STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	145844	A. Building B. Wing	05/23/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Pearl of Montclare, The	2833 North Nordica Avenue Chicago, IL 60634

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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, record review, and staff interview, the facility failed to ensure hot foods were served and maintained at safe and appetizing temperatures during meal service, in accordance with facility policy. This deficient practice had the potential to affect all 106 residents receiving food from the kitchen and placed residents at risk for receiving unappetizing meals, reduced food intake, decreased nutritional status, dissatisfaction with meals, and possible foodborne illness from improper food temperature control. The findings include: Facility CMS-671 documents a census of 108. V9, Administrator, stated there are 2 residents that are not receiving food from the kitchen. On 5/22/2026 at 10:58 A.M. R2 stated food is terrible, The quantity is not enough and some of the food is overcooked. Food is always cold. I don't bother to ask them to reheat it, I just eat it. This morning, I had eggs, and they were cold.The Minimum Data Set (MDS) dated [DATE], shows R2's cognition was intact with a fifteen out of fifteen points required on the Brief Interview for Mental Status (BIMS). On 5/22/2026 at 2:45 P.M, R4 was wheeling himself down back to his room after lunch service. R4 stated food during lunch was not warm enough for R4 today and it's always served cold. R4 stated R4 has told the Chef during food committee meetings about his concerns about food being served cold several times already. The Minimum Data Set (MDS) dated [DATE], shows R4's cognition was intact with a fifteen out of fifteen points required on the Brief Interview for Mental Status (BIMS). On 5/22/2026 at 2:52 P.M. R5 stated she is the Resident Council President and affirmed food is served cold often and has heard this concern from other residents as well during the monthly food committee meetings with V5, Dining Services Director present. On 5/22/2026 at 11:30 A.M. during meal service observation in the kitchen with V5 (Dining Services Director) and V6 (Cook), meal tray temperatures were checked prior to service and measured as follows: fish 176 F (degrees Fahrenheit), sweet potatoes 171 F, mashed potatoes 165 F, and peas with mushrooms 180 F. V5 stated the 1st floor is served first, then 3rd floor followed by 4th floor and the 2nd floor is served last.At 12:05 P.M., after the last tray was served on the 1st floor, temperatures taken from the test tray revealed: fish 114 F, sweet potatoes 132 F, and peas with mushrooms 104 F. V5 stated food temperatures should hold at 165 F but temperatures drop while trays are transported and delivered to residents.At 12:36 P.M., after the last tray was served on the 2nd floor, temperatures from the test tray revealed: fish 90 F, sweet potatoes 126 F, and peas with mushrooms 93 F. V5 stated these temperatures were not acceptable and acknowledged the 2nd floor did not have the same insulated hotbox meal carriers used on other floors. V5 further stated food not maintained at required temperatures presents a potential health hazard and will correct it right awayOn 5/22/206 at 12:31 P.M. V3, Certified Nursing Assistant (CNA), stated she has received multiple complaints about food being served cold and she had to reheat the resident's meal tray in the microwave in the kitchen. The last time V3 received a complaint about cold food was a couple of weeks ago. Today no one complained of cold food to V3. On 5/22/206 at 12:31 P.M. V7, Medical Records Supervisor/CNA, stated she delivers meal tray on 2nd floor daily but has not received any complaints about food being served cold.On 5/23/26 at 10:08 A.M., V8 (Dietary Technician) stated residents had raised concerns during food committee meetings regarding food not being served at an optimal temperature, although those concerns were not documented in (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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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	meeting minutes because V8 addressed them verbally to state if they were to receive cold food, we can offer them a new plate in the kitchen and we can warm it up for them. V8 also stated, V5 is also present at those meetings so she would address those concerns regarding cold food as well. V8 stated the residents do bring up concerns about food being cold in the past several times, but last meeting in May they didn't bring it up. V1 presented facility policy on Sanitation and Food Safety which documents under Hot Food: Hold at 135 F or greater throughout the ervide process.