

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: 065171	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/27/2025
NAME OF PROVIDER OR SUPPLIER Westlake Care Community		STREET ADDRESS, CITY, STATE, ZIP CODE 1655 Eaton St Lakewood, CO 80214	
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 - Many Note: The nursing home is disputing this citation.	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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many Note: The nursing home is disputing this citation.	Based on observations and interviews the facility failed to store, prepare, distribute and serve food in a sanitary manner in the main kitchen. Specifically, the facility failed to ensure kitchen staff appropriately cleaned thermometers before and after use. Findings include: I. Improper cleaning of food thermometerA. Professional referenceAccording to The Colorado Department of Public Health and Environment (2024) The Colorado Retail and Food Establishment Rules and Regulations, retrieved 9/2/25 from:, revealed in pertinent part, Equipment food-contact surfaces and utensils shall be clean to sight and touch. Equipment, food-contact surfaces and utensils shall be cleaned before using or storing food temperature measuring devices. (4-602.11)B. Facility policy and procedureThe Food Temperatures policy, undated, was provided by the nursing home administrator (NHA) on 8/28/25 at 2:00 p.m. It read in pertinent part, To take temperatures, a clean, rinsed, sanitized and air-dried thermometer that is metal stem type. To take hot food temperatures, insert the thermometer at a 45-degree angle to the middle of the food item, taking care not to touch the container or bone if it has one. Wait for the thermometer to rise to the maximum temperature, read and record the temperature and then remove the thermometer from the food item and immediately clean and sanitize.C. ObservationsDuring a continuous observation of the lunch meal on 8/26/25, beginning at 11:30 a. m. and ending at 12:10 p.m., the following was observed:At 11:30 a.m. the cook (CK) was cleaning a thermometer to take a temperature before serving. He took an alcohol wipe out to clean the thermometer and he poked the thermometer through the middle of the alcohol wipe square and the packaging. He then ran the alcohol wipe and the packaging up and down the thermometer probe. He obtained the temperature of the beans and cleaned the thermometer probe by poking a hole through the middle of another alcohol wipe and moving it up and down the thermometer probe. At 11:32 a.m. the CK took the temperature of pureed quesadillas. He took an alcohol wipe out to clean the thermometer and he poked the thermometer through the middle of the alcohol wipe square. He then ran the alcohol wipe and the packaging up and down the thermometer probe. He obtained the temperature of the quesadillas and cleaned the thermometer probe by poking a hole through the middle of another alcohol wipe and moving it up and down the thermometer probe. At 11:35 a.m. the CK took he temperature of pureed beans. He took an alcohol wipe out to clean the thermometer and he poked the thermometer through the middle of the alcohol wipe square. He then ran the alcohol wipe and the packaging up and down the thermometer probe. He obtained the temperature of the beans and cleaned the thermometer probe by poking a hole through the middle of another alcohol wipe and moving it up and down the thermometer probe. At 11:37 a.m. the CK took the temperature of sour cream. He took an alcohol wipe out to clean the thermometer and he poked the thermometer through the middle of the alcohol wipe, without fully opening the wipe. He then ran the alcohol wipe and its packaging up and down the thermometer probe. He obtained the temperature of the sour cream and cleaned the thermometer probe by poking a hole through the middle of another alcohol wipe and moving it up and down the thermometer probe. -The CK failed to open the alcohol wipe diagonally, inserting the thermometer probe into the opening and cleaning the probe without the packaging touching the probe. D. Staff interviewsThe CK was interviewed on 8/26/25 at 11:40 a.m. The CK said he was taught to poke the thermometer through the alcohol wipe packaging to disinfect the thermometer.The dietary manager (DM) and the NHA were interviewed together on 8/27/25 at 9:30 a.m. The DM showed how she was taught to clean a thermometer. She took an alcohol wipe out to clean the thermometer and she poked the thermometer through the middle of the alcohol wipe square. She then ran the alcohol wipe and its packaging up and down the thermometer probe. -The DM failed to open the alcohol wipe diagonally, inserting the thermometer probe into the opening and cleaning the probe without the packaging touching the probe.		