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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 325034	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/29/2024
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZI	IP CODE
The Rehabilitation Center of Albuquerque		5900 Forest Hills Drive NE Albuquerque, NM 87109	
For information on the nursing home's	plan to correct this deficiency, please con	tact 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)		ion)
F 0641	Ensure each resident receives an a	accurate assessment.	
Level of Harm - Minimal harm or potential for actual harm	49196		
Residents Affected - Some	Based on observation, interview, and record review, the facility failed to ensure that Minimu (MDS; a federally mandated standardized assessment tool completed by facility staff, that n status in nursing home residents) assessments included accurate insulin use information fo #3) of 2 (R #2 and R #3) residents reviewed for MDS accuracy. This deficient practice could residents not receiving the most optimal and personalized care required to meet their highe outcomes. The findings are:		
	R #2		
	received seven insulin injections du observe a resident to capture the r	ly MDS assessment, dated 01/19/2024 uring the seven day look back period (esident's condition or status for the MD en days, and only those occurrences d	The time period over which staff OS assessment. Unless otherwise
	B. Record Review of R #2's physic administration of insulin.	ian's order summary, dated January 20	024, did not include an order for the
	C. Record review of R #2's Medica not administer insulin to R #2.	tion Administration Record (MAR), dat	ed January 2024, revealed staff did
	R #3		
		erly MDS assessment, dated 02/01/202 uring the seven day look back period.	
	E. Record Review of R #3's physician's orders, dated January 2024, did not include an order for the administration of insulin.		
	F. Record review of R #3's MAR, dated January 2024, revealed staff did not administer insulin to R #3.		
		an interview with the MDS nurse, she d lin during the look back period. She sai	

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

Facility ID: 325034

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 325034	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/29/2024
NAME OF PROVIDER OR SUPPLIER The Rehabilitation Center of Albuquerque		STREET ADDRESS, CITY, STATE, ZI	P CODE
		5900 Forest Hills Drive NE Albuquerque, NM 87109	
For information on the nursing home's	plan to correct this deficiency, please cont	tact the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
F 0676	Ensure residents do not lose the at	bility to perform activities of daily living	unless there is a medical reason.
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS H	AVE BEEN EDITED TO PROTECT CO	ONFIDENTIALITY** 49196
Residents Affected - Some	living by not offering showers to res not answering call lights in a timely residents sampled for ADLs. These	nd record review, the facility failed to su sidents in accordance with a pre-planne manner for 3 (R #2, R #73, and R #30 edeficient practices are likely to negative imely incontinence care (assisting residence) ings are:	ed and agreed upon schedule and 9) of 3 (R #2, R #73, and R #309) /ely impact resident safety, comfo
	Finding related to showers:		
	R #309		
		plan, revised on 03/17/24, revealed R a aily living (ADL) assistance in bathing, g d toileting.	
	completed by facility staff) assessm	num Data Set (MDS; a federally manda nent, dated on 03/13/24, revealed a Bri pairment) score of 14 out of 15, cogniti	ef Interview of Mental Status
	admitted to the facility on [DATE] and needed a shower to promote good	an interview, R #309 stated she did no nd would like one so she did not feel di health. She stated staff offered her a s e same time. The resident stated she d en to expect a shower.	rty. She added that she felt she hower once, but she refused since
	D. On 03/29/24 at 9:13 AM during a schedule was every Thursday and	an interview, the Director of Nursing (D Sunday.	ON) stated R #309's shower
	E. Record review of R #309's shower sheets, dated March 2024 and provided by the facility, revealed the following:		
	- On 03/11/24, staff offered the resi	dent a shower, but the resident refused	J.
	- On 03/15/24, staff offered the resident a shower, but the resident refused.		
	- The facility did not have documen 03/16/24 through 03/24/24.	tion staff offered the resident showers	or baths during the week of
	R #2		
		n, last reviewed on 03/25/24, revealed personal hygiene, dressing, transfer, lo	

