STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	335525	A. Building B. Wing	04/14/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Riverside Center for Rehabilitation and Nursing	90 No Main Street Castleton on Hudson, NY 12033

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 - Some	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observation and interviews conducted during the survey, the facility failed to provide food and drink that were palatable, attractive, and at a safe and appetizing temperature. Specifically, for three (4) of the three (4) meals reviewed (Breakfast meal 04/09/2026 and two (2) Lunch meals) on 04/06/2026 and 4/10/2026. Specifically, food and drinks were not served at a palatable and appetizing temperature or taste. Findings Include: Facility policy titled Resident Meal Service, reviewed 04/2026, documented the facility would provide each resident with nourishing, palatable, and attractive meals. Residents who refuse meals were to be offered an alternative meal off the facility alternative meal list. Residents were to be provided with a variety of food and liquid items. Meal tickets were to be checked for accuracy prior to serving residents. Observation: During a meal sampling on 04/06/2026 at 12:28 PM, a sample of three (3) plates were observed from the South unit dining room steam table. The lunch service was observed, and the results were as follows: The cauliflower appeared dry, no gravy or seasonings were offered. Plate one (1) was missing the pork gravy and the penne with marinara, plate two (2), mechanical soft diet, was missing the soft salad and pudding, and plate three (3) was missing the cauliflower and tossed salad. During a meal tray sampling on 04/09/2026 at 9:21 AM, Resident #50's breakfast tray was tested, and a replacement tray was provided. The breakfast tray was tested for taste and temperature, and the results were as follows: Condiments were missing from tray. Milk 62.6 degrees Fahrenheit, Juice 64.4 degrees Fahrenheit, Bacon 108.9 degrees Fahrenheit, and Pancakes 112.5 degrees Fahrenheit. During a meal tray sampling on 04/10/2026 at 12:36 PM, Resident #50's lunch tray was tested, and a replacement tray was provided. The lunch tray was tested for taste and temperature, and the results were as follows: Condiments were missing from tray. Coffee 119.8 degrees Fahrenheit, Milk 59.7 degrees Fahrenheit, Juice 57.2 degrees Fahrenheit, [NAME] Pasta Bake 167 degrees Fahrenheit with bland unappetizing taste, Squash 129 degrees Fahrenheit, and Applesauce 60 degrees Fahrenheit with bland unidentifiable taste. ^ Interviews: During an interview on 04/06/2026 at 10:34 AM, Resident #50 stated they were served cold tatter tots and soup for dinner the night before. They had asked for their food to be heated and were told it could not be heated. They stated they then asked for a sandwich, when they received the sandwich, they could not decide what it was therefore they did not eat it. During an interview on 04/06/2026 at 10:52 AM, Resident #34 stated the food was not good. They did not regularly eat the food from the facility. They did not get what they ordered and the quantity of food they received was small. During a subsequent interview on 04/10/2026 at 8:30 AM, Resident #34 stated they did not get dinner the night before. They were served tacos and beans, when they were supposed to get a cheeseburger. They could not have spicy foods.^ They stated they had asked for a different meal, which they never received.^ During an interview on 04/06/2026 at 11:15 PM, Resident #76 stated the food was not good and portions sizes were small. They stated they had received a full plate of rice for dinner at one time. They generally asked for sandwiches for most of their meals because the food the facility served was always cold and tasted bad. During the Resident Council interview on 04/07/2026 at 2:00 PM, it was stated that the food was not good. They felt the food choices they received where choices most people would not want, such as a frequent offering of lima beans. Vegetables and fruit were never fresh, always frozen or canned. The food was not severed at (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	the right temperature and meal tickets were not accurate to what was received on the plates or trays. During an interview on 04/09/2026 at 2:40 PM, Regional Operational Director #1 stated they were currently hiring dietary staff including a new cook for the facility. They were working with current staff to ensure the residents received meals that matched their meal tickets. During a subsequent interview on 04/14/2026 at 10:08 AM, they stated they had implemented a new refrigeration process of storing drinks for residents after they were prepared for the mealtime and before they were served to the residents. During an interview on 04/10/2026 at 1:00 PM, Licensed Practical Nurse #2 stated residents complained about the food in the facility. The food lacked taste and was served in small portions. 10 New York Code of Rules and Regulations 483.60(d)(1)-(2)