

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  345194	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/12/2026
NAME OF PROVIDER OR SUPPLIER  Glenflora		STREET ADDRESS, CITY, STATE, ZIP CODE  5701 Fayetteville Road Lumberton, NC 28360	

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	<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 observations and staff interviews, the facility failed to maintain hot pureed food at 135 degrees Fahrenheit (F) or higher for 1 of 1 tray line observation. This practice has the potential to affect residents on a pureed diet. The findings included: An observation of the lunch meal tray line in progress was conducted in the main kitchen on 02/09/26 at 11:30 AM, with three lunch trays plated, covered and ready to be placed into the tray carts. Temperature monitoring was requested and performed by the Dietary Manager (DM) on 02/09/26 at 11:30 AM. The following temperatures were obtained: pureed chicken alfredo 128 degrees F and pureed spinach 130 degrees F. The temperatures of these items were taken using the facility's electronic food thermometer. The pureed items were taken off the steam table by the DM and re-heated. An interview was conducted with the DM on 02/09/26 at 11:45 AM. He stated that he expected dietary staff to serve hot foods at 135 degrees F or higher, and if temperatures of hot foods was below 135-degrees F the food items should be discarded or re-heated to 165 F prior to serving. The DM said the kitchen staff should have checked temperatures of all foods on the steam table to ensure hot food items were above 135 degrees F prior to the start of tray line and before serving them on the lunch tray line. He stated the cook responsible for taking tray line temperatures had called out and no one who was filling in for the cook thought of checking food temperatures on the steam table. An interview was conducted on 02/12/26 at 10:00 AM with the Administrator. He stated it was his expectation for the facility's kitchen to follow all regulatory guidelines for food and kitchen sanitation safety, which included daily monitoring hot food temperatures on the steam table and document temperatures in the temperature log, and for temperatures to be above 135 F, prior to plating.</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
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