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NAME OF PROVIDER OR SUPPLIER The Rehabilitation Center of Albuquerque		STREET ADDRESS, CITY, STATE, ZI 5900 Forest Hills Drive NE Albuquerque, NM 87109	P CODE
For information on the nursing home's	plan to correct this deficiency, please cont	tact the nursing home or the state survey	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	IENCIES full regulatory or LSC identifying informati	on)
F 0676 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	 15, cognitively intact. H. On 03/25/24 at 11:15 AM during stated she still wanted one, but she I. On 03/29/24 at 9:13 AM during ar was Tuesdays and Saturdays. J. Record review of R #2's shower a following: On 03/12/24, the resident was not On 03/16/24, the resident was not On 03/19/24, staff offered the resi On 03/23/24, the resident was not K. On 03/29/24 at 9:13 AM during a offer R #309 and R #2 showers twice residents twice a week as schedule Findings related to call light response R #309 L. Record review of R #309's Minim completed by facility staff) assessming - A Brief Interview of Mental Status cognitively intact. R #309 required substantial maximand transfers. M. Record review of R #309's care history of falls, and required assistantial N. On 03/25/24 at 11:05 AM during She stated yesterday (03/24/24) stated 	coffered a shower. dent a shower, but the resident refused coffered a shower. an interview, the Director of Nursing (D ce a week as scheduled, and that staff ed.	get a shower on Saturday. She oday. DN) stated R #2's shower schedule d by the facility, indicated the d. d. ON) stated staff did not consistent are expected to offer showers to tted assessment instrument ollowing: rment) score of 14 out of 15, nan 50% of the task) for toileting #309 was at risk for falling, had a ransfers.

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The Rehabilitation Center of Albuq		5900 Forest Hills Drive NE Albuquerque, NM 87109	
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	IENCIES full regulatory or LSC identifying informat	ion)
F 0676 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	P. On 03/28/24 at 10:41 AM during Assistant (CNA) #1 entered R #73's Q. On 03/28/24 at 11:22 AM during R. On 03/29/24 at 9:13 AM during a	s for assitance. quired incontinence care.	
		utes, but he thought 15 minutes would	

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		on)
F 0695	Provide safe and appropriate respir	atory care for a resident when needed	
Level of Harm - Minimal harm or potential for actual harm	**NOTE- TERMS IN BRACKETS H	AVE BEEN EDITED TO PROTECT CO	ONFIDENTIALITY** 49196
Residents Affected - Few		nd record review, the facility failed to m nt reviewed for oxygen therapy when s	
	- Ensure physician orders for oxyge	en therapy were entered into the reside	ent's medical record.
	- Ensure O2 tubing was properly dated and labeled with the last equipment change.		
	This deficient practice could likely result in residents not getting the therapeutic results required for optimal health. The findings are:		
	A. Record review of R #309's face sheet revealed she was admitted to the facility on [DATE] with multiple diagnoses including (not an all-inclusive list):		
	- Acute and chronic respiratory failure with hypoxia (not enough oxygen is delivered to maintain the body's normal functions),		
		e side of the body) and hemiparesis (w stroke) affecting right dominant side,	veakness affecting one side of the
	- Asthma, unspecified,		
	- Chronic diastolic (congestive) hea	rt failure,	
	- Obstructive sleep apnea (a disorder in which breathing stops and starts repeatedly during sleep),		
	- Other pulmonary embolism (a blood clot that blocks blood flow to the lungs) without acute cor pulmonale (the pulmonary embolism has not caused the right side of the heart to swell and fail).		
	B. On 03/25/24 at 11:05 AM during an observation and interview with R #309, she sat upright in her bed with oxygen flowing through a nasal canula (a medical device that delivers supplemental oxygen to a person's nose from an attached oxygen source). The oxygen tubing and humidifier were not labeled with the date of when they were last changed. R #309 explained she required oxygen at all times due to her medical condition and was on oxygen when she was admitted to the facility.		
	C. Record Review of R #309's medical record revealed the record did not contain a physician's orders for oxygen therapy or for changing the oxygen tubing and humidifier.		
	D. Record Review of R #309's Treatment Administration Record (TAR), dated March 2024, revealed the record did not contain documention for staff to change or replace the resident's oxygen tubing and humidifier.		
	E. On 03/25/24 at 11:20 AM during an interview with Nursing Provider (NP) #1, she stated staff should label the resident's oxygen tubing and humidifiers with the date of the most recent change, and R #309's was not labeled.		
	(continued on next page)		

