

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 555854	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/16/2026
NAME OF PROVIDER OR SUPPLIER Mesa Glen Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 638 E Colorado Avenue Glendora, CA 91740	
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>Based on observation, interview, and record review, the facility failed to ensure that hot foods were maintained at a temperature greater than 140 Fahrenheit (Fahrenheit [F], a unit of temperature) during meal service for four of four food items that the residents receiving during mealtime at the facility. This deficient practice had the potential to result in rapid growth of bacteria that can cause foodborne illness and can lead to insufficient meal intake and weight loss due to cold or improperly heated food. Findings: During a test tray observation on 3/16/2026 at 12:25 PM with the Dietary Supervisor (DS), the following food temperatures were recorded: pasta at 105 F, turkey and sauce at 105 F, and green beans at 120 F. During a test tray observation on 3/16/2026 at 12:35 PM in the presence of the DS, temperatures were rechecked and recorded as follows: pasta at 105 F, turkey at 105 F, and green beans at 110 F. During a concurrent observation and interview on 3/16/2026 at 12:35 PM, the DS stated that the facility has been experiencing issues with a malfunctioning plate warmer. The DS stated that this issue may have contributed to food being served at inadequate temperatures, particularly during morning meal service. The DS further stated that if residents request reheating, staff can reheat food for approximately 15 seconds to reach a temperature up to 160 F, not exceeding that temperature. During a review of the facility policy and procedure (P&P), titled Cooling and Reheating of Potentially Hazardous or Time/Temperature Control for Safety (TCS) Food During Meal Service (Trayline), the P&P indicated that hot foods are to be maintained at temperatures greater than 140 F during meal service.</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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