

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 05A110	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/22/2026
NAME OF PROVIDER OR SUPPLIER Grace Home Inc.		STREET ADDRESS, CITY, STATE, ZIP CODE 13435 Peach Avenue Livingston, CA 95334	
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. Based on observation, interview, and record review, the facility failed to prepare, distribute and serve food in accordance with professional standards for food service safety when: 1. Clear measuring cups had cracks in them. 2. Two green and one brown colored cutting boards were observed with deep cuts, scratches and scoring. These failures had the potential to cause cross contamination (the process by which germs are unintentionally transferred from one substance or object to another, with harmful effect) and the growth of microorganisms (a microscopic organism, especially a bacterium, virus, or fungus) that harbor foodborne pathogens (a bacterium, virus, or other microorganism that can cause disease) of residents' food which could lead to food-borne illness (stomach illness acquired from ingesting contaminated food) for the 30 residents admitted to the facility who receive meals from the kitchen. 1. During a concurrent observation and interview on 5/21/26 at 11:19 a.m. with the Certified Dietary Manager (CDM) in the kitchen, a set of clear measuring cups was observed with multiple cracks. The CDM stated the cracked clear measuring cups observed in the kitchen did not look okay and if there was any uncertainty whether any equipment was compromised in any way, it should be thrown out. The CDM stated she would throw the clear measuring cups out because she did not want any open areas or cracks in the measuring cups because she would not want plastic particles in the resident's food that could cause resident harm. The CDM stated she was instructed by the Registered Dietician (RD) if equipment started to crack, that equipment needed to be thrown out. The CDM stated it was important to have equipment in good condition for cooking so that residents receive safe food. The CDM stated equipment that was not in good repair caused a risk of cross contamination and could lead to food-borne illness. During an interview on 5/21/26 at 5:20 p.m. with the Registered Dietitian Nutritionist Consultant (RDNC), the RDNC stated measuring cups were one of the things that needed to be continuously looked at and replaced in a kitchen. RDNC stated if equipment lost its glaze or measuring cups had cracking in them, those items needed to be replaced. The RDNC stated it was important to replace those items for food safety and sanitation. During a review of the 2022 United States Food and Drug Administration (US FDA) Food Code, Section 4-202.11 Food Contact Surfaces, indicated Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks chips, inclusions, pits, and similar imperfections. During a review of the United States Food and Drug Administration (US FDA) Food Code 2022, Section 4-202.11 (US FDA Food Code Annex, 2022) Food-Contact Surfaces, indicated, The purpose of the requirements for multiuse food-contact surfaces is to ensure that such surfaces are capable of being easily cleaned and accessible for cleaning. Food-contact surfaces that do not meet these requirements provide a potential harbor for foodborne pathogenic organisms. Surfaces which have imperfections such as cracks, chips, or pits allow microorganisms to attach and form biofilms. Once established, these biofilms can release pathogens to food. Biofilms are highly resistant to cleaning and sanitizing efforts. During a review of the facility's policy and procedure (P&P) titled, Food Preparation, dated 2023, the P&P indicated, .Employees will prepare food in a clean and safe manner to protect residents. from foodborne illness. Proper utensils should be used when preparing and serving food. 2. During a concurrent observation and interview on 5/21/26 at 11:28 a.m. with the CDM in the kitchen, two green and one (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 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	brown colored cutting boards were observed with deep cuts, scratches and scoring. The CDM stated the green cutting boards in the kitchen were concerning to her. The CDM stated cutting boards with deep grooves could be a concern for food safety and for sanitary reasons. The CDM stated it was important to have equipment in good condition for cooking so that residents receive safe food. The CDM stated equipment that was not in good repair caused a risk of cross contamination and could lead to food-borne illness. During an interview on 5/21/26 at 5:16 p.m. with the RDNC, the RDNC stated cutting boards with deep cuts needed to be replaced. RDNC stated if equipment such as cutting boards had deep cuts, scratches and scoring, those items needed to be replaced. The RDNC stated it was important to replace those items for food safety and sanitation. During a review of the United States Food and Drug Administration (US FDA) Food Code 2022, Section 4-501.12 Cutting Surfaces, indicated Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. During a review of the United States Food and Drug Administration (US FDA) Food Code 2022, Section 4-501.12 (US FDA Food Code Annex, 2022) Cutting Surfaces, indicated, Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. During a review of the facility's policy and procedure (P&P) titled, Food Preparation, dated 2023, the P&P indicated, .Employees will prepare food in a clean and safe manner to protect residents. from foodborne illness. Cutting boards may be nonporous acrylic and in good condition without deep cuts. Discard any boards with deep cuts immediately. Proper utensils should be used when preparing and serving food.		