STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	195471	A. Building B. Wing	02/25/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Jefferson Manor Nursing and Rehab Ctr, LLC	9919 Jefferson Hwy. Baton Rouge, LA 70809

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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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observations, interviews, and record review, the facility failed to prepare food to conserve flavor and appearance and provide palatable and attractive food for 8 (#2, #9, #12, #36, #41, #43, #68 and #91) of 8 residents reviewed for dining. There were 92 residents who ate from the facility's kitchen.Findings: Review of Resident Council Meeting Minutes from November 2025 to present revealed the following: 11/22/2025 – XI. Dietary Services: Food is awful. 12/16/2025 – XI. Dietary Services: Alternates is always leftovers from the night before; wants fresh fruit, request salad but never have it; result is residents losing weight from lack of food; Eating too may sandwiches and only receiving small portions. 01/26/2026 – XI. Dietary Services: Too spicy; Not edible; Sends tray back every day; Will not make sandwiches/peanut butter when asked; Giving out food that resident doesn't eat or not fixed to texture. On 02/23/2026 at 11:00 a.m., a resident council meeting was held with Residents #8, #10, #41, and #76. During the meeting, Residents #8, #10, #41, and #76 complained about the food at the facility. Resident #8 stated the food tasted terrible and needed to be better. Review of the facility's lunch menu dated 02/24/2026 revealed chicken cacciatore was the main entrée. On 02/23/2026 at 9:32 a.m., an interview was conducted with Resident #2. Resident #2 stated the facility's food was not good. He stated the quality, consistency, and seasoning were not good. On 02/24/2026 at 10:45 a.m., a test tray was obtained from the facility's kitchen. Four surveyors observed the tray. There was shredded chicken with chunks of tomatoes over spaghetti noodles. There was a watery liquid substance covering the plate under the pasta. The food did not have an appetizing appearance or odor. Three surveyors were unable to taste the food due to appearance. One surveyor tasted the food, which revealed the entrée provided was bland in taste with minimal amount of sauce covering the noodles. Sauce on the test tray was thin in consistency resulting in plain spaghetti noodles being tasted. Surveyor described the presentation of the meal as not being appealing or palatable and was unable to further consume any of the test tray provided. On 02/24/2026 at 12:07 p.m., an observation was made of the steam table in the facility's kitchen. The main entrée was chicken cacciatore, which was in a metal container on the steam table. The container consisted of course shredded chicken, tomatoes, and a thin liquid covering the meat (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

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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	and tomatoes. There was a plate of food sitting on the kitchen line with spaghetti noodles and chicken cacciatore covering the noodles. There was a light red liquid substance, the consistency of water, covering the plate under the pasta and chicken cacciatore. On 02/24/2026 at 12:09 p.m., an interview was conducted with S4DM. She confirmed she cooked the chicken cacciatore for lunch today. She confirmed the chicken cacciatore was covered with a liquid. She confirmed the plated chicken cacciatore covering the noodles had a liquid substance covering the plate under the food. She confirmed the sauce for the chicken cacciatore should have been thicker to adequately coat the noodles to maintain the flavor. She stated she did not follow a recipe. She explained she had been cooking meals for twenty years and she no longer needed to follow recipes. On 02/24/2026 at 12:10 p.m., an interview was conducted with Resident #43. He stated he refused to eat lunch and the food was disgusting. He described the food as being cold, with a small amount of sauce and chicken over the noodles. He described the sauce appearing as throw up and stated it smelled awful. Resident #43 stated this is bad but the food gets worse than this at times, I wouldn't feed my dog this. Resident #43 showed surveyor cornbread on tray and bottom was observed to be burnt. On 02/24/2026 at 12:11 p.m., an interview was conducted with S9CNA. She stated the meal tray provided did not look appealing to eat. She stated the meal had more noodles than sauce and chicken. S9CNA stated she would refuse to eat the meal too. On 02/24/2026 at 12:17 p.m., an observation was made of Resident #2's lunch tray. He had chicken and tomatoes over spaghetti noodles with a liquid substance covering the bottom of the plate. An interview was conducted with Resident #2 at that time. Resident #2 stated the lunch meal was bland and there was no sauce for the pasta. He stated it tasted like chicken and tomatoes with plain noodles and no flavor. On 02/24/2026 at 12:20 p.m., an observation and interview was conducted with S7LPN and S8RN at Resident #43's bedside. Resident #43 had his lunch tray, which consisted of chicken and tomatoes over spaghetti noodles. S7LPN and S8RN described the meal provided as not being appealing in presentation and stated they would not eat the meal provided. S8RN picked up the plate and voiced the bottom of the plate temperature was luke warm. S7LPN and S8RN both confirmed the cornbread on the plate was burnt on the bottom. S7LPN and S8RN voiced food complaints had been common over the last six months. On 02/24/2026 at 12:20 p.m., an observation was made of Resident #36's lunch tray. She had chicken and tomatoes over spaghetti noodles and a liquid substance covering the bottom of the plate. An interview was conducted with Resident #36 at that time. Resident #36 stated the lunch today was not good and had no flavor. She stated some days food was good and others it was not. She stated today it was not good. She stated there was no sauce on the noodles. On 02/24/2026 at 12:30 p.m., an interview was conducted with Resident #41. He stated he didn't eat the food often because he disliked it. He stated he had his daughter bring him food from outside the facility. Resident #41 stated in resident council food complaints were the first topics brought to his attention during the meetings. He stated the food just don't taste right here, the kitchen needs to do better. He stated the food had been terrible since he was admitted in 2017. On 02/24/2026 at 12:30 p.m., an observation was made of Resident #91's lunch tray. She had chicken (continued on next page)

