

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  455626	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  10/30/2024
NAME OF PROVIDER OR SUPPLIER  Oakmont Guest Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE  2712 N Hurstview Hurst, TX 76054	

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)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>42214</p> <p>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, in that:</p> <ol style="list-style-type: none"> <li>1. The facility failed to ensure DCH A wore a hair restraint while in the kitchen.</li> <li>2. The facility failed to ensure foods stored in the walk-in cooler, walk-in freezer and dry storage area were properly sealed, labeled and dated.</li> <li>3. The facility failed to ensure the walk-in cooler maintained an internal temperature below 41 Fahrenheit.</li> </ol> <p>These failures could place residents who received meals and/or snacks from the kitchen at risk for food borne illness.</p> <p>The findings included:</p> <p>Observations of the facility's kitchen on 10/30/24 from 11:19 AM and 11:58 AM revealed the following:</p> <ul style="list-style-type: none"> <li>- upon entrance, DCH A was observed rolling silverware, near prepared food. DCH A was observed with a hair net on the top half of his hair, the bottom of his hair was not restrained.</li> <li>- an open bag of spaghetti noodles was loosely wrapped in saran wrap in the kitchen's dry storage area.</li> <li>- three half empty bags of pasta were observed to be loosely twisted closed in the kitchen's dry storage area. The bags of pasta were not secured, labeled or dated for date of opening or date of discard.</li> <li>- one small, opened box of beans was observed in the kitchen's dry storage area. The box of beans was unsecured and were not labeled or dated.</li> </ul> <p>(continued on next page)</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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<ul style="list-style-type: none"> <li>- an opened bag of cubed meat was observed in the kitchens walk-in cooler. The bag of meat was opened, undated and was not labeled.</li> <li>- a container of hardboiled eggs covered in saran wrap was undated and not labeled in the walk-in cooler.</li> <li>- an opened can of applesauce was covered with saran wrap and was not dated in the walk-in cooler.</li> <li>- a container of a white liquid substance was covered with saran wrap and was not dated or labeled in the walk-in cooler.</li> <li>- a large tray of a green gelatinous substance was covered with saran wrap and was not labeled or dated in the walk-in cooler.</li> <li>- a large tray of partially served brownies was covered with saran wrap and was not labeled or dated in the walk-in cooler.</li> <li>- a opened bag of crinkle cut French fries was unsecured, not labeled or dated in the walk-in freezer</li> <li>- an opened bag of a tan food item was unsecured, not labeled or dated in the walk-in freezer.</li> <li>- the walk-in coolers temperature gauge read 48 degrees Fahrenheit at the time of investigation; an internal temperature gauge was not observed in the walk-in cooler.</li> </ul> <p>In an observation and interview on 10/30/24 at 12:06 PM, [NAME] B stated she was the assistant to the Dietary Supervisor and was in charge in the supervisor's absence. [NAME] B stated all foods, prepared or out of their original packaging, stored in the dry storage area, walk-in cooler or freezer should be sealed, dated, and labeled. [NAME] B stated they always use saran wrap to cover or re-wrap foods to be stored. [NAME] B stated she was uncertain of who placed the opened, unlabeled, and undated food items in the food storage areas, but she would discard the items before the end of her shift. [NAME] B stated the dietary supervisor had taken the internal thermometer out of the walk-in cooler to replace it, but she guessed he had not. [NAME] B looked in the walk-in cooler for an internal thermometer, which she could not locate, and directed the surveyor to the thermometer next to the cooler door which read 48 degrees Fahrenheit. [NAME] B stated the temperature of the walk-in cooler was off because the latch at the top of the door would sometimes prevent the door from closing correctly. [NAME] B stated they would check the door to ensure it was closed. [NAME] B stated they were trained to ensure their hair was properly restrained while in the kitchen. [NAME] B stated improper food storage and improper hair restraint practices could lead to food illness. [NAME] B stated she would ensure all dietary staff properly restrained their hair and report all findings to her supervisor.</p> <p>In an observation and interview on 10/30/24 at 12:25 PM, DCH A stated he was trained to ensure his hair was fully restrained when he was in the kitchen. DCH A stated he was primarily washed dishes, did not prepare foods but he would prepare silverware when needed. DCH A stated he tried to restrain his hair, but it would often fall out of the hair net. DCH A stated if his hair was not properly restrained hair could get in food or in the silverware. Following the interview, DCH A placed a second hair restraint over his hair and returned to the kitchen.