

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 07/18/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 115657	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/01/2026
NAME OF PROVIDER OR SUPPLIER Pruitthealth - Warner Robins LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 801 Elberta Road Warner Robins, GA 31093	
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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observations, staff interviews, and review of the facility policy titled Labeling, Dating, and Storage and Patients/Resident's Personal Food, the facility failed to ensure items stored in the reach in cooler, walk in cooler, and dry food storage area were labeled, dated, and not beyond their expiration date. In addition, the facility failed to ensure that resident food items stored in 2 of 2 nourishment rooms were labeled and dated. This deficient practice had the potential to adversely affect 54 of 54 residents receiving an oral diet. Findings include: On 02/27/2026 at 7:50 AM, the initial kitchen observation tour began with Certified Food Manager (CFM) and revealed the following concerns: 1. The reach-in cooler contained three juice containers that did not have an open date. Directions on the box said to use contents within seven days of opening. 2. The walk-in cooler contained rice that was not dated. 3. The walk-in cooler contained two boxes of juice thawing that did not have the date in which the box was put in the cooler to begin the thawing process. 4. There were four potatoes in a box that were not labeled or dated. 5. There was a tray with purple onions containing one storage bag with a purple onion contained within, but the bag was not labeled or dated. 6. There was a box with four red peppers in it and one of the peppers had a fuzzy white substance growing on it. 7. There was a box containing green peppers with two green peppers with a fuzzy white substance growing on them. 8. In the dry food storage area there were three boxes of fudge rounds and five loose fudge rounds that were not labeled or dated with an open date or an expiration date. 9. In the dry food storage area there was a storage bag with sprinkles that also had a scoop stored in the sprinkles and the bag was not labeled with an in date or an expiration date. During interview at the conclusion of the tour on 02/27/2026, CFM A acknowledged that the juice containers were opened this morning but should have been dated once opened. CFM A reported that the rice was made yesterday and confirmed it should have been dated. CFM A also confirmed that the morning cook is responsible for checking food items to determine what needs to be pulled at the beginning of each shift. Lastly, CFM A reported that the boxes with the juice were pulled yesterday but should have been dated when placed in the walk-in cooler. Interview on 02/28/2026 at 2:32 PM with CFM B who stated that items in the refrigerator should have a received date, out date, and an open date. She revealed staff were just in-serviced yesterday and today about labeling and dating. CFM B reported that the thawing juice boxes should have the received date from the supplier, pull date (date from freezer), and a use by date (10 days from the thawing process.) She stated when a shipment comes in, they follow the first in and first out process. CFM B stated that vegetables must be moved around in the box to visualize what is in the box and all dietary staff are responsible for ensuring that the produce is still of good standard and if snack boxes are used, then the whole box is used or a receive date and use by date are added. CFM B stated if the box is damaged the contents need to be placed in a storage bag and include a use by date and confirmed scoops should be stored separate from the product being scooped. During an interview and observation tour on 03/01/2026 at 10:40 AM, of the Nourishment Room located at the corner of 300/400 Hall with Licensed Practical Nurse (LPN) CC, the following concerns were confirmed: 1. There were two thickened liquid containers in the refrigerator, opened but did not have an open date and per the directions on the containers, should be discarded (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	seven days after opening. 2. On the counter there were loose snack cakes that were not labeled or dated. There are multiple boxes of fudge cakes and oatmeal cakes with a received date and use by date but not an open date. 3. In the refrigerator there were two plates with food in a bag, but the bag was labeled with a resident's name but did not have the date that the item was placed in the refrigerator.LPN CC reported that the items in the refrigerator should have been labeled and dated to have a use by date.During an observation tour and interview on 03/01/2026 at 11:51 AM of the Nourishment Room located at the corner of 100/200 Hall with the Director of Health Services (DHS), the following concerns were confirmed: One package of cheddar cheese crackers did not have an expiration date.Review of the policy titled Labeling, Dating, and Storage revised 11/11/2022, documented Procedure: 1. Food and beverage items will have an identifying label as well as a received date and open date, as applicable, for items prepared onsite, a 'use by' date will also be indicated. 2. Foods will be stored in their original or approved container and, if opened, shall be wrapped tightly with film, foil, etc. 3. Bulk food dispensing utensils (scoops) shall be stored: a. In a clean, protected location if the scoops are used only with food that is not a time/temperature controlled for safety.Review of the policy titled Patients/Resident's Personal Food revised 08/12/2024, documented Procedure: 6. Foods requiring refrigeration must be stored in the nursing units' nourishment refrigerators or in existing individual in-room refrigerators. Those items stored in the nursing units' nourishment refrigerators must be kept to a minimum due to limited space. The main facility kitchen food storage refrigerators will not be used. All food items requiring refrigeration must be labeled and dated. Any opened (non-condiment) foods will be discarded after 48 hours. Condiments will be discarded per the manufacturer's expiration date.		