

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455959	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/20/2025
NAME OF PROVIDER OR SUPPLIER Westward Trails Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 3001 Westward Dr Nacogdoches, TX 75964	

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 - Many	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 - Many</p>	<p>Based on interview and record reviews, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for 1 (Kitchen 1) of 1 kitchen reviewed for food safety requirements .The facility failed to ensure temperatures of foods were checked as required for food safety on 9/1/25, 9/3/25, 9/4/25, 9/7/25 through 9/10/25, 9/13/25 through 9/24/25, 9/26/25, 9/30/25, 10/3/25 through 10/9/25, and 10/11/25 through 11/4/25.This failure could place residents at risk for food-borne illnesses and decreased quality of life.Findings included:Record review of temperature log forms provided by DM indicated: 9/1/25 - No log was provided. 9/3/25 - No temperatures were documented for Supper. 9/4/25 - No log was provided. 9/7/25 - No log was provided. 9/8/25 - No log was provided. 9/9/25 - No log was provided. 9/10/25 - No temperatures were documented for Supper. 9/13/25 - No temperatures were documented for Supper. 9/14/25 - No temperatures were documented for Lunch or Supper. 9/15/25 - No temperatures were documented for Lunch or Supper. 9/16/25 - No log was provided. 9/17/25 - No log was provided. 9/18/25 - No log was provided. 9/19/25 - No log was provided. 9/20/25 - No temperatures were documented for Supper. 9/21/25 - No temperatures were documented for Breakfast, Lunch, or Supper. 9/22/25 - No log was provided. 9/23/25 - No log was provided. 9/24/25 - No log was provided. 9/25/25 - No log was provided. 9/26/25 - No temperatures were documented for Lunch or Supper. 9/27/25 - No temperatures were documented for Lunch or Supper. 9/28/25 - No log was provided. 9/29/25 - No log was provided. 9/30/25 - No log was provided. 10/3/25 - No temperatures were documented for Lunch or Supper. 10/4/25 - No temperatures were documented for Breakfast, Lunch, or Supper. 10/5/25 - No temperatures were documented for Lunch or Supper. 10/6/25 - No temperatures were documented for Lunch or Supper. 10/7/25 - No log was provided. 10/8/25 - No temperatures were documented for Lunch or Supper. 10/9/25 - No temperatures were documented for Supper. 10/11/25 - No temperatures were documented for Lunch or Supper. 10/12/25 - No temperatures were documented for Supper. 10/13/25 - No temperatures were documented for Lunch or Supper. 10/14/25 through 11/4/25 - No log was provided.Temperature logs did not have any staff names or signatures to indicate who checked the temperatures or who was responsible for checking them.During an interview on 11/4/25 at 12:35 p.m., DM said the cooks were responsible for checking food temperatures before serving. He said he did not know why they had not been doing it, as he provided thermometers for each food there for their use. He said ensuring the cooks checked temperatures appropriately was his responsibility. He said he provided all the temperature logs that he could find. He said the logs that did not have temperatures recorded on them meant the cook did not document any temperatures for that meal. He said the missing days (the days logs were not provided) also indicated there was no documentation for temperatures for that day.During an interview on 11/4/25 at 2:10 p.m., the Administrator said if food was not cooked to required temperatures and served at appropriate temperatures, residents could be at risk for food borne illnesses. He said, going forward, he would ensure they were kept up to date. He said DM and himself would be responsible for ensuring temperatures were checked appropriately.During an interview on 11/4/25 at 2:23 p.m., DM said if food was not cooked to appropriate temperatures, they could make residents sick, or they may have to go to the hospital. He said he would be in-servicing the staff and would have them show the temperature logs before leaving for the day. He said he expected his cooks to check the foods to ensure they were cooked to the appropriate temperatures before serving. He said they had been short staffed recently, but that was no excuse for not checking the temperatures of the foods. He said all residents in the facility, except for two residents who were tube fed, ate from the facility kitchen.Record review of a facility policy titled Daily Food Temperature Control, dated 2012, read, .We will assure that food is served at a safe temperature. Temperatures of all hot and cold food shall be taken prior to every meal service and recorded on the Temperature Log. This is done to help ensure that food is safe and is served within acceptable ranges. and .Temperatures are recorded on the Temperature Log or Production sheet form.</p>		