

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555815	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/23/2026
NAME OF PROVIDER OR SUPPLIER Totally Kids Specialty Healthcare - Sun Valley		STREET ADDRESS, CITY, STATE, ZIP CODE 10716 LA Tuna Canyon Road Sun Valley, CA 91352	
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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interview, and record review, the facility failed to follow the facility menu by failing to serve the resident's hamburger bun, lettuce leaf, tomato slices, sweet potato fries, pea and cheese salad, and 1 percent (% - one part of every 100) milk as indicated on the facility menu to be served for lunch on 3/23/2026 for one of three sampled residents (Resident 2). This deficiency had the potential for Resident 2 to not receive the nutrition needed. Findings: During a review of Resident 2's admission Record, the admission Record indicated the resident was admitted to the facility on [DATE] with diagnoses that included of septo-otic dysplasia of brain (a disorder that affects early brain development), multiple congenital malformation (a structural defect or abnormality present at birth, resulting from improper development during pregnancy), and encounter for attention to tracheostomy (a surgical procedure that creates an opening through the neck into the windpipe to provide an alternative airway for breathing). During a review of Resident 2's Minimum Data Set (MDS-a resident assessment tool), dated 2/25/2026, the MDS indicated Resident 2's cognition (a mental process of acquiring knowledge and understanding through thought, experience and senses) was moderately impaired. The MDS indicated Resident 2 required supervision or touching assistance from staff with eating and oral hygiene and required partial/moderate assistance from staff with toileting hygiene and personal hygiene. During a review of Resident 2's Order Summary Report, the Order Summary Report indicated regular diet and pureed texture. During a Record review of the facility menu for the week of 3/23/2026, the menu indicated: Monday, Lunch: Turkey Burger, Hamburger Bun, Lettuce Leaf, Tomato Slices, Sweet Potato Fries, Pea & Cheese Salad, Chilled Peaches, 1% milk. During a Review of Resident 2's meal card, dated 3/23/2026, the meal card indicated turkey burger, peas, peaches, and water. During an observation on 2/23/2026 at 11:35 a.m. in the kitchen, observed the Dietary Supervisor (DS) cooked a turkey patty. During an observation on 2/23/2026 at 11:37 a.m. in the kitchen, observed DS cooked frozen peas. During an observation on 2/23/2026 at 11:48 a.m. in the kitchen, observed DS placed peaches from fruit cup in blender and pureed peaches. During an observation on 2/23/2026 at 11:58 a.m., in the kitchen, observed DS chopped and placed turkey patty in blender and pureed turkey patty. During an observation on 2/23/2026 at 12:12 p.m. in the kitchen, observed DS placed cooked peas in blender and pureed peas. During an observation on 2/23/2026 at 12:15 p.m. in the kitchen, observed the DS prepared Resident 2's lunch tray. Observed the DS placed pureed turkey patty, pureed peas, and pureed peaches on Resident 2's lunch tray. During an observation on 2/23/2026 at 1:34 p.m. in Resident 2's room, observed Resident 2's tray. Observed pureed turkey, pureed peas, and pureed peaches. Resident 2's lunch tray was observed without lettuce leaf, tomato slices, and sweet potatoes. During a concurrent interview and record review on 2/23/2026 at 1:52 p.m. with the DS. The DS reviewed the facility's menu for the week of 3/23/2026. The DS stated that that for lunch the menu indicated turkey burger, hamburger bun, lettuce leaf, tomato slices, sweet potato fries, pea & cheese salad, chilled peaches, and 1 % milk. The DS stated that she did not serve Resident 2 the hamburger bun because Resident 2's does not like bread. The DS reviewed Resident 2's Nutritional assessment dated [DATE] times at 8:46 a.m. and stated that (continued on next page)</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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<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>there was no documentation that Resident 2 does not like bread. The DS stated that she should have served Resident 2 bread because it was on the menu. The DS continued to state that the DS did not serve Resident 2 lettuce leaf, tomatoes slices, sweet potato fries, and did not add cheese to the peas because the DS did not check the menu and was in a rush to serve lunch. During a follow up interview on 2/23/2026 at 3:53 p.m. with the DS, the DS stated that it is important to follow the menu to make sure residents are provided with correct nutritional intake according to the dietician recommendations. The DS stated that by not following the facility's menu residents have the possibility of not receiving the needed nutrition. During a review of the facility's policy and procedure (P&P) titled, Menu Guidelines, reviewed date 12/3/2025, the P&P indicated to prepare foods a [NAME] to the menu. The P&P indicated menu planning Plays an important part in the residence nutritional care. The DFNS is responsible for supervising meal preparation and service to assure the menu is followed and served as planned and resident diet orders are implemented.</p>		