

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335233	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/17/2026
NAME OF PROVIDER OR SUPPLIER Colonial Park Rehabilitation and Nursing Center		STREET ADDRESS, CITY, STATE, ZIP CODE 950 Floyd Avenue Rome, NY 13440	

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 0800</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs.</p> <p>Based on observations and interviews (iQIES intake 2963932), the facility failed to provide each resident with a nourishing, palatable, well-balanced diet that met their daily nutritional needs for six (6) anonymous residents and two (2) of two (2) meals (the 04/15/2026 and 04/16/2026 lunch meals) reviewed. Specifically, the 04/15/2026 lunch meal had hot and cold food served outside of the appropriate temperature range; the 04/16/2026 lunch meal tray had missing food items, missing adaptive meal equipment, and food items were not serviced at palatable temperatures and the 04/16/2026 replacement lunch meal was missing items, the appropriate adaptive equipment was not provided, and the meal ticket directions were not followed; and six (6) anonymous residents present at the resident group meeting stated the food was often cold and the meal tray did not match the meal tickets. Findings include: The undated facility policy Accuracy and Quality of Tray Line Service, documented all meals were checked by food service personnel for accuracy, and by the employees serving the meals prior to the individual being served. Hot foods were kept above 140 degrees Fahrenheit and cold foods were kept below 41 degrees Fahrenheit. Prior to leaving the kitchen, each meal was checked for accuracy that items on the meal tray matched the meal ticket. During an anonymous resident group meeting on 04/14/2026 at 2:00 PM, six residents stated the food was often cold and the meal tickets did not match the food items placed in front of them. During a B unit lunch meal observation on 04/15/2026 at 12:12 PM, Resident #1's lunch meal was the last meal served. The lunch tray was tested and verified with the Regional Director of Food Operations. The ziti measured at 133 degrees Fahrenheit, the broccoli measured at 110 degrees Fahrenheit and was cool to taste, the garlic bread measured at 100 degrees Fahrenheit, the coffee measured at 133 degrees Fahrenheit, and the pineapple measured at 68 degrees Fahrenheit. During an A unit lunch meal observation on 04/16/2026 at 12:39 PM, Resident #4's lunch meal was tested and verified with Certified Nurse Aide #15. Certified Nurse Aide #15 stated the resident was out on an appointment and they were going to have to order a new tray because the tray was wrong. The tray was missing turkey, gravy, creamed spinach, cottage cheese, chilled peaches, diet house shake, Mrs. Dash seasoning, margarine and a scoop plate. The stuffing was measured at 125.1 degrees Fahrenheit and did not taste warm; the carrots were measured at 110.2 degrees Fahrenheit, and the water was measured at 62.8 degrees Fahrenheit. At 1:18 PM, the resident received a replacement tray. The replacement tray was missing gravy, the turkey was not cut up per the meal ticket directions, the resident received a divided plate instead of a scoop plate, and the resident received regular milk instead of the diet house shake. During an interview on 04/17/2026 at 1:21 PM, the Food Service Director stated everyone had a part in ensuring meal ticket accuracy. The meal ticket was referenced by each dietary worker who placed items on the tray. If they were out of something or missing something, it was crossed off the ticket and the resident was made aware. They attended resident food council meetings and was aware of how the residents felt as if items were just not being sent. Residents complained about missing items for the past couple of months. Hot food should be served above 140 degrees Fahrenheit and cold food below 41 degrees Fahrenheit. Any food item outside of those ranges was unacceptable because bacteria could grow and residents deserved to have hot food. 10 New York Codes, Rules, and Regulations 415.14</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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