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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	and tomatoes over spaghetti noodles and a liquid substance covering the bottom of the plate. An interview was conducted with Resident #91 at that time. Resident #91 stated her lunch was disgusting. She stated there was too much liquid and no sauce. She stated it was just noodles, chicken, and tomatoes with no flavor, and they added too much water to it. On 02/24/2026 at 12:40 p.m., an interview was conducted with Resident #12. He stated he refused to eat the lunch entrée provided today and described the food as not being fit to eat. He stated lunch and supper was always terrible. On 02/24/2026 at 12:45 p.m., an interview was conducted with Resident #9. She stated the food was awful. She stated the food had no seasoning, bland taste, or was overcooked causing food to be mushy. She stated she refused her meal tray today due to disliking what was served. She stated, I don't know what that was but it looked terrible. She stated she had to eat leftover pizza from yesterday. Resident #9 stated she had to eat out as much as she could afford due to the food being so terrible. On 02/24/2026 at 2:42 p.m., an interview was conducted with Resident #68. He stopped surveyor in hallway and stated he would like to report the food being terrible. Resident #68 stated I have been in prison and the food was better there than it is here. He described the food as being burnt, not cooked enough, or being served cold. On 02/24/2026 at 1:05 p.m., an interview was conducted with S3RD. She stated menus and recipes were provided by the facility's food supplier. She stated the cook should have followed the recipes.

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F 0641 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Ensure each resident receives an accurate assessment. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on interviews and record review, the facility failed to accurately code PASRR Level IIs on the residents' MDS assessments for 2 (#8 and #25) of 3 residents reviewed with Level II PASRRs.Findings: Resident #8Review of Resident #8's Clinical Record revealed an admission date of 02/14/2022 and diagnoses, which included Schizophrenia and Major Depressive Disorder. Review of Resident #8's BHSF Form 142 dated 04/01/2025 revealed she was approved for admission by level II authority for a temporary period effective of 04/01/2025 through 03/31/2026. Review of Resident #8's Annual MDS with an ARD of 07/10/2025 revealed an answer of no to the following question:A1500 - Is the resident currently considered by the state level II PASRR process to have serious mental illness and/or intellectual disability or a related condition? Resident #25Review of Resident #25's Clinical Record revealed an admission date of 09/09/2025 and diagnoses, which included Delusional Disorder, Visual Hallucinations, Generalized Anxiety Disorder, Major Depressive Disorder, and Schizoaffective Disorder. Review of Resident #25's BHSF Form 142 dated 04/23/2014 revealed she was permanently approved for admission by level II authority. Review of Resident #25's Annual MDS with an ARD of 09/15/2025 revealed an answer of no to the following question:A1500 - Is the resident currently considered by the state level II PASRR process to have serious mental illness and/or intellectual disability or a related condition? An interview was conducted with S6LPN on 02/25/2026 at 9:17 a.m. She confirmed Residents #8 and #25 both had Level II PASRRs. She reviewed Resident #25's Annual MDS dated [DATE] and confirmed the PASRR question was answered no and should have been answered yes. She reviewed Resident #8's MDS dated [DATE] and confirmed the PASRR question was answered no and should have been answered yes. She confirmed Residents #8 and #25's MDS assessments were completed inaccurately. An interview was conducted with S2DON on 02/25/2026 at 9:24 a.m. She confirmed Residents #8 and #25 both had Level II PASRRs. She confirmed Residents #8 and #25's most recent comprehensive MDSs were coded no on the PASRR question, which was inaccurate, and should have been coded yes.

