

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455936	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/07/2026
NAME OF PROVIDER OR SUPPLIER Focused Care at Lamesa		STREET ADDRESS, CITY, STATE, ZIP CODE 1201 N 15th St Lamesa, TX 79331	
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 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident.</p> <p>Based on observation, interview, and record review, the facility failed to ensure that the menus were followed for 1 of 1 meal (lunch meal) on 01/07/2026 reviewed for meal accuracy, in that: DM B failed to serve the correct portion size of spaghetti noodles, marinara sauce and tossed salad according to the prepared menu for lunch for 50 residents. Dietary Aide C failed to follow the recipe for meat marinara sauce, causing them to run out of meat marinara sauce before they finished serving the lunch meal on 01/07/2026, and 9 residents did not receive meat marinara sauce. These failures could affect residents who received food from the kitchen by contributing to dissatisfaction, poor intake, and/or weight loss. The findings include: During an observation on 01/07/2026 between 12:13 PM- 1:01 PM, DM B served the lunch meal and served spaghetti noodles with a plastic pasta utensil, tossed salad with plastic tongs and plain marinara sauce after running out of meat marinara sauce with a rubber spoon. These utensils did not have a serving size on them. During an observation on 01/07/2026 at 1:02 PM one can of marinara sauce was observed in the kitchen's pantry, and the label revealed the can contained 105 ounces of marinara sauce. During an interview on 01/07/2026 at 1:03 PM with DM B she stated she did not know the serving size portion of the spoon she used to serve the plain marinara sauce because the spoon did not have a size portion on it. She stated she did not know the serving size portion for the pasta utensil she used to serve the pasta because it did not have a size on it, but that was what they always used when they served pasta. She stated she did not know the serving size portion of the tossed salad she served but it was barley a full serving or probably less than a serving. She stated that she assumed she gave the correct portions sizes even though the utensils did not have a size on them. She stated she did not prepare the food for the lunch meal that Dietary Aide C prepared the food. She stated she thought he prepared enough food for 51 residents. She stated she was not sure why they ran out of meat marinara sauce but sometimes they use two cans of marinara sauce and today they used one can. She stated there were 9 meal trays that did not receive meat marinara sauce only plain marinara sauce since they ran out. She stated she would look in the recipe book for the recipe for meat marinara sauce and then stated it was not in the book, but she could print one out. She stated she had been trained over following recipes and proper scoop size for serving portions. During an interview on 01/07/2026 at 2:00 PM, The ADM stated she was aware the kitchen ran out of meat marinara sauce during the lunch meal. She stated she had contacted DM A, and he was on his way back to the facility. She stated it was already decided that any resident that did not receive the meat marinara sauce would be provided with a protein snack. She stated DM A would in-service staff on following recipes and using the appropriate serving size portions. During an interview on 01/07/2026 at 2:18 PM, Dietary Aide C stated he cooked the meat marinara sauce for the lunch meal on 01/07/2026. He stated he cooked a whole roll of meat (10 pounds) and used one can of marinara sauce. He stated, sometimes they used the recipes and sometimes we go by how we would make it at home. He stated he did not follow a</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID: 455936	Facility ID: 455936 If continuation sheet Page 1 of 2

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<p>F 0803</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>recipe on 01/07/2026 he made it how he would make it at home; he cooked the meat until it was brown and then added the sauce. He stated he knows they have recipes but did not use the recipe. During an interview on 01/07/2026 at 3:55 PM, DM A stated DM B was new and had worked at the facility for about 3-4 months. He stated she had completed her food handler and managers training. He stated staff should have followed the recipes when they prepared meals. He stated education was the way to teach staff to follow the recipes and use the appropriate serving scoop or ladle. He stated he started education and in-service staff, so they know they must follow the recipes and serve proper portions. Record review of the facility diet spreadsheet portion size revealed residents should receive a number 8 scoop of spaghetti noodles which provided half a cup of noodles, 6-ounce ladle of meat marinara sauce which provided three fourths of a cup of meat marinara sauce and two number 8 scoops of tossed salad which provided one cup of tossed salad. Record review of the facility's recipe for Marinara Meat Sauce revealed suggested portion: 6 oz L. 50 servings, ingredients 9lbs of ground beef and one gallon plus two and three eighths' qt. of marinara sauce Record review Texas Food Handler Certificate dated 10/22/2025 revealed DM B completed the course on 10/22/2025. Record review of Learn2Serve Texas Food Manager Certificate Program dated 11/11/2025 revealed DM B successfully completed Texas Food Safety Manager Certificate Examination on 11/11/2025. Record review of the facility Dietary Policy: Adherence to Standardized Recipes, not dated revealed Policy Statement The Dietary Department shall prepare all meals, and nourishments in accordance with approved standardized recipes. This ensures nutritional adequacy, food safety, consistency in meal preparation, and compliance with physician-ordered diets and regulatory requirements. Purpose This policy ensures residents meals meet nutritional and therapeutic needs, promote consistency across shifts, maintains accurate portion sizes and textures, and supports regulatory compliance. Scope This policy applies to all dietary staff, including the Dietary Manager, cooks, dietary aides, and any staff involved in food preparation, portioning, or service. Standardized Recipe Use All food items shall be prepared using facility-approved standardized recipes. Recipes must include ingredients, exact measurements, preparation and cooking instructions, yield, portion size, and texture modification requirements. Recipe Modifications Recipes shall not be altered without approval from Dietary Manager or Registered Dietitian. Staff Responsibilities Dietary staff are responsible for accurate ingredient measurement, following preparation instructions, using appropriate equipment for texture modification, and serving correct portion sizes. Record review of the facility policy Preparation of Foods dated 04/2022 revealed Policy Food is to be prepared by methods that conserve nutritive values, flavor, and appearance. Procedure 4. All recipes in use will be standardized and will be maintained in a file book accessible to the cooks. The cook is responsible for food preparation using those recipes which reflect the planned menu. 8. Recipes and cooking instructions will be followed.</p>		