

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055126	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/18/2025
NAME OF PROVIDER OR SUPPLIER Chino Valley Health Care Cente		STREET ADDRESS, CITY, STATE, ZIP CODE 2351 S Towne Avenue Pomona, CA 91766	

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 - Some	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

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Based on observation, interview, and record, the facility failed to maintain safe food handling practices according to the facility's policies and procedures (P&P) titled, Daily Food Temperature Control, and Refrigerator/Freezer Storage, by failing to:1. Ensure the temperatures of freezer 1, freezer 2, refrigerator (fridge) 1, and fridge 2 were checked and logged from 9/3/2025 to 9/18/2025.2. Ensure the temperatures of freezer 2 that stored ice cream, remained below zero (0) degrees Fahrenheit (F- unit of temperature measurement) and fridge 1 that stored milk and dairy products, remained below 40 degrees F.3. Ensure the temperature of the milk in fridge 1 remained below 40 degrees F.4. Ensure the temperatures of food served during the tray line (the plating of hot and cold food being served to residents each meal) were checked logged before serving breakfast and lunch 9/3/2025 to 9/17/2025, dinner 9/2/2025, 9/8/2025, 9/9/2025, 9/14/2025, and 9/15/2025, and breakfast on 9/18/2025.5. Ensure the gravy was kept on the steam table and that the temperatures of gravy, milk and fish were checked during tray line on 9/18/2025.6. Ensure that when more gravy was made during tray line the temperature of the gravy was checked before serving to residents. As a result of these failures, the temperatures of freezers 1 and 2 fridges 1 and 2 were not checked. Freezer 2's temperature was registered at 10 degrees F. On 9/18/2025 fridge 1's temperature registered at 43 degrees F. The temperature of the milk in fridge 1 was 45 degrees F. 72 residents were served milk, and six (6) residents were served ice cream during lunch on 9/18/2025. Tray line temperatures were not checked and logged consistently before each meal. These failures had the potential to put all residents at risk for harm from food-borne illnesses (illnesses caused by contaminated food).Findings:During a review of the facility's Refrigerator and Freezer Temperature Log (RFTL) dated 9/2025, the RFTL did not indicate the temperatures of fridges 1 and 2, and freezers 1 and 2 since 9/3/2025.During a review of the facility's Food Temperature Log Sheet (FTLS) dated 9/2025, the FTLS indicated to record the food temperature prior to service (tray line). The FTLS did not indicate the temperatures of dinner on 9/2/2025, 9/8/2025, 9/9/2025, 9/14/2025, 9/15/2025, and 9/17/2025. The FTLS did not indicate the temperatures of breakfast and lunch from 9/3/2025 to 9/17/2025. The FTLS did not indicate the temperature of breakfast on 9/18/2025.During a concurrent observation and interview on 9/18/2025 at 12:03 pm, inside the kitchen, with [NAME] 1, [NAME] 1 was observed checking the temperatures of food items being served for lunch. The gravy being served for lunch was in a metal pot on top of the counter next to the steam table. The gravy was not in the steam table. [NAME] 1 stated there was no space in the steam table for gravy. The temperatures of both the gravy and milk (that came from fridge 1) were not checked prior to being served to residents.During an interview on 9/18/2025 at 12:50 pm, with [NAME] 1 and Dietary Aide (DA) 1, [NAME] 1 stated the temperature of the gravy was checked before removing it from the flame (stove). [NAME] 1 stated [NAME] 1 did not remember what time the gravy was removed from the stove or what the temperature was. DA 1 stated there was no place in the Food Temperature Log Sheet (FTLS) to record the temperature of gravy.During a concurrent observation and interview on 9/18/2025 at 12:53 pm, with [NAME] 1, inside the kitchen, [NAME] 1 was observed making more gravy at the stove. [NAME] 1 stated, I'm making more gravy because I ran out.During an observation on 9/18/2025 at 12:56 pm, inside the kitchen, [NAME] 1 was observed serving gravy to residents' trays. The temperature of the gravy was not checked before [NAME] 1 served the gravy to residents.During an observation on 9/18/2025 at 1:05 pm, inside the kitchen, [NAME] 1 was observed serving fish at the tray line. [NAME] 1 stated the fish was made for residents who did not eat pork. [NAME] 1 removed the fish from the stove and served it to a resident's tray. The temperature of the fish was not checked before serving.During a concurrent interview and record review on 9/18/2025 at 2:05 pm, with DA 1, the FTLS and Refrigerator and Freezer Temperature Log (RFTL) for 9/2025 were reviewed. DA 1 stated, As you can see, we haven't checked the fridge and freezer temperatures since 9/3/2025. DA 1 stated the morning cook (for breakfast) was supposed to check the temperatures of the fridges and freezers. DA 1 stated, We haven't been good about checking the temperatures of the tray line items. It's been inconsistent all month. There are a lot of meal (temperatures) missing. DA 1 stated DA 1 accidentally logged the temperatures on the FTLS that were supposed to be for lunch today on 9/17/2025.During a concurrent observation and interview on 9/18/2025 at 2:08 pm, inside the kitchen, with DA 3, the temperature of freezer 2 was observed. DA 3 stated freezer 2 was used to store ice cream and frozen dessert. DA 3 stated the temperature of freezer 2 was 10 degrees F. DA 3 stated DA 3 did not know what the temperature of freezers was supposed to be. DA 3 stated, The morning team was supposed to check freezer and fridge</p>		