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For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	IENCIES full regulatory or LSC identifying information	on)
F 0695 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	F. On 03/29/24 at 9:13 AM with the on oxygen therapy and did not have have orders for both oxygen therap DON stated the facility's policy was and humidifier at the time of admiss	Director of Nursing (DON), he stated F e physician's orders in her chart. The D y and to change and date the oxygen therapy sion, if a resident was admitted with oxy ys be labeled with the date of the last ti	R #309 was admitted to the facility ON stated the resident should ubing and humidifier weekly. The and changing the oxygen tubing ygen. The DON stated oxygen

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by	CIENCIES full regulatory or LSC identifying informati	on)
F 0761 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure drugs and biologicals used professional principles; and all drug locked, compartments for controlled **NOTE- TERMS IN BRACKETS H Based on observation and interview allowing loose medications under th which the medication must be push has the likelihood to result in all res the administrator on [DATE], to rec- either lost their potency or effective The findings are: A. On [DATE] at 8:33 am, during ar lay under the medication cards. B. On [DATE] at 8:44 am, during of medication cards. The loose medic capsule, and two white circular tabl C. On [DATE] at 10:22 am, during a	in the facility are labeled in accordance gs and biologicals must be stored in loc d drugs. HAVE BEEN EDITED TO PROTECT CO v, the facility failed to properly store me ne medication cards (cards that contain red through the foil in order to take the idents on hall 300 and 400, as identified eive expired or improperly temperature ness.	e with currently accepted sked compartments, separately ONFIDENTIALITY** 48645 edications in medication carts by n individually sealed tablets in medication). This deficient practice ed on the census list provided by controlled medications that have n cart, a loose round, white tablet art, loose medications lay under the wo pink oval tablets, one liquid g (DON), he stated loose

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)			
F 0803 Level of Harm - Minimal harm or potential for actual harm	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. 40671			
Residents Affected - Few	*This is a repeat deficiency.			
	presented menu. This deficient pra- presented by the Administrator (AD	nd record review, the facility failed to s ctice has the potential to affect all 116 M) on 03/25/24 and could likely result nd therefore residents' may not receive	residents listed on the census in resident frustration and/or	
	A. On 03/26/24 at 9:42 am during a not followed.	n interview, R #37 stated there was no	ot much variety, and the menu was	
	R#99			
		nenu for 03/27/24 revealed staff to serv fish tacos with flour tortilla, dinner roll is or Mexican street corn.		
		a random meal observation, staff serv , and a small bowl of salad. Staff did n		
		meal ticket, dated 03/27/24, revealed with brown gravy, and a small bowl of s	•	
	R #49			
		a random meal observation and intervien otatoes with brown gravy, and a small at.		
		F. Record review of R #49's lunch meal ticket, dated 03/27/24, revealed staff to serve the resident a cheese quesadilla, seasoned green beans, and pineapple tidbits.		
	G. Record review of Diet Order and Communication form for R #49, dated 06/25/19, revealed the resident's preference was vegetarian diet.			
	(continued on next page)			

