

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

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455001	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/07/2026
NAME OF PROVIDER OR SUPPLIER Avir at Beaumont		STREET ADDRESS, CITY, STATE, ZIP CODE 4195 Milam Street Beaumont, TX 77707	
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	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, prepare, distribute, and serve food in accordance with professional standards for food service safety for 1 of 1 kitchen reviewed for sanitation. 1. The facility failed to ensure the dishes were clean and sanitized. 2. The facility failed to ensure equipment was clean and sanitized. 3. The facility failed to label and date dry food items stored in containers. 4. The facility failed to ensure the food was not stored past expiration date. These failures could place residents that eat out of the kitchen at risk for contamination and foodborne illnesses. Findings include: Observation and interview with the DGM of the kitchen on 07/07/26 at 5:15 a.m. indicated: 1 of 2 large stainless steel commercial dispensers with a brown slimy looking substance in the spigot; the DGM said it was build-up of tea and should have been taken apart and cleaned. on the dry/clean racks co-mingled with clean dishes were 4 plastic clear cups, 2 with a red substance coating the insides of the cups and 2 crusted with a whitish yellow substance ;44 cups were on carts that were being used for residents' snacks and beverages. There were also 5 dark blue plate lid coverings with food particles adhered to the inside and outside co-mingled with other cleaned plate lids, and 1 dark blue plastic bowl with a white substance adhered to the inside and outside of the bowl co-mingled with other cleaned bowls. The DGM said he did not know who placed the dirty dishes with the clean dishes and he placed them on a tray to be rewashed. DGM said the blue bowl should have been thrown away taken out of rotation. Further observation of the Kitchen indicated, under a large stainless-steel table were 4, 20-gallon white rubber storage containers; container #1 was 1/4 full of flour and around the inside of the container were brown and yellow caked on substances, a written date of 04/13/25 on the outside of the container and a written date of 05/05/24 on the outside of the container lid and in the crevices of the handles on the container was build-up of a brown/yellow substance; container #2 was 1/4 full of cornmeal with a written date of 04/20/25 on the outside of the container and with written date of 06/05/24 on the outside of the container lid and in the crevices of the handles on the container was build-up of a brown/yellow substance; container #3 was 1/4 full of rice with a written date of 04/17/25 on the outside of the container and with written date of 06/05/24 on the outside of the container lid and in the crevices of the handles on the container was build-up of a brown/yellow substance and had a hair stuck to it; container #4 was 1/4 full of sugar with no written date on the outside of the container or on the outside of the container lid and on the lid were black particles. During an interview on 07/07/2026 at 5:30 a.m. the DGM said it was the responsibility of all the dietary staff to ensure products were labeled and stored correctly and the DM was the person responsible for monitoring kitchen staff and ensuring products are labeled, sealed and dated and usually checked every Monday but had not had a chance today because she had not arrived to the facility. The DGM said all kitchen staff completed the required food preparation and food storage training. The DGM said the potential harm to residents (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 - Some	would be food poisoning, rodents getting into stored food if not properly sealed, sickness, bacteria on food. The DGM said the failure occurred due to staff not paying attention. During an interview on 07/07/2026 at 6:00 a.m. [NAME] A said he has been employed with the facility for 2 months and had never used any of the dry goods in the white rubber containers since he has been employed but would use the individual bags stored in the dry goods pantry. He said he would make sure the individual bags were labeled with date and time opened and name of what's in the storage bag so that others would know what's in it and when it was opened. [NAME] A said he was not aware of the dirty dishes being stored and comingled with clean dishes. [NAME] A said he would not serve food or drinks in dirty dishes and if the dishes were still dirty or had residue in them, he would run them through the washer a second time. [NAME] A said he has been trained in food handling, storage and kitchen equipment/dishes cleaning and storage. [NAME] A said expired food and equipment/dishes not kept clean could make residents sick. An interview with the Administrator on 07/07/26 at 6:30 a.m. said her expectation was for kitchen staff to follow policies on food storage, preparation, and that everything was dated. She said the DM was responsible for monitoring that kitchen staff were following the facility's policy. The Administrator said not storing and preparing food appropriately could cause residents to be given food beyond the expiration date and not the correct time frame. The Administrator said it could also affect the freshness and quality of residents' food. During an interview on 07/07/2026 at 10:11 a.m. DM said she had been employed with the facility for a week and it was the responsibility of all the dietary staff to ensure products were labeled and stored correctly. The DM said she was the person responsible for monitoring kitchen staff and ensuring products are labeled, sealed and dated and usually checks every week but had not had a chance today because of being late. The DM said all kitchen staff completed the required food preparation and food storage training. The DM said storing dirt dishes, not cleaning equipment, and not labeling/dating foods was not acceptable because it could cause cross contamination. The DM said these behaviors were not good, and it did not meet her expectations. The DM said the failure occurred due to staff being in a hurry and could have missed some of the dirty ones (dishes). The DW stated she would not like to drink from the clean cups that were on the carts because they were dirty. The DM stated the residents could get sick with some kind of bacteria or get a GI infection. The DM said the rubber storage container were not ok to use. The DM said she was in the process of changing them out to a different kind she said loose particles could come off the container handles causing cross contamination when the cooks handled them, then touched something else and the residents could get sick. The DM said the cooks should have tossed them out and let her know so she could replace them. The DM stated she did not know why the containers were not dated with the correct date, but she would throw the contents out. The DM said there was a cleaning log with all days initialed. The DM stated she felt kitchen staff were just signing off without doing the job-they do things in a hurry to get out of here, to be honest with you. Record review of facility's policy titled Environment, dated May 2014, indicated, 1. The food service director will ensure the physical plant is maintained in a clean and sanitary manner. 4. The food service director will ensure a routine cleaning schedule is in place for all cooking equipment storage areas and surfaces. Record review of facility's policy titled Ware washing, dated May 2014, indicated, 4. The food service director ensures that all dishware is air dried and properly stored. Record review of the Food and Drug Administration Food Code, dated 2022, indicated, . 3-201.11 Safe, Unadulterated, and Honestly Presented. Compliance with Food Law. FDA considers food in hermetically sealed containers that are swelled or leaking to be adulterated and actionable under the Federal Food, Drug, and Cosmetic Act .3-302.12 Food Storage Containers, Identified with Common Name of Food. Except for containers holding food that can be readily and unmistakably (continued on next page)		

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