

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365858	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/23/2026
NAME OF PROVIDER OR SUPPLIER The Pavilion at Stow for Nursing and Rehabilitatio		STREET ADDRESS, CITY, STATE, ZIP CODE 3700 Englewood Drive Stow, OH 44224	
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 - Many	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observation, interview, and record review the facility failed to ensure accurate serving sizes were served for the lunch meal. This affected all residents. The facility census was 42. Findings include: Review of the menu for lunch on 07/22/26 revealed homemade meatloaf, mashed potatoes with gravy, and California blend vegetables. Review of the menu extension sheet indicated the serving sizes for each item listed on the menu including the altered texture diets such mechanical soft and pureed. The serving size for the mashed potatoes was a four-ounce spoodle (hybrid of a spoon and ladle), California blend vegetable was a four ounce slotted spoon, mechanical soft meatloaf ground using a #10 scoop (approximately three ounces) with one ounce of gravy, pureed meatloaf using a #8 scoop (four ounces), and pureed California blend vegetable using a #8 scoop. Observation on 07/22/26 between 11:36 A.M. through 11:54 A.M. of the lunch tray line service revealed [NAME] #452 plating the food for each resident for the lunch meal. Interview on 07/22/26 at 11:54 A.M. at the end of the tray line lunch service with [NAME] #452 revealed she used a three-ounce spoodle for the California blend vegetables, a #10 (approximately three ounces) scoop for the mashed potatoes, and a #12 scoop (2.7 ounces) for both the pureed California blend vegetables and pureed meatloaf. [NAME] #452 verified the serving sizes she used were not the correct servings according to the menu extension sheet. [NAME] #452 stated there was no ground meatloaf for the mechanical soft diets because she was told the meatloaf was mechanical soft friendly. Review of the diet report dated 07/22/26 revealed there were no residents that received nothing by mouth. Review of the undated facility policy titled Portion Control revealed it is the policy of this food service operation to ensure consistent, accurate portion sizes for all menu items. Proper portioning supports nutritional accuracy, cost control, and customer satisfaction. All employees responsible for preparing or serving food must use the correct portioning utensils, including scoops, ladles, and spoodles, as indicated by standardized utensil sizes. To maintain accuracy, staff must always level off scoops and use the correct size utensil as identified in recipes, production sheets, or supervisor instructions. Employees must never estimate portions by sight.		

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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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
F 0805 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure each resident receives and the facility provides food prepared in a form designed to meet individual needs. Based on observation, interview, and record review the facility failed to ensure ground meatloaf was served for the mechanically altered diet according to the menu extension sheet. This affected four residents (#16, #20, #33, and #25) of four residents who received a mechanical soft diet and one resident (#4) of one resident who received a regular diet with ground meat. The facility census was 42. Findings include: Review of the menu for lunch on 07/22/26 revealed homemade meatloaf, mashed potatoes with gravy, and California blend vegetables. Review of the menu extension sheet indicated the serving sizes for each item listed on the menu including the altered texture diets such mechanical soft and pureed. The serving size for the mashed potatoes was a four-ounce spoodle (hybrid of a spoon and ladle), California blend vegetable was a four ounce slotted spoon, mechanical soft meatloaf ground using a #10 scoop (approximately three ounces) with one ounce of gravy, pureed meatloaf using a #8 scoop (four ounces), and pureed California blend vegetable using a #8 scoop. Observation on 07/22/26 between 11:36 A.M. through 11:54 A.M. of the lunch tray line service revealed [NAME] #452 plating the food for each resident for the lunch meal. Interview on 07/22/26 at 11:54 A.M. at the end of the tray line lunch service with [NAME] #452 stated there was no ground meatloaf for the mechanical soft diets because she was told the meatloaf was mechanical soft friendly. Review of the diet type report dated 07/22/26 revealed four residents (#16, #20, #33, and #25) received a mechanical soft diet, and one resident (#4) received a regular diet with ground meat. Interviews on 07/22/26 at 12:01 P.M. and 12:02 P.M. with Dietary Manager (DM) #448 and Registered Dietitian (RD) #414 stated the meatloaf was mechanical soft friendly although the menu extension indicated the meatloaf should be ground for the mechanical soft diet. Interview on 07/22/26 at 12:12 P.M. with Speech Therapist (ST) #484 revealed for mechanical soft diets, the meats were typically ground. ST #484 stated meatloaf was considered a formed food unless cut up and residents that received a mechanical soft diet the meat should be ground. Review of the diet type report with ST #484 stated she was familiar with Residents #4, #16, #20, and #25 because they were seen by her and they all needed ground meat. ST #484 stated she was not familiar with Resident #33 but verified the resident received a mechanical soft diet and according to the menu extension sheet should had received ground meatloaf.		