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F 0677 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Provide care and assistance to perform activities of daily living for any resident who is unable. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observations, interviews, and record review, the facility failed to ensure a resident who was unable to carry out activities of daily living received the necessary services to maintain good grooming and hygiene by failing to provide incontinence care timely for 1 of 1 (#5) resident reviewed for activities of daily living in the final sample. Review of the facility's undated policy titled, Incontinent care: Bladder revealed in part, the following: Perineal management is the cleansing of the perineal area that includes the genitalia and rectal areas. It promotes cleanliness and comfort and prevents infection by removing irritating secretions or excretions, microorganisms, and offensive odors. The care should be administered daily during bathing, and more frequently following urinary and/or fecal incontinence or if excessive secretions are present. Review of Resident #5's clinical record revealed she was admitted to the facility on [DATE] with diagnoses, which included Hemiplegia and Hemiparesis and Urinary Retention. Review of Resident #5's quarterly MDS with an ARD of 11/13/2025 revealed the resident was always incontinent of bowel and was dependent on staff all care. On 02/23/2026 at 9:17 a.m., an observation was made of Resident #5 lying in bed awake. A strong odor of feces was noted. S10CNA entered Resident #5's room at 9:19 a.m. Resident #5, who was nonverbal, began using hand signals to show S10CNA she needed to be changed. S10CNA stated to Resident #5, You are going to get a bath shortly. On 02/23/2026 at 10:27 a.m., an observation was made of Resident #5 lying in bed. Resident #5 remained in her soiled brief and had feces smeared on her cheek. S10CNA entered the room and stated, We are still waiting on the shower room. On 02/23/2026 at 10:40 a.m., an interview was conducted with S8RN. She confirmed Resident #5 was still soiled at this time. She confirmed an hour and a half was too long for a resident to be left in their feces soiled brief. She stated S10CNA should have changed Resident #5 immediately after being notified Resident #5 had a bowel movement. On 02/25/2026 at 11:58 a.m., an interview was conducted with S2DON. She confirmed an hour and a half was too long for a resident to be left in a soiled brief.

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interviews, and record review, the facility failed to store food in accordance with professional standards for food service safety by failing to refrigerate opened food items and label and date opened frozen food items. There were 92 residents who received food from the facility's kitchen.Findings: Review of the facility's policy titled, Storage of Refrigerated Food with a revision date of 09/2012 revealed the following, in part:Policy: The facility ensures the quality and safety of refrigerated foods through accepted storage practices.Procedure:4. All non-hazardous, opened foods are labeled with name of food and date stored. An initial tour was conducted of the facility's kitchen on 02/23/2026 at 8:40 a.m. with S5CPM. The following was observed and S5CPM confirmed:The following opened items were located on the shelf in the dry storage and the item's label had directions to refrigerate after opening:1 - 1 gallon soy sauce 1/8 full;1 - 1 gallon soy sauce 3/4 full; and1 - 1 gallon citrus chipotle 1/4 full.Freezer:2 opened bags of dinner rolls not labeled or dated. An interview was conducted with S5CPM on 02/23/2026 at 8:50 a.m. S5CPM confirmed the above items should have been refrigerated after opening and the dinner rolls should have been labeled and dated. An interview was conducted with S1ADM on 02/24/2026 at 10:47 a.m. He stated food items labeled to refrigerate after opening should have been refrigerated after opening. He stated all opened, frozen items should have been labeled and dated.