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>In a telephone interview on 10/30/24 at 4:14 PM, the Dietary Supervisor stated [NAME] B made him aware of the issues observed in the kitchen prior to his interview with the surveyor. The Dietary Supervisor stated all opened foods should be sealed, labeled and dated with a discard date when stored. The Dietary Supervisor stated food not in their original packaging should be placed in a storage container or a Ziploc bag and saran or cling wrap should not be utilized to seal foods for storage. He stated it was expected for all individuals who entered the facility's kitchen to ensure their hair was fully restrained, as not doing so could lead to contaminated food which would make residents sick. The Dietary Supervisor stated he was not aware of the missing thermometer in the walk-in cooler or that the cooler was observed with a temperature outside of range. The Dietary Supervisor stated the walk-in coolers door did not close all the way because of a latch at the top and he guessed the staff did not ensure the door was closed properly. The Dietary Supervisor stated not storing food at the proper temperature could cause foodborne illness. The Dietary Supervisor stated he would Inservice staff on food storage, preparation and hair restraints to ensure all policies and regulations were followed in the future.</p> <p>In an interview on 10/30/24 at 4:52 PM, the Administrator stated he was aware of the issues observed in the kitchen prior to his interview with the surveyor. He stated it was expected for all foods stored in the facility's kitchen to be properly packaged, sealed, labeled, dated, and stored at the proper temperature. He stated it was expected for all dietary staff and any persons who entered the kitchen to fully restrain their hair prior to entrance. He stated improper food storage and failing to properly restrain hair could lead to food contamination and bad food would be served to residents. He stated he had maintenance look at the walk-in cooler door, the top latch was adjusted and oiled and the door properly closed. He stated he would in-service all dietary staff on food storage, preparation and hair restrains. He stated he planned to conduct random kitchen checks to ensure the kitchen was in compliance at all times in the future.</p> <p>Record review of the facility's policy entitled Preventing Foodborne Illness- Food Handling, revised October 2017, read in part:</p> <p>POLICY STATEMENT: Food will be stored, prepared, handled and served so that the risk of foodborne illness is minimized. POLICY INTERPRETATION AND IMPLEMENTATION: 1. This facility recognizes that the critical factors implicated in foodborne illness are: a. poor personal hygiene of food service employees; b. inadequate cooking and improper holding temperatures . 5. Functioning of the refrigeration and food temperatures will be monitored at designated intervals throughout the day and documented according to state specific requirements. Federal standards require that refrigerated food be stored below 41 [degrees Fahrenheit] . 12. Hair nets or caps and/ or beard restraints must be worn to keep hair from contacting exposed, clean equipment, utensils and linens.</p> <p>Record review of the e Food and Drug Administration Food Code, accessed on 10/31/24 at <a href="https://www.fda.gov/media/164194/download">https://www.fda.gov/media/164194/download</a>, read in part:</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>.2-402 Hair Restraints 2-402.11 Effectiveness. (A) Except as provided in (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLE .3-501 Temperature and Time Control 3-501.11 Frozen Food. Stored frozen FOODS shall be maintained frozen. 3-501.12 Time/Temperature Control for Safety Food, Slacking. TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is slacked to moderate the temperature shall be held: (A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or .3-202.11 Temperature. (A) Except as specified in (B) of this section, refrigerated, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be at a temperature of 5oC (41oF) or below when received. P (B) If a temperature other than 5 C (41 F) for a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD is specified in LAW governing its distribution, such as LAWS governing milk and MOLLUSCAN SHELLFISH, the FOOD may be received at the specified temperature. (C) Raw EGGS shall be received in refrigerated equipment that maintains an ambient air temperature of 7oC (45oF) or less. 5 (D) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked to a temperature and for a time specified under SS 3-401.11 - 3-401.13 and received hot shall be at a temperature of 57oC (135oF) or above .</p>		