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Decode b. Wing Decode NAME OF PROVIDER OR SUPPLIER The Rehabilitation Center of Albuquerque STREET ADDRESS, CITY, STATE, ZIP CODE 5900 Forest Hills Drive NE S000 Forest Hills Drive NE S000 Forest Hills Drive NE For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency. Image: Contact the state survey agency. (X4) ID PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency mutates to proceeded by full regulatory or LSC identifying information) F 0803 H. On 03/28/24 at 2:02 pm during an interview, the Dietary Manager (DM) stated sometimes the providers are out of stock when they place their food order so they have to make substitutions. She stated that this bated when the menu changes, they serve the posted substitute murs. The DM stated when the menu changes, they serve the posted substitute murs. The DM stated when the menu changes, they serve the posted substitute murs. She stated the Certified Nursing Assistant (CNA) did not specify to the cook if it was a regular tray or the cheese quested a tray for R #49.	STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 325034	(X2) MULTIPLE CONSTRUCTION A. Building	(X3) DATE SURVEY COMPLETED 03/29/2024
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Albuquerque, NM 87109 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 0803 H. On 03/28/24 at 2:02 pm during an interview, the Dietary Manager (DM) stated sometimes the providers are out of stock when they place their food order so they have to make substitutions. She stated that this happened one to two times per month. She stated substitutions are identified on the daily menu. The DM stated when the menu changes, they serve the posted substitute menu. She was not sure why some residents Affected - Few Residents Affected - Few For this date's menu. The DM stated she was not aware R #49 was vegetarian. She stated the Certified Nursing Assistant (CNA) did not specify to the cook if it was a regular tray or the cheese	NAME OF PROVIDER OR SUPPLIER	R	STREET ADDRESS, CITY, STATE, ZI	P CODE
(X4) ID PREFIX TAGSUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)F 0803H. On 03/28/24 at 2:02 pm during an interview, the Dietary Manager (DM) stated sometimes the providers are out of stock when they place their food order so they have to make substitutions. She stated that this happened one to two times per month. She stated substitutions are identified on the daily menu. The DM stated when the menu changes, they serve the posted substitute menu. She was not sure why some residents Affected - FewResidents Affected - FewFor this date's menu. The DM stated she was not aware R #49 was vegetarian. She stated the Certified Nursing Assistant (CNA) did not specify to the cook if it was a regular tray or the cheese	The Rehabilitation Center of Albuqu	Jerque		
F 0803H. On 03/28/24 at 2:02 pm during an interview, the Dietary Manager (DM) stated sometimes the providers are out of stock when they place their food order so they have to make substitutions. She stated that this happened one to two times per month. She stated substitutions are identified on the daily menu. The DM stated when the menu changes, they serve the posted substitute menu. She was not sure why some residents Affected - FewResidents Affected - FewFor this date's menu. The DM stated she was not aware R #49 was vegetarian. She stated the Certified Nursing Assistant (CNA) did not specify to the cook if it was a regular tray or the cheese	For information on the nursing home's p	olan to correct this deficiency, please cont	tact the nursing home or the state survey a	agency.
Level of Harm - Minimal harm or potential for actual harmResidents Affected - FewResidents Affected - Few	(X4) ID PREFIX TAG			on)
	Level of Harm - Minimal harm or potential for actual harm	H. On 03/28/24 at 2:02 pm during a are out of stock when they place the happened one to two times per more stated when the menu changes, the residents were able to order the Sa supposed to be for this date's menu the Certified Nursing Assistant (CN	in interview, the Dietary Manager (DM) eir food order so they have to make sub hth. She stated substitutions are identif ey serve the posted substitute menu. S lisbury steak but verified that the Chick J. The DM stated she was not aware R A) did not specify to the cook if it was a	stated sometimes the providers bstitutions. She stated that this ied on the daily menu. The DM he was not sure why some en fried steak or fish tacos was #49 was vegetarian. She stated

