

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 366195	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/03/2025
NAME OF PROVIDER OR SUPPLIER Beeghly Oaks Center for Rehabilitation & Healing		STREET ADDRESS, CITY, STATE, ZIP CODE 6505 Market Street Youngstown, OH 44512	

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>44810</p> <p>Based on observation, interview, record review and facility policy review, the facility failed to prepare enough of the main entree for the lunch meal on 03/03/25 resulting in meals being delivered to the unit late and not being served at the correct temperatures. This affected one (1300) unit of four units in the facility. The facility census was 106.</p> <p>Findings include:</p> <p>Review of the facility menu spreadsheet for 03/03/25 revealed the lunch menu included eight ounces of country chicken and dumplings, four ounces of glazed carrots, cornbread, four ounces of diced pears, juice, and milk.</p> <p>Review of the facility mealtimes revealed tray line for the 1300 unit starts at 12:20 P.M. and should be delivered to the unit at 12:45 P.M.</p> <p>Observation of tray line and test tray on 03/03/25 at 11:35 A.M. revealed food temperatures chicken and dumplings 165 degrees Fahrenheit (F), carrots 164 degrees F, pears 36 degrees (F), juice 33 degrees (F), and milk 34 degrees (F). The tray line began at 11:45 A.M. Observation during tray line revealed the staff ran out of chicken and dumplings at 12:50 P.M. Dietary Manager #501 immediately began making more. The last cart and test tray for the 1300 unit left the kitchen at 1:05 P.M. Staff immediately began passing trays at 1:06 P.M. The final tray was delivered at 1:10 P.M. and the test tray was sampled with Dietary Manager #501. The food temperatures included carrots 124 degrees F, chicken and dumplings were 146 degrees F, milk 47 degrees F, and juice 58 degrees F. Dietary Manager #501 confirmed the food was not warm and appetizing. Interviews during the tray line with Cooks #505 and #506 confirmed they frequently run out of food because most residents request double portions.</p> <p>Review of the undated facility policy titled Food Temperatures revealed temperatures should be taken periodically to ensure hot food stays above 135 degrees F and cold foods stays below 41 degrees F.</p> <p>This deficiency represents noncompliance investigated under Master Complaint Number OH00162819.</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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