

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335753	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/14/2025
NAME OF PROVIDER OR SUPPLIER Bronxcare Special Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1265 Fulton Avenue Bronx, NY 10456	

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 - Few</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observation, record review, and interviews during the Recertification and Complaint (#668295) Survey, the facility failed to ensure that food was served at an appetizing temperature during meals. This was evident in one (1) (Unit 4) of five (5) units. Specifically, food served during meal service were not maintained at palatable and appetizing temperatures. The findings include: The facility's policy and procedure titled Food Temperatures with a reviewed date of 02/2024 documented all food is to be prepared, held, and served within the appropriate ranges to provide the highest quality of food and maintain aesthetic value of food. Minimum temperature for hot food is above 140 degrees Fahrenheit. During the Resident Council meeting on 08/08/2025, Residents #138 and #146 stated that food are often served lukewarm, and at times were served cold during meal service. The residents stated staff should not eat their meals prior to serving meals to the residents because meals are served late, not hot, and sometimes run out. Resident #66 stated food are served cold because meals are delivered late. On 08/12/2025 from 11:40 PM to 12:23 PM, food cart arrived in Unit 4. Meal trays were assembled and distributed to residents in the dining room and resident rooms. At 12:23 PM, test trays were conducted with the Food Service Director. It revealed the following: chicken noodle soup at 142.2 degrees Fahrenheit, baked chicken at 144 degrees Fahrenheit, jerk chicken at 150 degrees Fahrenheit, spinach at 126 degrees Fahrenheit, plantains at 116 degrees Fahrenheit, puree green beans at 132.6 degrees Fahrenheit, puree chicken at 128 degrees Fahrenheit, mashed potato at 134 degrees Fahrenheit. On 08/12/2025 at 12:37 PM, the Food Service Director was interviewed and stated in the past resident council meetings, residents brought up the food temperature issues. They stated the temperatures tested were not meeting the minimum temperature and that hot foods should be served above 140 degrees Fahrenheit. On 08/14/2025 at 11:28 AM, the Administrator was interviewed and stated they were not aware of resident concern about food temperature. They stated they are going to address this concern immediately because residents should be getting good quality meals. 10 NYCRR 415.14(d)(1)(2)</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
---	-------	-----------