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		Albuquerque, NM 87109		
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		ion)	
F 0804	Ensure food and drink is palatable,	attractive, and at a safe and appetizing	g temperature.	
Level of Harm - Minimal harm or potential for actual harm	40671			
Residents Affected - Many	attractive and palatable (pleasant to 37, 39, 49, 104 and 309) residents	and observation, the facility failed to en o taste) for 6 (R #'s 2, 7, 29, 36, 49, an reviewed for meal quality. This deficien ase their quality of life, and could likely	d 309) of 10 (R #'s 2, 7, 15, 29, 36, nt practice reduces residents' ability	
	A. On 03/25/24 at 11:05 AM during her room cold.	an interview, R #309 stated the food v	vas not always hot and arrived to	
	B. On 03/25/24 at 11:15 AM during an interview, R #2 stated the food was regularly cold and unappetizing by the time it arrived to her room.			
	C. On 03/25/24 at 11:21 am during an interview, R #29 stated the food was often unidentifiable, there was not much variety, and the food tasted awful.			
	D. On 03/25/24 at 12:30 PM during an interview, R #49 stated she was served raw chicken on several unknown dates. She said most of the time her food was cold when staff delivered it to her room .			
	E. On 03/25/24 at 1:26 PM during a	an interview, R #7 stated the food was	horrible and cold most of the time.	
	F. On 03/26/24 at 11:18 am during an interview, R #36 stated the the food was not good, and she often requested the alternative (substitute meal). The resident stated sometimes the alternative was not good either.			
	G. On 03/27/24 at 12:37 pm observation of a randomly pulled room test tray revealed the green beans tasted unseasoned and cold; the cheese quesadilla tasted cold, and the cheese was not completely melted; the pineapple pieces and the beverage tasted warm.			
	H. On 03/28/24 at 2:02 pm during an interview, the DM stated the residents complained to her that the food cart sat in the halls for a long time before staff delivered meals to their rooms. She stated this may be why there are complaints of cold food.			
	48645			
	49196			
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For information on the nursing home's	plan to correct this deficiency, please con		agency.
) ID PREFIX TAG SUMMARY STATEMENT OF DEFICI		
 (Each deficiency must be preceded by f F 0806 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some *This is a repeat deficiency. Based on observation, record review preferences (choices) for 2 (R #36 a alternative meal substitution as per residents identified on the facility ceresult in residents feeling frustrated Resident #36 A. Record review of posted lunch m fried steak with mushroom gravy or wedges, and seasoned green beans B. Record review of Available Daily Grilled cheese sandwich; peanut bu vinaigrette (a type of salad dressing C. On 03/26/24 at 11:52 am during a day, and they always mess up her or D. On 03/27/24 at 11:57 am during what she was served was not what mashed potatoes and green beans. table, and stated she (R #36) ordered ran out of the Salisbury steaks. Res sheet, dated 03/27/24 at 11:25 pm during an ordered the following: For lunch - st E. On 03/27/24 at 11:25 pm during a nequests the alternative menu item, #36 did not receive a Salisbury steaks. Res sure why some residents received S day's lunch. 		w, and interview, the facility failed to ta and R #49) of 2 (R #36 and R #49) res resident request. This deficient practic ensus provided by the Administrator (A that staff do not support their rights ar nenu for 03/27/24 revealed staff to serve fish tacos with flour tortilla, dinner roll, is or Mexican street corn. Lunch and Dinner Menu revealed the utter and jelly sandwich; ham and chee g); and cheese quesadilla. an interview with R #36, she stated shorder so she just orders the cheese que an interview and observation, R #36 w she ordered. R #36 was served a plat . R #36 pointed to another resident's p ed the Salisbury steak like the other re sident was visibly upset and began to o iff did not serve R #36 the meal she set teak, for dinner - chicken. In interview the Dietary Manager (DM) , and usually orders the cheese quesad ak was because the kitchen ran out of Salisbury steak today when the menu s	odates resident allergies, ke into consideration food idents by not providing an the could likely affect all 116 DM) on 03/25/24 and could likely ad choices. The findings are: re the following for lunch: Country pineapple tidbits, seasoned potato following items were available: the sandwich; chef salad with e turned in her order sheet every esadilla. vas frustrated, upset, and stated e with a chicken fried steak, late, who was seated at the same sident. Staff told R #36 that they try. Observation of R #36's order lected for lunch. The resident stated that R #36 regularly dilla. She stated that she was not stated chicken fried steaks was the stated chicken fried steaks was the

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION NAME OF PROVIDER OR SUPPLIER	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 325034	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing STREET ADDRESS, CITY, STATE, ZI	(X3) DATE SURVEY COMPLETED 03/29/2024 P CODE
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For information on the nursing home's pl	lan to correct this deficiency, please cont	act the nursing home or the state survey a	agency.
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFIC (Each deficiency must be preceded by t	IENCIES full regulatory or LSC identifying information	on)
F 0806 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	preference was vegetarian diet. G. On 03/28/24 at 2:02 pm during a R #49 was vegetarian. She stated F	Communication form for R #49, dated n interview with the Dietary Manager (R #49 usually ordered a cheese quesa Assistant (CNA) did not specify to the o ed a tray for R #49.	DM), she stated she was not aware dilla for both lunch and dinner. She

