

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

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145759	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/05/2025
NAME OF PROVIDER OR SUPPLIER Axiom Healthcare of Rosiclare		STREET ADDRESS, CITY, STATE, ZIP CODE 1807 Fairview Rd Rosiclare, IL 62982	
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 0727 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Have a registered nurse on duty 8 hours a day; and select a registered nurse to be the director of nurses on a full time basis. Based on interview and record review, the facility failed to staff a Director of Nursing (DON). The facility also failed to provide a Registered Nurse (RN) for at least 8 consecutive hours a day, 7 days a week. This failure has the potential to affect all 33 residents residing in the facility. The Findings Include: On 12/2/25 at 10:00 AM, V1 (Administrator) stated that they do not have a Director of Nursing at this time. V1 stated that the position is posted, and they are actively seeking qualified candidates. At this same time, V1 stated that they do not have a Registered Nurse (RN) on the schedule 7 days a week, 8 consecutive hours a day. Nursing schedules were reviewed from May 2025 through December 2025. There was no documentation of RN coverage on the following dates: May 2025: 3rd and 10th June 2025: 3, 5, 7, 9, 13, 17, 18, 28, 30 and 31st July 2025: 5th September 2025: 1, 2, 8, 9, 17, 25, and 29th October 2025: 2, 9, 10, 11, 15, 17, 23, and 28th November 2025: 5, 22, and 27th December 2025: 3rd On 12/2/25 at 3:00 PM, V1 stated that they do not have a policy on staffing, they just adhere/follow the regulations. On 12/5/25 at 10:00 AM, V1 stated that the previous DON's last day on the job was 11/6/25. The Long Term Care Facility Application for Medicare and Medicaid Services dated 12/2/25, documents 33 residents reside in the facility.		

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 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	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 observation, interview and record review the facility failed to follow the recipe for the scheduled menu item. This has the ability affect all 33 residents that reside in the facility. The Findings Include: On 12/3/25 the planned lunch menu was for a barbeque riblette, pasta salad and fruit cup. During the lunch observation on 12/3/25 it was observed that the residents receiving a regular diet received a barbeque riblette that did not have sauce on it and residents receiving mechanical soft diets received ground meat with a squirt/drizzle of ketchup on top. The recipe for the barbeque pork riblette is as follows: Ingredients: pork pattie, rib shaped boneless, 3 oz (ounces) frozen and sauce, barbeque. Instructions for cooking: 1. Place frozen riblettes on a sheet pan sprayed with nonstick cooking spray. 2. bake 15-18 minutes or according to package directions and until desired internal temperature is reached 3. Remove from oven and place riblettes in a steam table pans sprayed with nonstick cooking spray. Add barbeque sauce, cover, and bake until desired internal temperature is reached .The recipe for the barbeque pork riblette mechanical soft is as follows: .4. placed prepared riblettes in a washed and sanitized food processor. Pulse/grind to size and texture of ground beef 5. place in steam table pan and add barbeque sauce or prepared broth to keep moist . The recipe for the barbeque pork riblette pureed is as follows: Ingredients: barbeque riblette, water, chicken base. Method of preparation: dissolve chicken base in water to make chicken broth. Place prepared meat in a sanitized food processor. Gradually add broth, blend until smooth On 12/3/25 at 2:00 PM, V2 (Dietary Manager) stated that they did not have barbeque sauce available to cook the barbeque riblets in. V2 stated that on the mechanical soft diet trays they added some ketchup to the top of the meat and the pureed was a plain riblette that was pureed with the chicken broth. V2 stated that the riblette was barbeque flavored only and did not have any barbeque sauce as the recipe indicated. The Long term Care Facility Application for Medicare and Medicaid dated 12/2/25, documents 33 residents reside in the facility.		

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F 0805 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure each resident receives and the facility provides food prepared in a form designed to meet individual needs. Based on observation, interview and record review the facility failed to prepare the mechanical soft diet per resident needs for 5 of 5 (R2, R15, R17, R22 and R25) residents reviewed for a mechanical soft diet, in a sample of 23. The Findings Include: On 12/3/25 at 12:15 PM, during a lunch observation it was noted that the barbeque riblets did not have barbeque sauce. During this time, it was observed that the mechanical soft meal trays had dry ground barbeque riblets with a small drizzle of ketchup on top. 1. R2's admission profile sheet documents an admission date of 12/1/2020 and includes the following diagnosis: cerebral infarction, unspecified dementia, hemiplegia and hemiparesis following a cerebral infarction affecting the left non-dominant side. A diet type report dated 12/3/25 provided by V1 (Administrator) documents that R2 is to receive a Mechanical soft/nectar thickened liquid diet with extra sauce/gravy. 2. R15's admission profile sheet documents an admission date of 10/17/23 and includes the following diagnosis: dysphagia, mild intellectual disability, and mood disorder. The diet type report for R15 documents that he is to receive a No Added Salt diet with ground moist meat and thin liquids. 3. R17's admission profile sheet documents an admission date of 7/21/12 and includes the following diagnoses: anxiety, depression, unspecified dementia and hemiplegia and hemiparesis following a cerebral infarction affecting the left non-dominant side. The diet type report documents that R17 is to receive a No Added Salt/Ground meat/thin liquid diet with minced and moist meats. 4. R22's admission profile sheet documents an admission date of 1/11/2019 and includes the following diagnosis: unspecified dementia, epilepsy, and muscle wasting/atrophy. The diet type report documents that R22 is ordered a Controlled Carbohydrate Diet, mechanical soft with thin liquids. 5. R25's admission profile sheet documents an admission date of 8/16/19 and includes the following diagnosis: depression, anxiety, and dysphagia. The diet type report documents that R25 is to receive a regular mechanical soft diet with thin liquids. The ground barbeque pork riblette with sauce recipe is as follows: Ingredients: Pork pattie, rib shaped boneless, 3 oz (ounce) frz (frozen), Sauce, barbecue. The instructions for preparation .4. placed prepared riblettes in a washed and sanitized food processor. Pulse/grind to size and texture of ground beef 5. place in steam table pan and add barbeque sauce or prepared broth to keep moist . On 12/3/25 at 2:00 PM, V2 (Dietary Manager) stated that they did not have barbeque sauce available to cook the barbeque riblettes in. V2 stated that on the mechanical soft diet trays they added some ketchup to the top of the meat. On 12/4/25 at 2:30 PM, V4 (Speech Language Pathologist) stated on a phone interview that the mechanical soft diet meats need the gravy/sauce on top or mixed, rather than just dry minced meat to assure the resident is safe from aspiration while eating. V4 stated that the sauce/gravy will assist in safely chewing and swallowing the food. On 12/4/25 at 2:34 PM, V3 (Entree Representative) stated that the mechanical soft lunch meal on 12/3/25 was not prepared as it should have been per the recipe. V3 stated that the barbeque riblette meat for the mechanical soft diets was served too dry.		