

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

Printed: 06/25/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 265470	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/02/2026
NAME OF PROVIDER OR SUPPLIER Houston House		STREET ADDRESS, CITY, STATE, ZIP CODE 1000 North Industrial Drive Houston, MO 65483	
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 observation, interview, and record review, the facility failed to store and distribute food under sanitary conditions, increasing the risk of cross-contamination and food-borne illness. This had the potential to affect all residents. The facility census was 74. Review of the facility's policy titled, Food Receiving and Storage, revised November 2022, showed: - Dry foods and goods are handled and stored in a manner that maintains the integrity of the packaging until they are ready to use;- Food in designated dry storage areas are kept at least six inches (in.) off the floor (unless packaged for case lot handling, for example, dollies, pallets, racks and skids) and clear of sprinkler heads, sewage/waste disposal pipes and vents. Review of the facility's policy titled, Cleaning Rotation, dated November 2016, showed: - Items cleaned after each meal include can opener, small food preparation equipment (e.g. blender, food processor), slicer, kettles and utensils, mixers, cutting boards, worktables and counters, beverage tables, coffee urns, pots and pans, dishes, dining room tables and chairs;- Items cleaned daily include stove top and grill, kitchen and dining room floor, kitchen towels and cloths, toaster, microwave oven, mop and buckets, steam table, hand washing sink, food carts, pot and pan sink, and exterior of large appliances;- Items cleaned weekly include hoods, filters, trash barrels, garbage disposals, coffee machine, storerooms, drawers, cleaning closet, shelves, ovens, and cupboards;- Items cleaned monthly include refrigerators, freezers, ingredient bins, ice machines, food containers, and walls;- Items cleaned annually include ceilings and windows. 1. Observations on 03/30/26 at 10:50 A.M., 04/01/26 at 3:15 P.M., and 04/02/26 at 12:31 P.M., of the kitchen showed:- Four unlabeled clear plastic containers with bran flakes, crispy rice, and toasted oat rings; - The commercial gas range with an oily grime build-up around each burner, exterior surface, door handle, oven interior and scattered food debris on the floor beneath; - The floor, wall, and plumbing pipes below the dishwashing area counters and garbage disposal sink with scattered debris, an oily film, and a black substance;- The dishwasher hood vent interior with a buildup of gray dust;- The commercial dishwasher exterior with flaky white grime (dirt ingrained on the surface of something) build-up and scattered debris on the floor beneath;- The sink near the back door leaked onto the floor below the plastic drain while water flowed from the faucet; - One 4 in. x 12 in. ceiling diffuser (one of the few visible parts of an air conditioning system) with dust buildup and a brown substance on the front exterior surfaces near the back door;- One approximately 24 in. x 36 in. ceiling diffuser with dust buildup and a brown substance on the front exterior surfaces near the dietary office;- The 4-in. floor drain with a non-intact cover and black grime build-up inside near the food prep area. 2. Observation of the dry food storage area on 03/30/26 at 10:58 A.M., showed:- One 3-quart (qt.) dented can with green peas dated and received on 03/17/26;- One 3-qt. dented can with pumpkin dated and received on 11/18/25;- Five 50-ounce (oz.) dented cans with condensed tomato soup dated and received on 03/24/26;- Four 50-oz. dented cans with cream of celery soup dated and received on 01/20/26;- Three 50-oz. dented cans with cream of celery soup dated and received on 06/24/25;- One 50-oz. dented can with cream of chicken soup dated and received on 01/20/26;- One 28-oz. dented can with diced tomatoes and green chilies dated best by 06/30/27;- Two 4-in. x 12 in. ceiling diffusers with dust buildup and a brown substance on the front exterior surfaces near the food (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	shelves;- Scattered food debris lay on the floor and along the walls below the food shelves. During an interview on 04/02/26 at 12:31 P.M., Dietary Aide (DA) M said he/she had been asked to clean below the dishwasher today due to the black substance. Part of the grime might be removed. Dented or rusted cans should be returned, and the dented cans should be placed in a cabinet until delivery day. All foods should have a label with a date, and they should be thrown out after three days. During an interview on 04/01/26 at 3:20 P.M., the Dietary Manager said there should not be cans sitting on the shelf that were dented. The kitchen sink leaked, and maintenance said the dietary staff caused the problem by bumping the sink. The canned goods should be checked by staff when the stock was put away and they should be moved to a cabinet in his/her office to get them off the shelf. During an interview on 04/02/26 at 1:41 P.M., the Maintenance Supervisor said he/she hadn't been asked about repairs. There was water damage in the smaller dishwashing area, and panels had been replaced on the outside wall and leaks had been fixed in the past. There was an assistant maintenance worker asked to work on the clogged floor drain in the kitchen and a new cover has been ordered. The vent over the dishwasher has not been cleaned. The ceiling vents were supposed to be cleaned last month but weren't. He/She had mentioned to the dietary manager that the area below the dishwasher should be free of the black substance, but he/she didn't think it had gotten done. During an interview on 04/02/26 at 1:30 P.M., the Administrator said the kitchen and the dining area should be kept in good repair and the ceiling vents should be clean. The floor in the kitchen should not have a black substance with signs of mold. The kitchen dry storage should not have dented cans on the shelves, and the cans should be removed when they were received and returned. MO2971042		