

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455638	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/14/2024
NAME OF PROVIDER OR SUPPLIER Greenview Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 401 Owen LN Waco, TX 76710	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47772</p> <p>Based on observations, interviews, 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 kitchens reviewed for dietary services.</p> <ol style="list-style-type: none"> 1. The facility failed to seal food products in airtight containers, labels food products with product name, label food products with the open/discard date, and dispose of food products after discard date. 2. The facility failed to clean and sanitize the kitchen's only industrial can opener, food prep areas, and the area surrounding the facility's only dishwasher. <p>This failure placed the residents at risk of ingesting food-borne pathogens.</p> <p>Findings included:</p> <p>Observation on [DATE] at 8:45 AM in the facility's dry storage area reflected 1 box of pineapple tidbits stored directly on the floor; and 2 large bags of potato chips, each stored in a 2-gallon plastic bag, without labels which signified the product name, the date they were opened, or the date the product expired.</p> <p>Observation on [DATE] beginning at 8:50 AM of the facility's walk-in cooler (32 degrees Fahrenheit) reflected 1 package of sliced American cheese in a plastic bag, which was not tightly sealed, without a label which signified the product name, the date it was opened, or the date the product expired; 1 package of grated cheese, which was not tightly sealed, without a label which signified the product name, the date it was opened, or the date the product expired; 1 package of chicken fried patties, which was not tightly sealed, without a label which signified the product name, the date it was opened, or the date the product expired; 1 40 ounce bottle of barbeque sauce without a label which signified the product name, the date it was opened, or the date the product expired; 2 small packages of sliced luncheon meat, which were not tightly sealed, without labels which signified the product name, the date they were opened, or the date the products expired; 1, one, 4 quart plastic contains of tomatoes, which was not tightly sealed, without a label which signified the product name, the date it was opened, or the date the product expired; 1, one, 4 quart plastic contains of green bell peppers, which was not tightly sealed, without a label which signified the product name, the date it was opened, or the date the product expired.</p> <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>	<p>Observation on [DATE] at 9:00 AM of the facility's freezer (-8 degrees Fahrenheit) reflected 39 assorted boxes and bags of frozen foods stored closely together, thus having limited adequate circulation around food storage containers. Observation reflected 1 bag of fried potatoes, without a label which signified the product name, the date it was opened, or the date the product expired; and, 4 individual bags of frozen waffles, without labels which signified the product name, the date they were opened, or the date the products expired.</p> <p>Observation on [DATE] at 9:32 AM of the kitchen's food preparation area and equipment reflected the industrial can-opener its internal working parts, and the plastic mounting bracket, which secured it to the food prep table, were coated with a dark brown substance and food particles. The dark brown substance and food particles were sticky to the touch and thick enough to scrape away with a gloved finger; the facility's only dishwasher had an accumulation of white grit and food particles on the top, and sides, of the machine. The metal vent, above the dishwasher, had an accumulation of grime and a dark brown substance; and, the side walls of a preparation table, next to the facility's flat grill, had an accumulation of grease and food particles.</p> <p>Interview on [DATE] at 12:35 PM with DA revealed it was important to store foods in airtight containers, label the product with its name, write the date the item was opened, and write the date when the item was expected to expire for foods in the dry storage, refrigerator, and the freezer. The labels were created to know which items were fresh; and which items needed to be thrown away. Food improperly sealed, or not thrown when they expired, risked the growth of bacteria, mold, and food-borne pathogens. Kitchen equipment, and food preparation areas, needed to be cleaned with soapy water and sanitizer, which also reduced the growth of bacteria, mold, and food-borne pathogens having spread through cross-contamination. If a resident ingested bacteria, mold, or food-borne pathogens, they risked becoming ill having resulted in vomiting, stomach pain, and diarrhea.</p> <p>Interview on [DATE] at 12:43 with the KM revealed food stored in the dry storage area, the refrigerators, and in the freezers were required to be sealed in airtight containers, labeled with the product name, labeled with the date the item was opened, and labeled with the date the item was expected to expire. The labeling system was in place to know which items were fresh; and which items needed to be discarded. If air got into a food container, or was kept past its expiration date, the item risked the growth of bacteria, mold, and food borne pathogens. Kitchen staff were also instructed to clean, and sanitize, their respective areas after each use. Ineffective cleaning and sanitizing also promoted the growth of bacteria, mold, and food borne pathogens. If a resident consumed bacteria, mold, and food borne pathogens, they were placed at risk for illnesses having resulted in stomach cramps, diarrhea, dehydration, and unintended weight loss. The KM stated the failure of her staff to properly label and date stored food products and sanitize their respective food preparation areas was the result of the kitchen staff having failed to follow instructions and the KM having failed to train her staff.