

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: 455808	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/01/2026
NAME OF PROVIDER OR SUPPLIER Avir at Jacksboro		STREET ADDRESS, CITY, STATE, ZIP CODE 211 E Jasper St Jacksboro, TX 76458	
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 as evidence by: The facility failed to ensure: Cook A wore a hair restraint properly covering his facial hair. These failures could place residents at risk for foodborne illness and compromised health status and hair in food. The findings included: In an observation of food preparation on 03/31/26 at 11:45 am, [NAME] A did not have a hair restraint covering his facial hair. In a follow-up observation and interview during food preparation on 04/01/26 at 12:25 pm, [NAME] A did not have a hair restraint covering his facial hair. In an interview, [NAME] A said that he should wear a hair restraint to cover his facial hair but forgot to put one on. He said a potential negative outcome would be that residents would have hair in their food. The Dietary Manager was not available for interview. In an interview on 04/01/26 at 1:40 pm, the Administrator said it was her expectation that staff wear hair restraints the moment they enter the kitchen anytime. Failure to do so had the potential for residents to have hair in their food and infection control concerns. Record review of the facility policy Food Preparation and Service, dated as revised November 2022, revealed the following [in part]: Food and nutrition services employees prepare, distribute and serve food that complies with safe food handling practices. Food Distribution and Service: 8. Food and nutrition services staff wear hair restraints (hair net, hat, beard restraints, etc.) so that hair does not contact food. Record review of the Food and Drug Administration Food Code, dated 2022, specified [in part]: 2-402 Hair Restraints (A) 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 FDA Food Code 2022 Chapter 2. Management and Personnel Chapter 2 - 22 contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.		

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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