

| | | | |
|--|--|---|--|
| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555658 | (X2) MULTIPLE CONSTRUCTION A. Building B. Wing | (X3) DATE SURVEY COMPLETED 10/27/2025 |
| NAME OF PROVIDER OR SUPPLIER River Walk Care Center | | STREET ADDRESS, CITY, STATE, ZIP CODE 1100 West Morton Avenue Porterville, CA 93257 | |

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 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many | Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (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 |
|---|-------|-----------|

| | | | |
|--|---|---|--|
| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555658 | (X2) MULTIPLE CONSTRUCTION A. Building B. Wing | (X3) DATE SURVEY COMPLETED 10/27/2025 |
| NAME OF PROVIDER OR SUPPLIER River Walk Care Center | | STREET ADDRESS, CITY, STATE, ZIP CODE 1100 West Morton Avenue Porterville, CA 93257 | |
| 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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p> | <p>Based on observation, interview, and record review, the facility failed to ensure:1. Expired food was disposed of;2. Food was labeled and dated in the refrigerator and freezer once opened;3. Frozen food items were stored properly and;4. Steam table was kept free of debris.These failures had the potential for residents to consume expired food items and the potential for food borne illness.Findings:During a concurrent observation and interview on 10/27/25 at 9:07 a.m. with Dietary Supervisor (DS), in the dry food storage room, there was a package of 12 hamburger buns on the shelf labeled with the date 10/15/25 (12 days earlier). DS stated the hamburger buns should have been used within five to seven days from the date on the label. During a concurrent observation and interview on 10/27/25 at 9:10 a.m. with DS, in the walk-in refrigerator, there were nine bowls of apple crisp, 11 containers of vanilla pudding, 13 plastic containers of mixed fruit and 11 containers of chocolate pudding on trays that contained no label. There was a plastic food storage container that was labeled lunch dessert 8/10/25 in permanent marker that contained 10 liters of orange juice. In a plastic food storage container, there was sliced cheese that contained no label or date. There was a container of tomato soup that was dated 10/23/25 (4 days earlier). There was a 1/2 gallon of buttermilk that had an expiration date of 10/15/25. DS stated all food items should be labeled and dated when placed in the refrigerator. DS 1 stated the orange juice was made in the morning and should have been labeled and dated at the time it was made. DS stated the tomato soup should not have been in the refrigerator for more than three days and should have been thrown away. DS stated the buttermilk should have been thrown away when it expired.During a concurrent observation and interview on 10/27/25 at 9:20 a. m. with DS, in the walk-in freezer, there was a box of chopped spinach and beef steaks that had been opened, and the contents left open to air. The spinach and beef steaks did not contain an open date. There was a box of broccoli that did not have an open date. DS stated the boxes should have been closed after being used and should have contained an open date.During a concurrent observation and interview on 10/27/25 at 10:30 a.m. with Registered Dietitian (RD), in the kitchen. The steam table (used to keep food hot while serving the meal trays) contained hot water in each of the five compartments. There was food debris on the covers of the compartments, between the compartments and in the compartments. RD stated the steam table should have been wiped down. RD stated the steam table was to be wiped down at least once a day and as needed and the steam table covers should be washed once a day.During a review of the facility's policy and procedure (P&P) titled, Labeling and Dating of Foods undated, the P&P indicated, Newly opened food items will need to be closed and labeled with an open date and used by date that follows the various storage guidelines.(Exception: milk is to be used by its stamped expiration date). All prepared foods need to be covered, labeled, and dated. Items can be dated individually or in bulk stored on a tray with masking tape if going to be used for meal service.leftovers will be covered, labeled, and dated.During a review of the facility's P&P titled, Dry Goods Storage Guidelines dated 2023, the P&P indicated, Bread.unopened on shelf. 5-7- days.Buttermilk.follow expiration date or 1 week.During a review of the facility's P&P titled, Refrigerated Storage Guide undated, the P&P indicated, Buttermilk.follow expiration date or 1 week.During a review of the facility's P&P titled, Kitchen Sanitation undated, the P&P indicated, All utensils, counters, shelves and equipment shall be kept clean.</p> | | |