</p> <p>Interview on [DATE] at 1:39 PM with the DON revealed she expected the kitchen staff was knowledgeable about the way food was supposed to be stored, how long foods were supposed to be kept, and how kitchen areas, and equipment, were supposed to be cleaned. Periodically, members of the IDT team checked areas throughout the facility and brought areas of concern to the IDT meetings for discussion; however, she was not informed about any short comings in the kitchen, or its failures to adhere to proper food storage and cleanliness.</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>Interview on [DATE] at 2:26 PM the ADM revealed there were facility policies in place that covered food safety and sanitization for dietary services. The kitchen was not checked by the IDT team; the ADM relied on the DM's input. The failure for the kitchen's non-compliance of company policy was the DM not having trained her staff and not having held her staff to the facility's standards.</p> <p>Record review of the United States Food Code 2022, website: www.fda.gov. Food Contact with Equipment and Utensils: Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. They may also be passed on by consumers or employees directly, or indirectly from used tableware or food containers. Food Storage: The possibility of product contamination increases whenever food is exposed. Changing the container(s) for machine vended time/temperature control for safety food allows microbes that may be present an opportunity to contaminate the food. Pathogens could be present on the hands of the individual packaging the food, the equipment used, or the exterior of the original packaging. In addition, time/temperature control for safety foods are vended in a hermetically sealed state to ensure product safety. Once the original seal is broken, the food is vulnerable to contamination.</p> <p>Record review of the kitchen's staff instructions, undated, indicated the [Cook's Helper] was supposed to check the walk-in (referring to the walk-in refrigerator) and make sure all was dated and anything over 5 days was thrown away. [AM [NAME] Job Flow] indicated staff cleaned and sanitized their area. [Lunch [NAME] Work Flow] indicated staff cleaned and sanitized their area.</p> <p>Record review of the facility's policy for [Foods Preparation and Service,] dated [DATE], indicated [General Guidelines] (2) Cross-contamination could occur when harmful substances, chemical or disease-causing microorganisms were transferred to food by hands, food contact surfaces, sponges, cloth towels, or utensils that were not adequately cleaned. [Food Preparation Area] (4d.) Cleaning and sanitizing work surfaces and food contact equipment between uses, following food code guidelines. [Food Distribution and Service] (15) All food service equipment and utensils will be sanitized according to current guidelines and manufacturers' recommendations.</p> <p>Record review of the facility's policy for [Refrigerators and Freezers,] dated [DATE], indicated (7) All food was appropriately dated to ensure proper rotation by expiration dates. Received dates, dates of delivery, were marked on cases and on individual items removed from cases for storage. [Use by] dates were completed with expiration dates on all prepared food and refrigerators. Expiration dates on unopened food were observed and [used by] dates were indicated once food was opened. (9) Supervisors were responsible for ensuring food items in pantry, refrigerators, and freezers were not passed [used by] or expiration dates.</p> <p>Record review of the facility's policy for [Food Receiving and Storage,] dated [DATE], indicated [Dry Food Storage] (4) Dry foods that are stored in bins are removed from original packaging, labeled, and dated [use by dates.] Such foods are rotated using a [first-in first-out system. (5) Food in designated dry storage areas were kept at least 6 inches off the floor. [Refrigerated and Frozen Storage] (1) All food stored in the refrigerator or freezer are covered, labeled, and dated [use by dates:] and, (3) Refrigerated foods are stored in such a way that promotes adequate air circulation around food storage containers.</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>Record review of the facility's policy for [Sanitization,] dated [DATE], indicated (3) All equipment, food contact surfaces and utensils are cleaned and sanitized using heat or chemical sanitizing solutions; (8) When cleaning fixed equipment (mixers, slicers, and other equipment that cannot readily be immersed in water), the removable parts are (a) washed and sanitized and non-removable parts were cleaned with the detergent and hot water, rinsed, air dried and sprayed with the sanitizing solution; and (b) the equipment was reassembled and any food contact surface that may have been contaminated during the process were re-sanitized.</p>		