STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	145526	A. Building B. Wing	03/12/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Gottlieb Memorial Hospital	701 West North Avenue Melrose Park, IL 60160

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 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident. Based on interview and record review, the facility failed to plan and serve menu items per facility menu planning standards. This applies to 6 of 6 residents (R27, R35, R36, R39, R40, R41) reviewed for menu planning in a sample of 8.The findings include:Review of Room Service Diet reports, dated 3/9/26, show R35, R36, R39, R40, and R41 all had physician orders for Regular Diets. Physician order, dated 2/28/26, shows R27 had a physician order for a pureed diet. On 3/10/26 at 1:04 PM, V7 (Regional Clinical Nutrition Manager/ Registered Dietitian) stated the menus should contain 6 serving a day of whole or enriched grains including bread, cereal, dry cereal, rice, buns, tortillas, desserts. V7 stated she did not consider potatoes as a grain serving. V7 stated the other therapeutic diets should follow the same pattern as the regular diet as long as the food items do not exceed the nutrient parameters for the therapeutic diets. V7 stated the pureed diet did not have nutrient parameters that restricted menu items. Review of facility pureed diet shows the following servings of grains were total number of default grain servings provided to a non-select resident (a resident who did not fill out their daily menus and select food preferences) receiving pureed diets on each day:Day 1 - 2 Grains (oatmeal and penne pasta)Day 2 - 2 Grains (French toast and cream of wheat)Day 3 - 4 Grains (waffle, oatmeal, penne pasta and macaroni/cheese)Day 4 - 2 Grains (cream of wheat and lasagna)Day 5 - 2 Grains (French toast and oatmeal)Day 6 - 3 Grains (pancake, cream of wheat and penne pasta)Day 7 - 3 Grains (waffle, oatmeal, macaroni/cheese) Review of facility regular diet shows the following total number of default grain servings were provided to a non-select resident receiving regular diets on each day:Day 4 - 3 Grains (cream of wheat)Day 7 - 5 Grains (2 English muffin halves, 2 burger bun halves, macaroni/cheese)Review of Days 1-3 and 5-6 show residents were provided a total of 6 default grain servings each day. On 3/10/26 at 12:41 PM, V8 (Patient Services Manager/Registered Dietitian) reviewed the total number of default grain servings offered on the daily non-select pureed diet residents and stated, It seems a little low. V3 (General Manager) stated the pureed diet menu items should mirror the items served on the standard, general diet menu pattern that is provided to the cooks to follow. V8 stated menus were developed to follow the Nutrition Care Manual. Menu planning guidelines were reviewed in the Nutrition Care Manual provided during the survey and V8 and V3 were unable to determine what specific guidelines were being followed to plan the pureed diets and were unable to determine if the menus were meeting facility standards. On 3/10/26 at 1:04 PM, V7 (Regional Clinical Nutrition Manager/ Registered Dietitian) stated she planed the facility Regular menu based on the Dietary Guidelines for Americans in conjunction with the nutrition care manual. V7 stated she creates the diet spread sheets, such as the pureed diet, based on the nutrition care manual. V7 confirmed the default pureed menus provided during survey were the facility default menus provided to residents who did not select their menus. V7 reviewed the menus, acknowledged the menus did not meet the expected minimum daily grain servings, and stated she would review the menus and adjust the menus to meet the menu planning expectations of 6 servings of grains each day. Facility Nutrition Care Manual - Diet Manual, dated 1/14/25, shows Developing a house Diet 1. Review all Federal and State Regulations. Refer to the Regulations section for additional resources 2. Determine Nutritional content - Determine kilocalorie range for facility diet Determine kilocalorie range (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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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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 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	for facility diet Research the average, range, and most common weight of your residents. These data can give you a general idea of your resident population's energy needs Determine protein range Determine carbohydrate range. Setting range for carbohydrates: carbohydrates should provide 45%-65% of total energy and be evenly distributed throughout the day. Keep the carbohydrates consistent and balanced through the day to meet many patients' nutrition needs and medical nutrition therapy Steps for writing a menu 1. Determine which meal planning guide will be used at your facility. It may be necessary to create a menu checklist to ensure all components are met. Adjust as needed to meet state regulations and patient requests. See Menu Planning Checklist for Nutritionally Balanced Meals for a template