

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>555773</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>07/31/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>YUCCA VALLEY NURSING</b>		STREET ADDRESS, CITY, STATE, ZIP <b>57333 JOSHUA LANE YUCCA VALLEY, CA 92284</b>	
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  <b>Level of harm</b> - Minimal harm or potential for actual harm  <b>Residents Affected</b> - Some	<b>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</b>  Based on observation, interview and record review, the facility failed to follow the policy and procedure for providing meals at appropriate temperatures in a universe of 85 residents. This failure resulted in food that tastes unsatisfactory in temperature and has potential for residents to not eat nutrients needed to maintain weight. Findings: During an interview on May 20, 2020, at 11:51 AM, with Resident 1, Resident 1 stated the food is usually cold. During an interview on May 20, 2020, at 12:54 PM, with Resident 3, Resident 3 stated that food is cold sometimes. During an interview on May 20, 2020, at 1:18 PM, with Certified Nursing Assistant (CNA1), CNA1 stated she hears residents complain food is too cold. During a concurrent observation and interview on May 20, 2020, at 1:46 PM, with Consultant Dietary Supervisor (CDS), 200 hall (last hall served meals), the temperature of the last meal (test tray) was 108.6 to 112.2 degrees Fahrenheit. The test tray tasted warm but not hot. The CDS states that the temperature is not hot enough after tasting the food. CDS states that the temperature would upset her if she was a resident. Also, the CDS states that the hot food should be above 120 degrees based on title 22 which has higher standards than federal regulations. During a review of the facilities policy and procedure titled, To Provide meals at appropriate temperatures, January 1, 2018, indicated, .3. Hot food items shall be held at 140 degrees F or above and served at not less than 120 degrees F at bedside or in dining room to ensure serving temperatures are palatable.		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER  
REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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.