

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 056415	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/22/2026
NAME OF PROVIDER OR SUPPLIER Lynwood Post Acute Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3611 East Imperial Highway Lynwood, CA 90262	
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 - Few</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 provide one of three sampled residents (Resident 1) palatable food that was pleasant to taste, not overcooked, and appetizing. These failures placed Resident 1 at risk for missed meals and had the potential for weight loss. Findings: During a review of Resident 1's admission Record Face Sheet (front page of the chart that contains a summary of basic information about the resident), the Face sheet indicated Resident 1 was admitted to facility on 5/13/2026 with diagnoses including iron deficiency anemia (low iron in the blood), hypothyroidism (a common condition where the thyroid gland fails to produce enough essential hormones slowing down the body's metabolism), and hyperparathyroidism (an overactive parathyroid gland producing excess parathyroid hormone, causing high blood calcium). During a review of Resident 1's History and Physical (H&P), dated 6/3/2025, the H&P indicated Resident 1 had the fluctuating capacity to understand and make decisions. During a review of Resident 1's Minimum Data Set (MDS-a resident assessment tool) dated 2/9/2026, the MDS indicated Resident 1 was independent with eating. The MDS indicated Resident 1 needed setup or clean-up assistance with oral hygiene, sitting, standing and transferring. During a review of Resident 1's Care Plan, dated 5/18/2025, the care plan indicated, Resident 1 had nutritional and hydration problems related to the potential for variable intake of meals related to medical condition, history of (protein calorie malnutrition ([PCM] health problems that may arise due to lack of nutrients), and multiple food allergies. The care plan indicated Resident 1 had been limited in food choices and will only eat requested items. The care plan indicated Resident 1 had multiple food complaints and would receive specific food items as requested. During a review of Resident 1's Order Summary, dated 8/20/2025, the Order Summary indicated Resident 1 had an order for a regular diet, regular texture, thin consistency, double portion fish or chicken and eggs at breakfast. During a concurrent observation on 2/21/2026 at 9:52 AM with [NAME] 1 (CK) 1, in the facility's kitchen a container of strawberries was on the counter with an open date, dated 2/18/2026. During an interview on 2/21/2026 at 11:02 a.m. with Resident 1, Resident 1 stated she received hard boiled eggs that are burnt daily. Resident 1 stated food comes burnt, like chicken broccoli, and the strawberries are old and moldy. Resident 1 stated when she sends back the tray and requests another meal the kitchen sends a new tray with everything over cooked. During a concurrent observation and interview on 2/21/2026 at 12:17 p.m. with Resident 1 in Resident 1's room, Resident 1 was observed eating strawberries and broccoli. Resident 1 used her fork to press down on the broccoli, and the broccoli was mushy and overcooked. Resident 1 stated the strawberries appeared to be alright, but when she turned them around in the container, they were old. During a concurrent observation and interview on 2/22/2026 at 8:02 a.m. with Resident 1, Resident 1 was observed with a hard boil egg on her bedside table. Resident 1 stated the food was not good this morning. Resident 1 peeled her hardboiled egg that was green in color, rubbery and peeling in layers. During an interview on 2/22/26 at 9:05 a.m. with CK 2, CK 2 stated he prepared breakfast today and</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID: 056415	Facility ID: 056415 If continuation sheet Page 1 of 2

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>cooked the hardboiled eggs today by placing the eggs in boiling water for 15 minutes. CK 2 stated after the eggs boiled for 15 minutes, he placed the eggs in a warmer at 5:55 a.m. and served the eggs to the residents at 7 a.m. CK 2 stated he did not follow any instructions or recipes on how to cook hardboiled eggs. CK 2 stated he was shown the egg Resident 1 was served for breakfast and it looked oxidized (causing changes like discoloration or degradation) and firmer than expected. CK 2 stated residents would be disappointed, possible angry and would not like the food, and had the potential to be undernourished with possible weight loss when the food is served overcooked. During an interview on 2/22/2026 at 9:32 a.m. with the Dietary Supervisor, the DS stated Resident 1 stated the kitchen is sending out the wrong and bad things. The DS agreed that the broccoli served on 2/21/20226 for lunch was overcooked and the eggs served for breakfast this morning were overcooked as well. The DS stated she will work with dietary staff for improvement of the meals being served. During a review of the facility's policy and procedure (P&P), titled Food and Nutrition Services, date revised 10/2017, the P&P indicated Each resident is provided with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident . The P&P indicated Food and nutrition services staff will inspect food trays to ensure that the correct meal is provided to each resident, the food appears palatable and attractive, and it is served at a safe and appetizing temperature. If an incorrect meal is provided to a resident, or a meal does not appear palatable, nursing staff will report it to the food service manager so that a new food tray can be issued. Foods that are left without a source of heat (for hot foods) or refrigeration (for cold foods) longer than 2 hours will be discarded. During a review of the facility's P&P titled Hard Boiled Egg, dated 2026, the P&P indicated .COOK EGGS IN BOILING WATER FOR 10-15 MINUTES. INTERNAL TEMPERATURE OF COOKED EGGS MUST REGISTER AT LEAST 155 F AT COMPLETION OF COOKING. QUICK-CHILL USING THE HACCP CHART. PEEL EGGS; COVER AND REFRIGERATE UNTIL NEEDED (41 F, 1 DAY).</p>		