

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675018	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/06/2024
NAME OF PROVIDER OR SUPPLIER River Oaks Health and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 2416 NW 18th St Fort Worth, TX 76106	

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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>44786</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 safety in the facility's only kitchen.</p> <p>1. The facility failed to ensure food stored in the refrigerator, freezer, and pantry were labeled, dated, and sealed.</p> <p>These failures could place residents who at risk for food contamination and food-borne illness.</p> <p>Findings included:</p> <p>Observation on 02/06/24 beginning at 9:55 AM revealed the following items:</p> <p>Refrigerator:</p> <ol style="list-style-type: none"> 1. Cooked bacon and sausage patties in a gallon sized storage bag, not labeled or dated 2. Sausage patties in opened plastic packaging, not labeled or dated, or completely sealed 3. Cooked green beans in a metal bowl, not labeled or dated, with loose fitting plastic wrap, not completely sealed 4. Tuna salad in metal bowl, not labeled or dated, with loose fitting plastic wrap, not completely sealed 5. Red sauce in white plastic bowl, not labeled or dated, with loose fitting plastic wrap, not completely sealed 6. Ground meat in metal bowl, not labeled or dated, with loose fitting plastic wrap, not completely sealed 7. Sliced meat in metal container, not labeled or dated, with loose fitting plastic wrap, not completely sealed <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
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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>8. Marinara sauce in container with loose fitting plastic wrap, not completely sealed</p> <p>Pantry:</p> <ol style="list-style-type: none"> 1. Cereal in storage bag, not labeled, dated, or sealed 2. French onion topping in package, not sealed 3. 80 ounce package of instant milk, not sealed <p>Freezer:</p> <ol style="list-style-type: none"> 1. 2, gallon sized storage bags with frozen breadsticks, not labeled or dated 2. Frozen meat in gallon sized storage bag, not labeled or dated <p>In an interview on 02/06/24 at 10:56 AM, Dietary Manager A stated all dietary staff were responsible for ensuring all items are labeled, dated, and sealed properly. She stated the risks or not labeling, dating, or sealing items properly was the products could get old or expire. She stated she was the one responsible for ensuring all staff were trained, and all her staff had been trained on properly labeling, dating, and sealing foods.</p> <p>In an interview at 02/06/24 at 12:03 PM, Dietary Aide B stated everyone that worked in the kitchen were responsible for dating, labeling and sealing all food items. She stated all staff were supposed to look at the food every day to ensure all food was labeled, dated, and sealed. Dietary Aide B stated the risk of not labeling, dating, or sealing the food was contamination.</p> <p>In an interview on 02/06/24 at 12:09 PM, Cook C stated she was trained on how to label, date, and seal the food. She stated she was running late this morning and said she would go back and label, date, and seal later when she was done cooking. Cook C stated she was aware of the risk of not labeling, dating, or sealing the food which was mold and Salmonella.</p> <p>In an interview on 02/06/24 at 3:11 PM, Administrator D stated the risks of not labeling, dating, or sealing food was spoiled or stale food. Administrator D stated all food should be dated, labeled, and sealed.</p> <p>Record review of the facility's policy titled, Food Receiving and Storage, dated 2001, with a revision date of October 2017, reflected the following:</p> <p>Policy Statement</p> <p>Food shall be received and stored in a manner that complies with safe food handling practices.</p> <p>Policy Interpretation and Implementation</p> <ol style="list-style-type: none"> 7. Dry foods that are stored in bins will be removed from original packaging, labeled and dated (use by date). Such foods will be rotated using a first in - first out system. <p>(continued on next page)</p>		

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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>8. All foods stored in the refrigerator or freezer will be covered, labeled and dated (use by date).</p>