

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  265160	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  11/18/2025
NAME OF PROVIDER OR SUPPLIER  Lewis & Clark Gardens		STREET ADDRESS, CITY, STATE, ZIP CODE  1221 Boones Lick Road Saint Charles, MO 63301	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>(continued on next page)</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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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Based on observation, interview, and record review, the facility failed to provide each resident with a palatable meal served at appetizing temperatures and texture and that conserved nutritive value and flavor. The facility census was 89. Review of the facility policy, Food Temperatures, dated April 2015, showed the following: -The Dietary Manager or designee is responsible for seeing that all food is the proper cooking temperature(s) as indicated on the standardized recipe before meal service begins; -The temperature of hot foods and beverage should be maintained no less than 135 degrees Fahrenheit (F) during the duration of the meal service; -Hot food and beverage should be at least 120 degrees F when served to the resident; -Temperature of potentially hazardous cold foods should be maintained at no more than 41 degrees F. Prepare cold items a day in advance when possible. Place in the freezer 45 minutes before serving and use ice baths when needed. Review of the undated facility policy, Menus, showed standardized recipes are available in the dietary department for all foods on the menu and should be followed to ensure nutritive values and food palatability is achieved. 1. Review of the fall/winter 2025 menus, dated 9/2025, showed the following recipes: -Hot food temperatures should be held at a minimum required temperature or higher for service; -Cold food should be held at 41 degrees F or below for service; -The recipe for old fashioned banana pudding showed to line the bottom of a pan with vanilla wafers, slice half of the amount of bananas over the vanilla wafers, spoon canned banana pudding over the wafers and bananas, top the pudding with the other half of the bananas and chill. Before serving, top each portion with one tablespoon of whipped topping; -The facility did not provide a recipe for the tossed salad upon request. Review of the Resident Council Minutes, dated 11/6/25, showed the following: -The residents complained the food on the hall trays was cold when it arrived; -The Dietary Manager was responsible for food concerns; -No resolution was documented; -The next resident council meeting was scheduled for 12/4/25. Review of the lunch menu for 11/18/25, according to the dietary menu spread sheet for Fall/Winter 2025, showed staff were to serve the following: -Hot dog on bun; -Chili Con Carne; -Crackers; -Tossed salad; -Margarine; -Old fashioned banana pudding. Review of the dietary Food Temperatures log, dated November 16-18, showed the following: -The lunch and dinner meals temperature log does not have a place to enter temperatures for a dessert; -The dinner temperature log on 11/17/25 for the starch for pureed food was 108 degrees F; -The dinner temperature log on 11/17/25 for the vegetable (broccoli) was blank; -The lunch temperature log on 11/18/25 for the vegetable was blank. During an interview on 11/18/25 at 10:20 A.M. Resident #1 said the following: -The food was not good; -The food was undercooked a lot of the time. During an interview on 11/18/25 at 11:23 A.M. Resident #3 said the following: -The food was bad; -Sometimes he/she could not tell what it was he/she had on the plate; -The food was never hot, it was sometimes warm, but not hot. During an interview on 11/18/25 at 11:34 A.M. Resident #4 said the following: -The food was bad; -The food was undercooked a lot of the time; -The food was bland and he/she did not think the kitchen staff used any seasonings. During an interview on 11/18/25 at 11:38 A.M. Resident #5 said his/her food was always cold by the time staff delivered it to his/her room and it tasted awful. Observation on 11/18/25 at 12:51 P.M. of the sample test tray showed the following: -The chili tasted very salty; -The hot dog was lukewarm and the bun was dried out on one side; -The salad was lukewarm and limp with an abundance of Italian salad dressing. Some of the dressing pooled in the bottom of the bowl; -The dessert was an individual bowl of banana pudding with whipped topping on the top, it was barely cool and had a piece of black fuzz on the outside edge of the parfait. There were no vanilla wafers or fresh bananas in the dessert; -The temperature of the hot dog was 118 degrees Fahrenheit; -The temperature of the salad was 70.7 degrees Fahrenheit; -The temperature of the banana parfait was 58.5 degrees Fahrenheit; -There was no margarine, or condiments were on the tray or offered. During an interview on 11/18/25 at 1:45 P.M. Resident #6 said the following: -The meals tasted awful; -Today he/she had a salad and it was a sloppy mess and room temperature. During an interview on 11/18/25 at 2:18 P.M. Resident #7 said the following: -90% of the time the food was served cold; -80% of the time the food came to his/her room without any type of covering on the plate and the food was dried out. During an interview on 11/20/25 at 1:09 P.M. Dietary Aide A said the following: -He/She did not get the temperatures taken on the vegetables on 11/17/25 and 11/18/25 because he/she was so busy helping other people in the kitchen and forgot; -The tossed salad was already made for the 11/18/25 lunch and he/she did not add salad dressing to the lettuce. He/She thought the residents should choose what kind of salad dressing they would like. She usually made up cups of ranch and Italian salad dressing and let them choose. -When the salad was taken out of the refrigerator the Dietary</p>		