

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455908	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/10/2025
NAME OF PROVIDER OR SUPPLIER Schulenburg Regency Nursing Center		STREET ADDRESS, CITY, STATE, ZIP CODE 111 College St Schulenburg, TX 78956	

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 observations, interviews and record review, the facility failed to store, prepare, and distribute food in accordance with professional standards for food service safety for one of two kitchens reviewed for kitchen sanitation. 1. The facility failed to ensure Dietary Assistant [NAME] A used proper hand hygiene during food preparation. 2. The facility failed to ensure Dietary Assistant [NAME] A used appropriate oven mitt to remove food from the oven and prevent cross-contamination of the food. These failures could place residents who ate food from the kitchen at risk for foodborne illness. Findings included: 1. Observation on 11/01/2025 at 7:20 AM, reflected Dietary Assistant [NAME] A touched her shirt, the right side of her hair, and touched her face with her right hand. She did not wash or sanitize her hands prior to touching the cereal in bowls on a meal tray. She placed the meal tray full of bowls of cereal in the meal cart to be delivered to the 600-hall kitchenette. Interview on 11/01/2025 at 7:30 AM, Dietary Assistant [NAME] A stated she did not wash her hands, and she did touch her clothes and hair. She stated she did not recall if she touched her face. She stated her clothes, and hair was considered to be contaminated. Dietary Assistant [NAME] A stated she was required to wash her hands anytime she touched anything that was considered to have germs. She stated there was a possibility germs or bacteria may transfer from her hands onto the raisin bran cereal. Dietary Assistant [NAME] A stated if a resident ate the cereal the resident may have stomach issues such as being too sick to eat and have diarrhea. She stated she had been in-service on hand hygiene but did not recall the date of the in-service. 2. Observation on 11/01/2025 at 7:35 AM, Dietary Assistant [NAME] A obtained a dish rag with holes in the rag and brownish color stains laying on top of mop heads in a medium size white container. She held the dish rag and entered the kitchen area and used the dish rag to remove hot pan of bacon from the oven. When she removed the silver pan of bacon the dish rag touched over half of the bacon. The Dietary Assistant [NAME] A placed a lid on the bacon and placed it on the meal cart to be delivered to the kitchenette on 600 hall. She placed the dish rag on the food prep table and had very light scent of disinfectant. Interview on 11/01/2025 at 7:38 AM, the Dietary Assistant [NAME] A stated the dish rag was on the mop heads, and she did not know if the dish rag had been used to clean anything in the kitchen. She stated she was expected to use an oven mitt or potholder to remove food from the oven. She stated the dish rag did have holes in it and was stained. Dietary [NAME] Assistant A stated she did not smell anything on the dish rag when she first picked it up but she did smell something when she placed it on the food prep table. She stated the dish rag did touch the bacon, but it would be ok to serve the bacon. She stated she thought it would be ok to serve the bacon. Interview on 11/01/2025 at 7:42 AM Dietary [NAME] B stated the bacon, and cereal was considered contaminated and was expected to be thrown away and prepare more food for the residents. She stated anytime you touch clothes staff was expected to wash their hands. She stated only an oven mitt, or potholder was to be used to remove anything from the oven. Dietary [NAME] B stated all dietary staff had been in serviced on hand hygiene and preparing food. She did not recall the date of the in-services. Observation on 11/01/2025 7:40 AM Dietary [NAME] B instructed Dietary [NAME] Assistant A to prepare more bacon and cereal for the kitchenette on 600 hall. Dietary [NAME] Assistant A did remove the bacon and cereal from the 600-hall meal cart after Dietary [NAME] B asked her three times to remove the food and prepare more food. Interview with the Dietary Manager on 11/01/2025 at 1:40 PM, the Dietary Manager stated all staff was expected to wash their hands anytime the staff change tasks or touch their clothes or hair. She stated using a dish rag was not appropriate to remove food from the oven. The Dietary Manager stated dish rags was only to be used to clean food prep table and they were not to be stored on top of mop heads. She stated if the dish rag touched the bacon when the Dietary Assistant [NAME] A removed the bacon from the oven, the bacon was contaminated from the dish rag. She stated anytime dietary staff touched food after touching anything considered contaminated the food was expected to be discarded including cereal. She stated if a resident ate bacon or the cereal it was possible a resident may become physically ill with some type of food borne illness such as vomiting and other stomach issues. The Dietary Manager stated she was responsible for monitoring the kitchen policies and protocol. Interview with the Administrator on 11/01/2025 at 2:30 PM, The Administrator stated all dietary staff was required to wash or sanitize hands anytime they touched their clothes, hair, or change tasks. She stated if the dietary staff touched food and did not wash or sanitize their hand, she expected the food to be discarded and prepare the same food. The Administrator stated a dish rag was not appropriate to replace an oven mitt or potholder. She stated a dish rag with holes in it and stained may have been used to clean in the kitchen. The Administrator</p>		