

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 065418	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/26/2026
NAME OF PROVIDER OR SUPPLIER Forest Ridge Health and Rehab LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 16006 W US Highway 24 Woodland Park, CO 80863	
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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observations, record review and interviews, the facility failed to ensure residents consistently received food prepared by methods that conserved nutritive value and was palatable in taste, texture and temperature. Specifically, the facility failed to ensure the residents' food was palatable in taste, texture and temperature. Findings include: I. Facility policy and procedure The Standardized Menu policy, dated 10/1/25, was provided by the nursing home administrator (NHA) on 2/25/26 at 1:17 p.m. It revealed in pertinent part, It is the policy of this facility to provide nourishing, palatable meals to meet the nutritional needs of residents based on the Recommended Daily Allowances of the Food and Nutrition Board and that standardized cycle menus are planned in advance and utilized. The facility will make reasonable efforts to provide food that is appetizing and culturally appropriate for residents. Menus will be planned to meet basic nutritional needs by providing meals based on individual nutritional assessment and the individualized plan of care. However, the policy did not include specific procedures or quality control measures to ensure food was served in an acceptable taste, texture and temperature, including prevention of overcooking, undercooking, dryness or burned food items to assess meal palatability prior to service. II. Resident representative interviews Resident #8's representative was interviewed on 2/23/26 at 11:38 a.m. The representative said food at the facility had been an ongoing issue. The representative said they discussed these concerns during resident group meetings and had tried to advocate for correction of the problem. The representative said the issue had improved recently, however the eggs continued to be served runny at times and the concerns had not been fully resolved. She said she would like the facility to fix the issues. Resident #33's representative was interviewed by phone on 2/23/26 at 3:45 p.m. The representative said the facility's food continued to be a major concern. The resident representative said the food was often cold and the ice cream was soupy. The resident representative said during the past few days, Resident #33 was not awakened for breakfast and when awakened at approximately 10:15 a.m. she was provided cereal with milk, which disrupted her normal meal pattern. Resident #33's representative was interviewed again in-person on 2/24/26 at 10:10 a.m. The representative said on several occasions, she observed potato soup that was too watery, broccoli that was mushy and a baked potato that was not cooked enough and was hard. The representative said the last time she observed these concerns was during the week of 1/17/26 at lunch. The representative said Resident #33 ate some of the baked potato but could not finish it. The representative said the french fries were cold and meats, such as beef, were tough to chew. The representative said Resident #33 preferred to eat at her daughter's home twice each week. The representative said she felt guilty for leaving Resident #33 in the facility and Resident #33 deserved to feel good about living at the facility. III. Resident group interview A group interview was conducted on 2/24/26 at 1:00 p.m. with seven alert and oriented residents (#15, #19, #33, #46, #59, #62 and #71) who were deemed interviewable per the facility and assessment. The residents said the food was served cold. The residents said the pork was impossible to chew and other meats were</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:	Facility ID: 065418
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