Level of Ham - Minimal harm or potential for actual harm in accordance with professional standards. Residents Affected - Many Based on observation and interview record review, the facility failed to serve food under sanitary condit in accordance with professional standards of food service safety when staff failed to motify the relative to resure it is safe for consumption. This deficient practice is likely to result in residents and conduct of userve is safe for consumption. This deficient practice is likely to result in residents identified on the census list provided the Administrator on 02/12/24. The findings are: A. On 03/25/24 at 10:35 AM during an interview, R #39 stated his food was always served cold. B. On 03/25/24 at 11:05 AM during an interview, R #39 stated the food was not always hot and arrived her room cold. C. On 03/25/24 at 11:05 AM during an interview, R #39 stated the food was regularly cold and unappetiz the time it arrived to her room. D. On 03/25/24 at 12:30 PM during an interview, R #49, she said she was served raw chicken on s unknown dates. She said most of the time when her food was delivered to her room it was cold. E. On 03/25/24 at 1:26 PM during an interview with R #49, she stated the food was horrible and cold mo the time. H. On 03/25/24 at 1:26 PM during an interview with R #7, she stated breakfast was cold when it was delivered to her room. J. On 03/25/24 at 12:30 PM during an interview with R #49, she stated breakfast was cold when it was delivered to her room. I. Record Review of the U.S. Food and Drug Administration (FDA) Food Code, 2022 edition, revealed a should serve cold foods at an internal temperature of 41 degrees () Fahrenheit (F) or lower and hot foor 135 F or higher. <th></th> <th></th> <th></th> <th></th>						
The Rehabilitation Center of Albuquerque 5900 Forest Hills Drive NE Abuquerque, NM 57109 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 Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve in accordance with professional standards. Level of Harm - Minimal harm or potential for actual harm Based on observation and interview record review, the facility failed to serve food under sanitary condit in accordance with professional standards of food service safety when staff failed to monitor the interna temperature of food to ensure it is safe for consumption. This deficient practice is likely to result in reside getting a food borne tilness and could likely affect all 115 residents identified on the census list provided the Administrator 00.2172.42. The findings are: A. On 03/25/24 at 11:05 AM during an interview, R #39 stated the food was net always bet and arriver her room cold. C. On 03/25/24 at 11:15 AM during an interview with R #49, she stated the food was horrible and cold mo the time. D. On 03/25/24 at 12:30 PM during an interview with R #49, she stated the food was horrible and cold mo the time. H. On 03/25/24 at 12:30 PM during an interview with R #49, she stated breakfast was cold when it was delivered to her room. J. On 03/25/24 at 12:30 PM during an interview with R #49, she stated breakfast was cold when it was during the room. I. On 03/25/24		IDENTIFICATION NUMBER:	A. Building	COMPLETED		
Albuquerque, NM 87109 For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency. (X4) JD PREFIX TAG SUMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information) F 0812 Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve in accordance with professional standards. 40671 Based on observation and interview record review, the facility failed to serve food under sanitary condit in accordance with professional standards of food service safety when staffacted to result in themp temperature of food to near util is safe for consumption. This deficient practice is likely to result in resident or on 02/12/24. The findings are: A. On 03/25/24 at 10:58 AM during an interview, R #39 stated the food was not always bot and arrived her room cold. D. On 03/25/24 at 11:5 AM during an interview, R #39 stated the food was not always bot and arrived her room cold. D. On 03/25/24 at 11:52 AM during an interview with R #49, she said she was served raw chicken on s unknown dates. She said most of the time when her food was delivered to her room it was cold. H. On 03/25/24 at 12:30 PM during an interview with R #49, she stated the food was horible and cold mo the time. H. On 03/25/24 at 12:30 PM during an interview with R #49, she stated breadwas whicken on s unknown dates. She said most of the time when her food was delivered to her room it was cold. I. On 03/25/24 at 12:30 PM during an interview with R #49, she stated breadstast was cold when it was delivered to her roo	NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE			
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(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 Residents Affected - Many Based on observation and interview record review, the facility failed to serve food under sanitary conditin accordance with professional standards of food service safety when staff failed to monitor the interna importance of the other san discussion is sandards of food service safety when staff failed to monitor the interna importance of the other san discussion is sandards of food service safety when staff failed to monitor the interna interpreture of food to ensure it is safe for consumption. This deficient practice is fikely to result in residents identified on the census list provided the Administrator on 02/12/24. The findings are: A. On 03/25/24 at 10:56 AM during an interview, R #39 stated the food was not always hot and arriver her room cold. B. On 03/25/24 at 11:15 AM during an interview, R #309 stated the food was regularly cold and unappetiz the time it arrived to her room. D. On 03/25/24 at 12:30 PM during an interview with R #49, she said she was served raw chicken on s unknown dates. She said most of the time when her food was delivered to her room it was cold. E. On 03/25/24 at 1:26 PM during an interview with R #49, she stated breakfast was cold when it was delivered to her room. I. Record Review of the U.S. Food and Drug Administration (FDA) Food Code, 2022 edition, revealed a should serve cold foods at an internal temperature of 41 degrees () Fahrenheit (F) or lower and hot for 135 F or higher. J. On 03/27/24 at 12:35 PM during a random room tray observation and inte	For information on the nursing home's	plan to correct this deficiency, please con	tact the nursing home or the state survey	agency.		
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(continued on next page)		DM stated that the pineapple tidbits were reading colder earlier and wasn't sure why they were reading warmer now. She verified that hot foods should be served hot and cold foods should be served cold unless a resident requests otherwise.				
		(continued on next page)				

