the minced and moist BBQ chicken, the puree BBQ chicken and the carrots because the foods were contaminated by the quaternary ammonium compound (QUAT, disinfectant, agent effective in killing bacteria, virus on surfaces) sanitizer chemical to prevent harmful reactions.During an interview on 4/30/2026 at 1:34 p.m., with [NAME] 1, [NAME] 1 stated the DS provided an in-service training today (4/30/2026) regarding the importance of ensuring pans are thoroughly dry before use. [NAME] 1 stated the pan that she used today was dry on the inside, but the lip of the pan was still wet. [NAME] 1 stated the water with sanitizer particles could go inside the food and contaminate it. [NAME] 1 stated she was aware to wait for five (5) minutes to ensure the pan was dried and stated the pan would be considered dry when no liquid particles are prior to use. [NAME] 1 stated when she grabbed the pans there were still some liquid particles and she did not pay attention before transferring the food into the pan.During an interview on 4/30/2026 at 1:53 p.m. with [NAME] 3, [NAME] 3 stated he got the pans from the drying area, and the inside of the pan was already dry, but the lip was still a little wet when he used it. [NAME] 3 stated he received an in-service training today to use the pan only when it is completely dry inside and out because it could contaminate the food if the pain is still wet. [NAME] 3 stated he used the pan even if the lip was still wet because he did not think it was a problem as the liquid particles were outside the pan. [NAME] 3 further stated the third compartment sink has a mixture of water and sanitizer to kill bacteria from the pan, and the mixture could contaminate the (continued on next page)

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	foodDuring a review of the facility's policies and procedures (P&P) titled, Manual Ware Washing (3-Compartment Sink), dated 1/15/2026, the P&P indicated, All cookware, dishware, and service ware that is not processed through the dishmachine will be manually washed and sanitized. Sanitize in the third sink: Chemical sanitizer testing and concentration used according to manufacturer's guidelines (water temperature for chemical sanitizing must be minimum of 75 F if using Quaternary ammonia compound solution) Appropriate test strips will be utilized to measure the concentration of the sanitizer solution for the chemical being used. Results will be recorded on the three-compartment sink log. Change the solution when the temperature or sanitizer concentrations fall out of range or as directed by manufacturer's instructions. 2. All service ware and cookware will be air dried prior to storage.During a review of Food Code 2022, dated 1/18/2023, the Food Code 2022 indicated, 3-307.11 Miscellaneous Sources of Contamination. Food shall be protected from contamination that may result from a factor or source not specified under subparts 3-391 - 3-306.During a review of Food Code 2022, dated 1/18/2023, the Food Code 2022 indicated, 4-901.11 Equipment and Utensils, air-drying required. After cleaning and sanitizing equipment and utensils: (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with food and; (B) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.