

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

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455471	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/09/2026
NAME OF PROVIDER OR SUPPLIER Mountain View Health & Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 1600 Muchison Rd El Paso, TX 79902	
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 ensure food was maintained and served in a palatable manner for 1 of 1 Kitchen observations reviewed for food temperatures. The facility failed to store thawed waffles under appropriate cold holding temperatures on 04/09/2026. This failure could affect food quality, safety and resident consumption. Findings include: In an observation and interview on 04/09/2026 at 11:45 am, with the Dietary Manager revealed a Ziploc bag containing defrosted waffles was observed sitting on a bread rack at room temperature. The Ziploc bag was dated 04/09/2026. The Dietary Manager was asked if the waffles should be refrigerated after thawing. The Dietary Manager stated, No as they could be left outside for use tomorrow, we will be using them tomorrow that's why they are left out. When asked if there is any risk of them being left out, the Dietary Manager stated No it is like bread which is why it is in the bread rack In an interview on 04/09/2026 at 01:04 pm, Administrator stated thawed food items should be maintained at the appropriate temperature and perishable food should be stored correctly in the refrigerator. The Administrator stated, The waffles should be refrigerated after use. In an interview on 04/09/2026 at 01:55pm, Assistant Manager stated thawed food items left out should be discarded due to the risk of bacterial growth and food spoilage. Record Review facility's Dietary Services Policy & Procedure Manual dated 2012 revealed: 8) On Perishable foods, microorganisms such as molds, yeasts, and bacteria can multiply and cause food to spoil. Perishable foods have been processed/treated and sealed to eliminate pathogenic bacteria, but spoilage bacteria can multiply and this is what causes the food to deteriorate in quality and taste. If perishable food items are not stores at the proper temperature, spoilage bacteria can grow faster then anticipated and food becomes spoiled and should not be served.		

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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