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 325034	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/29/2024	
	D		PCODE	
NAME OF PROVIDER OR SUPPLIER		STREET ADDRESS, CITY, STATE, ZIP CODE 5900 Forest Hills Drive NE		
	The Rehabilitation Center of Albuquerque		Albuquerque, NM 87109	
For information on the nursing home's	plan to correct this deficiency, please con	tact 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	K. On 03/28/24 at 11:27 AM during a random observation of lunch meal, the following steam table temperatures were taken by and verified by the DM:			
potential for actual harm	1. Egg salad sandwiches (cold food) measured 44.5 F.			
Residents Affected - Many	2. Italian sub sandwiches (cold food	d) measured 50.3 F.		
	ts complained to her that the food ms. She stated that this may be			
	48645			
	49196			

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 325034	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/29/2024		
NAME OF PROVIDER OR SUPPLIE			P CODE		
		STREET ADDRESS, CITY, STATE, ZIP CODE 5900 Forest Hills Drive NE			
The Rehabilitation Center of Albuquerque		Albuquerque, NM 87109			
For information on the nursing home's	plan to correct this deficiency, please con	tact 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 0919	Make sure that a working call syste	em is available in each resident's bathr	oom and bathing area.		
Level of Harm - Minimal harm or potential for actual harm	49196				
Residents Affected - Few	Based on observation, interview, and record review, the facility failed to ensure a resident's call light was functioning as intended for 1 (R #3) of 1 (R #3) resident reviewed for call system functioning. This deficient practice could likely result in residents being unable to notify staff when they are in need of assistance. The findings are:				
	A. On 03/25/24 at 1:48 PM during an observation, R #3 was in her bed with a bed side commode (BSC) next to her bed. A call light button was attached to the BSC.				
	B. On 03/25/24 at 1:50 PM during an interview, R #3 stated her call light did not work and has not worked for several days. She added she notified multiple staff members, and nothing has been done about it.				
	C. On 03/25/24 at 1:52 PM, during an observation, R #3 pressed the call light button two separate times. The hallway indicator light did not activate on either attempt.				
	D. Record review of facility's maintenance work orders revealed the record did not contain an open or resolved work order for R #3's call light.				
	E. On 03/27/24 at 1:00 PM, the Administrator stated R #3's call light was in need of repair on 03/25/24, and there was not a work order entered. She stated she expected staff to notify the maintenance department of a non-funcitoning call light as soon as it was reported by the resident.				