

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455917	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/01/2025
NAME OF PROVIDER OR SUPPLIER Deer Creek of Wimberley		STREET ADDRESS, CITY, STATE, ZIP CODE 555 Ranch Rd 3237 Wimberley, TX 78676	

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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. (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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Based on observation, interview, and record review, the facility failed to ensure each resident received and the facility provided food prepared by methods that conserve nutritive value, flavor, and appearance for 1 of 1 meal (lunch) reviewed for pureed diet texture. The facility failed to ensure the nutritional content of the pureed food when the facility used water only to puree the chicken tenders and broccoli on 09/25/25. This deficient practice could place residents at-risk for poor intake and malnutrition related to decreased calorie intake. Findings included: An observation on 09/25/25 at 12:17 PM revealed the CK pureed about twelve chicken tenders and added water to the food processor. After several minutes, the CK evaluated the consistency of the puree, put more tap water into a pitcher, and poured the water into the food processor. After cleaning the processor, the CK repeated the process of using tap water to puree the broccoli. During an interview on 09/25/25 at 12:24 PM, the CK stated she did not have a recipe but knew the puree was supposed to look like pudding. She stated little by little she added water to get to the right consistency. During an interview on 09/25/25 at 12:29 PM, the DM stated she worked with the nutritionist but did not yet have all the recipes. She stated the ADM did have access to get the recipes from the computer system. She stated many of the staff were new and she had done initial training with them. She stated the initial training included making the different types of diets including puree. She stated she had trained the CK. She stated she instructed staff to start with a small amount of water, about two ounces, and add a little at a time until the food was the right consistency. The DM stated she would have used chicken broth, not water to puree the chicken tenders. The DM stated water could have diluted the taste and the nutritional value of the food. During a telephone interview on 09/25/25 at 1:46 PM, the RD stated typically to puree a food item, they used about a tablespoon of excess cooking liquids (drippings) per serving and adjusted as needed. She stated usually the recipe would recommend a broth or something similar that did not alter the taste of the food. The RD stated water was not used as it would dilute the nutrients. The RD stated the contracted food vendor had recipes available for most items on the menu. She stated she monitored food preparation and service during her visits to the facility and provided training or education as needed. During an interview on 09/25/25 at 2:15 PM, the CK stated she had been trained to use the juice from the meat or vegetables to puree the food. She stated the chicken tenders did not have any juice, so she added water today. She stated she should have used chicken broth, but she was in a hurry because she was already so far behind schedule. She stated using water to puree food could have taken away the flavor. During an interview on 09/25/25 at 3:45 PM, the ADM stated it did not meet her expectations that water was used to puree the chicken and broccoli. She stated using plain water could alter the nutritive value of the food. She stated she expected the menus to be followed. She stated the DM was responsible for training staff. She stated the RD was in on a regular basis and made frequent observations in the kitchen. The ADM stated the facility did not have a policy regarding therapeutic diets. The ADM stated she printed recipes multiple ways, but she was still unable to find the directions to puree chicken tenders. Review of the in-service Menus Adequate Nutrition & Thickener dated 06/29/25, reflected in part, Add liquid: Incorporate broth, milk, or juice to adjust thickness as needed.</p>		

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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)		

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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 food service safety for one of one kitchen reviewed for sanitation. The facility failed to ensure all items were covered and stored properly. The facility failed to label and date all food items in the kitchen. The facility failed to ensure all staff in the kitchen wore hairnets or beard guards. These failures could place residents at risk of foodborne illness. Findings included: An observation on 09/25/25 at 9:58 AM revealed a partially used 50-pound bag of refined sugar, open and undated, on a shelf in the storage room. An observation on 09/25/25 at 9:59 AM revealed a large bag of enriched flour, open and undated on a shelf in the storage room. An observation on 09/25/25 at 9:59 AM revealed a large plastic storage bin labeled Flour 07/22. The lid was not secure on the storage bin. An observation on 09/25/25 at 10:01 AM revealed a brownish-orange pudding like substance in a plastic container in the walk-in refrigerator. The container was not dated or labeled. An observation on 09/25/25 at 10:02 AM revealed an unidentified brownish substance in a plastic container in the walk-in refrigerator. The container was not dated or labeled. An observation on 09/25/25 at 10:02 AM revealed an open package of sliced honey ham with juices in an unsealed plastic bag stored in the same bin as unsealed bags of shredded cheese. During an interview on 09/25/25 at 10:22 AM, the DM stated all food was dated when opened and everything was kept in a sealed container. She stated it did not meet her expectations that the large flour and sugar bags were not sealed. She stated bugs or animals could get into open containers and cause food-borne illness. She stated it did not meet her expectations that the ham and cheese were in unsealed bags and in the same bin. An observation on 09/25/25 at 10:30 AM revealed the MS with facial hair, without a hairnet or a beard guard, walked through the food prep area and clean dish area to the dishwasher. During an interview on 09/25/25 at 10:42 AM, the MS stated he was aware that hairnets and beard guards were required in the kitchen. He stated he got in a hurry and forgot. The MS stated not wearing the hairnet or beard guard could have caused contamination or hair to get in food. During an interview on 09/25/25 at 12:29 PM, the DM stated she was responsible for training the dietary staff. She stated the dietitian was in the facility frequently and observed staff and educated as needed. During an interview on 09/25/25 at 2:15 PM, the CK stated everything in the pantry was dated and was good for three days once opened. She stated everything had to be in sealed containers. She stated bugs could get into open containers. She stated the open ham should not have been stored in bin with open containers of cheese. She stated staff were required to wear hairnets in the kitchen because the hair can get in the food or fly everywhere. During an interview on 09/26/26 at 3:45 PM, the ADM stated it was her expectation that food was stored in the right place and dated properly. She stated a package, once opened was dated then kept in a sealed container. She stated if food were not stored properly, it could cause everyone to get sick. The ADM stated it was her expectation that hairnets or beard guards were worn any time staff were near a food prep area. The ADM stated the DM was responsible for training the dietary staff. Review of the in-service titled Labeling and Dating provided by the DM and dated 07/28/25, reflected, Label all non-identifiable food items. Date all Open / Prepped / Leftover food items. Date LEFTOVER items as follows: Open or prep date / 3 Day DC date. Example: [NAME] Beans P: 05/16/18 / D: 05/18/18. Note: Dressings / Cheese / Mayo - Open Date / DC + 1 month. Review of the Food Receiving and Storage policy, revised November 2022, reflected in part, Dry Food Storage 4. Dry foods that are stored in bins are removed from original packaging, labeled and dated (use by date). Refrigerated/Frozen Storage 7. Refrigerated foods are labeled, dated and monitored so they are used by their use-by date, frozen, or discarded. Review of the Preventing Foodborne Illness - Employee Hygiene and Sanitary Practices Policy, dated October 2017, reflected in part, 12. Hair nets or caps and/or beard restraints must be worn to keep hair from contacting exposed food, clean equipment, utensils, and linens.</p>		