

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455714	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/10/2025
NAME OF PROVIDER OR SUPPLIER Paradigm Northwest		STREET ADDRESS, CITY, STATE, ZIP CODE 17600 Cali Dr Houston, TX 77090	

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. (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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</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 1 of 1 kitchen reviewed for food service safety. The facility failed to obtain the food temperatures of the lunch meal prior to serving residents on 10/4/25. The facility failed to ensure a storage bag of peaches, and a container of rice were properly labeled and dated. These failures could place residents at risk of food-borne illness. Findings Include: Record review of the facility's Production Sheet dated 10/4/25 revealed there were no food temperatures documented for the lunch meal which consisted of golden-brown oven fried chicken, black eyed peas, seasoned broccoli, buttered cabbage, chilled peaches, and a biscuit. In an interview on 10/7/25 at 10:00 a.m. the [NAME] said he prepared the lunch meal on Saturday 10/4/25 and did not take the food temperatures. He said the lunch meal was the biggest meal he had to prepare, and he got distracted. He said he tried a piece of the chicken to ensure it was done. He said he was previously trained by the DM on taking the food temperatures. He said the purpose of obtaining the food temperatures was to ensure the food was done and did not contain any bacteria. In an observation on 10/7/25 at 10:08 a.m. of the walk-in refrigerator with the DM revealed there was 1 plastic storage bag of peaches with no label or use by date and 1 silver container of cooked rice with no label or use by date. In an interview on 10/7/25 at 10:11 a.m. the DM said food should be labeled immediately. She said she normally completed rounds to verify that labels were present. She said the purpose of labeling and dating food was to know when it was made and when to toss it. She said she expected food temperatures to be obtained the moment the food is cooked to confirm the proper temperature and to avoid food borne illness. She said there was a high risk of foodborne illness spreading if the temperatures were not taken. In an interview on 10/7/25 at 1:15 p.m. the Administrator said anytime staff opened something it should be properly stored, dated and labeled before storing the item. She said the food temperature should be taken before each meal to ensure the food is not too hot or too cold and documented in the logbook. She said obtaining the temperatures was important to ensure the food is cooked to the right temperature for consumption purposes. She said if the temperatures were not taken, the food may be undercooked which could result in foodborne illness and make the residents sick, or the food could burn the residents. Record review of the facility's undated Nutrition Services Policies and Procedures policy revealed in part, .Subject: Safe Food Temperatures. Policy: It is the policy of this facility that food temperatures will be maintained at acceptable levels during food storage, preparation, holding, serving, delivery, cooling and reheating. Procedures. 7. Check and record trayline food temperatures on the food temperature record before each meal. If the food temperatures are not within acceptable parameters, reheat the food to at least 165F for 15 seconds (for hot foods) or discard it. Record of the facility's Nutrition Services Policies and Procedures policy dated 8/12/2019 revealed in part, .Food Safety in Receiving and Storage. General Food Storage Guidelines. 3. Place food that is repackaged in a leak-proof, pest-proof, non-absorbent, sanitary container with a tight fitting lid. Label both the container and its lid with the common name of the contents and the date it was transferred to the new container. It is recommended that food stored in bins (e.g. flour or sugar) be removed from its original packaging. Refrigerated Storage Guidelines. 12. Refrigerated, ready to eat Time/Temperature Control for Safety Foods (TCS) are properly covered, labeled, dated with a use-by date and refrigerated immediately. [NAME] them clearly to indicate the date by which the food shall be consumed or discarded. The day of preparation or day original container is opened shall be considered day 1. Discard after three days unless otherwise indicated. Refer to Cold Storage Chart.</p>		