

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 115507	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/08/2026
NAME OF PROVIDER OR SUPPLIER Taylor County Health and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 165 South Broad Street Butler, GA 31006	
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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, staff interviews, record review, and review of the facility's policy titled Food Preparation and Distribution, the facility failed to ensure proper thawing process was followed. In addition, the facility failed to sanitize food preparation surfaces in accordance with professional standards for food service safety as required in the facility's kitchen. These deficient practices had the potential to cause food-borne illness among all 67 residents who received meals from the facility kitchen. Findings include: Review of the facility's policy titled Food Preparation and Distribution, dated 12/27/2024, revealed that it is the intent of this center to prepare and distribute food in a manner that minimizes the risk of food-borne illness and promotes safe food handling practices by no bare hand contact with food items and work surfaces and equipment should be cleaned and sanitized as needed by appropriate sanitizer concentration of 150-400 parts per million (ppm). Thawing methods should be under refrigeration and food items should be in a drip-proof container and by submerging food under running water at a temperature no greater than 70 degrees Fahrenheit (F). 1. Review of the in-service documentation titled, Ready 365 Best Practice - Thawing Process, dated 8/2024, revealed that To reduce pathogen growth, never thaw food at room temperature and follow one of the four appropriate methods: refrigeration, running drinkable water at 70 degrees F or below, by microwave oven if it will be cooked immediately afterwards, and by cooking, as long as it reaches proper minimum internal temperature. During a tour of the facility kitchen on 1/7/2026 at 6:10 am, two ten-pound tubes of ground beef were observed sitting in a basin, while red and clear juices were dripping onto the bottom of the basin. The basin was observed sitting on top of the counter of the meat sink. During an interview on 1/7/2026 at 6:11 am, the Assistant Dietary Manager (ADM) was asked what time the two tubes of ground beef were taken out of the freezer. ADM stated, Today at three am. During an interview on 1/7/2026 at 6:35 am, the Dietary Manager (DM) was asked what the process was for thawing meat products, and she stated, Either thaw the meat in the refrigerator or leave it in a basin under running cold water. The DM stated she would re-educate the kitchen staff on the proper thawing process. DM was notified that the two tubes of ground beef in the basin were now being thawed under running water, but the number of hours these tubes have been thawing remains unknown. The DM discarded the two tubes of ground beef. During an interview on 1/8/2026 at 1:48 pm, the ADM stated, I knew that I was supposed to thaw the meat in the refrigerator or under running cold water. 2. Review of the in-service documentation titled, Ready 365 Best Practice - Cleaning and Sanitizing Process, dated 4/2024, revealed that to clean and sanitize a surface appropriately, scrape or remove food bits from the surface by using the correct cleaning tool, such as a nylon brush or pad, or a clean cloth towel, wash the surface with the cleaning solution with an approved cleaner by using green buckets for this wash solution, rinse the surface with clean water, sanitize the surface using the correct sanitizing solution in the red bucket, and allow the surface to air-dry. During a tour of the facility kitchen on 1/07/2026 at 6:32 am, [NAME] 1</p> <p>(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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID: 115507	Facility ID: 115507 If continuation sheet Page 1 of 2

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>emptied seven liquid egg boxes onto a cooking pan. Each empty liquid egg box was placed back into its original storage box while liquid eggs dripped onto the food preparation surface. [NAME] 1 disposed of the empty liquid egg boxes outside to the main trash bin. [NAME] 1 returned to the food preparation surface, walked over to the handwash station, and, without donning (putting on) clean gloves, she pulled one paper towel from the dispenser and walked back to wipe the liquid egg spill on the food preparation surface. [NAME] 1 walked back to the handwashing station without clean gloves, pulled three paper towels from the dispenser, and returned to wipe the remaining liquid eggs from the food preparation surface. [NAME] 1 then walked to the walk-in freezer, brought out a box of frozen biscuit dough, and placed it on top of the spill site on the food preparation surface. [NAME] 1 then returned the box of frozen biscuit dough to the same location it was taken from in the walk-in freezer. During an interview on 1/7/2026 at 6:35 am, the DM was asked what the process for cleaning and sanitizing a food preparation surface in case of a spill was, specifically a spill with raw eggs. The DM stated, Staff is supposed to wipe the surface with the 'green bucket' solution, then sanitize the surface with the 'red' bucket solution and let the surface air dry. DM was notified of a liquid egg spill on the food preparation surface by [NAME] 1. The DM re-educated the kitchen staff.</p>		