

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145846	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/22/2026
NAME OF PROVIDER OR SUPPLIER LA Bella of Edwardsville		STREET ADDRESS, CITY, STATE, ZIP CODE 6277 Center Grove Road Edwardsville, IL 62025	

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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interview and record review the Facility failed to ensure steam table holding temperatures were in safe range, to prevent the growth of harmful pathogens for ensuring the safety and quality of the food served to residents for 8 of 13 residents (R2, R3, R7, R8, R10, R11, R12 and R13) reviewed for food temperatures in the sample of 15. Findings include: On 1/17/2026 at 12:02 PM, the steam table was cool to the touch as the food was being placed on the steam table. On 1/17/2026 at 12:05 PM, the chili, the alternate menu item was placed on the steam table by V5, Food Service Worker but no food temperature as taken. On 1/17/2026 at 12:30 PM, the chili did not have any steam coming from it. On 1/17/2026 at 12:42 PM, the Temperature Logbook was on the middle cabinet close to the stove. There were no temperatures documented for the lunch menu on 1/17/2026. On 1/17/2026 at 12:55 PM, during the lunch service after the last resident had been served food temperatures were taken with a calibrated metal thermometer and the pureed vegetables were 121.4 F (Fahrenheit), the gravy was 128.0F, and the mechanical chicken 100.5F and the chili was 118.0 F. These items were not being held at 135.0 F or higher on the steam table. On 1/17/2026 during the lunch service from 12:00 PM to 12:55 PM, R2, R3, R7 and R8 were all observed to be served chili during the lunch service. On 1/17/2026 at 1:00 PM, R7 stated she was served chili today and it could have been hotter. On 1/17/2026 at 1:04 PM, R2 stated her chili was lukewarm. Food is so so. Food is not always hot, like today, the chili was not hot. On 1/17/2026 t 1:54 PM, R3 stated he has been here in this facility for several years. He stated the food is hit and miss some days better than others. His food is cold and thinks the food could be warmer. Chili not so great today. On 1/22/2026 the Facility provided a list of residents on pureed diets and the following residents were documented as receiving a pureed diet R10, R11, R12 and R13. On 1/22/2025 at 1:38 PM, V24, Dietitian stated, I would expect staff to take temperatures on all items they place in the steam table and document those temperatures in the Food Temperature Logbook. I am not really sure what the food temperature should be on the steam table for holding, but I will find out. I come from the hospital and just started in June. Holding the food at the correct temperature is important to prevent illness, prevent bacteria from growing and causing food borne illness, to kill harmful pathogens and all sorts of things. This population can especially be vulnerable. On 1/22/2025 at 1:55 PM, V24 stated the policy for the Facility for holding food is 140.0 F. R14's Grievance Form dated 11/4/25 documents, Resident served cold cheeseburger for dinner. (It was so cold the cheese didn't melt).R2's Grievance Form dated 11/5/2025 documents, Last night cold grilled cheese, cold tomato soup. R15's Grievance Form dated 11/4/2025 documents, Resident was served cold cheeseburger and fries for dinner last night.The Food Policy with a revision date of 1/31/2024 documents, Check hot foods regularly to make sure they're held at or above 140 F. 6. Recordkeeping: Final Cooking and Reheating Log: (Facility) Food Cold Hot Holding Log: for all (Facility) foods being hot or cold held during internal and external catering (or other form of documentation as required by state or client contract.)</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
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