

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675055	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/12/2026
NAME OF PROVIDER OR SUPPLIER Avir at Childress		STREET ADDRESS, CITY, STATE, ZIP CODE 1200 7th St NW Childress, TX 79201	
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. 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 1 of 1 kitchen reviewed for food service safety. The facility failed to ensure stored food was properly labeled and dated. The facility failed to ensure dry goods and frozen items were not open to air. The facility failed to ensure lidded tubs and other containers for dry goods were clean and sanitized. These failures could place residents at risk of food borne illness. Findings Included: An observation of the pantry on 02/12/26 at 06:51 AM revealed the following: A bag of macaroni noodles open to air A plastic storage container of cereal that had greyish marks on the outside that were grimy and sticky to touch A plastic, lidded, rectangular tub of a white flour-like substance with no label or date and a scoop lying on top of the flour-like substance. A plastic, lidded, rectangular tub of a rice-like substance with no label or date A plastic, lidded, rectangular tub with no label or date that was grimy and sticky to touch and contained a zipped bag with no date which contained an open box of sugar cubes An empty, plastic, lidded, rectangular tub labeled sugar that was grimy and sticky to touch A wheeled, plastic bin containing breadcrumbs half in and half out of a large bag with no label or date A plastic container labeled freeze dried chives, open to air, 1/3 full of a white granular substance. A plastic container labeled paprika open to air A plastic container labeled garlic herb seasoning open to air A plastic container labeled rotisserie chicken seasoning open to air A plastic container labeled cloves open to air A plastic container labeled garlic bread sprinkle open to air A plastic container labeled celery seed open to air A plastic container labeled sage open to air A plastic container labeled basil open to air A plastic container labeled chili powder open to air Two plastic containers labeled cinnamon open to air A cardboard container of seasoning open to air A plastic tub of peanut butter with brownish smears of what appeared to be peanut butter around the lid and sides of the tub An observation of the freezer on 05/12/26 at 07:01 AM revealed two small, clear, plastic bowls containing what appeared to be vanilla ice cream open to air with no label or date. An observation of the refrigerator on 05/12/26 at 07:03 AM revealed a small, clear, plastic cup full of a red liquid and covered with plastic wrap with no label or date. During an interview on 05/12/26 at 09:18 AM [NAME] C stated all kitchen staff were responsible for keeping the containers in the pantry clean. He stated they had a daily, weekly, and monthly cleaning schedule posted on the wall in the kitchen. During an interview on 05/12/26 at 09:25 AM DA A stated all kitchen staff were responsible for labeling and dating food. She stated she thought cooks were responsible for cleaning the plastic storage containers in the pantry. She stated a possible negative outcome of not keeping the containers clean and not labeling and dating food was residents could get sick. During an interview on 05/12/26 at 09:48 AM DM stated all staff were responsible for labeling and dating food. She stated she usually had a daily, weekly, and monthly cleaning schedule hanging in the kitchen, but her bulletin board had fallen recently, and she had not rehanging the cleaning schedules. She stated residents could get sick if food was not labeled and dated properly. DM stated she was the person responsible for ensuring the plastic storage containers in the pantry were clean. She stated when the storage containers were empty she ran them through the dishwasher. During an interview on 05/12/26 at 11:17 AM DA C stated all kitchen staff were (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	responsible for labeling and dating food and keeping the plastic storage containers in the pantry clean. She stated residents could get sick if food was not labeled and dated properly and storage containers were not kept clean. During an interview on 05/12/26 at 11:26 PM [NAME] D stated cooks were responsible for cleaning the plastic storage containers in the pantry. She stated the containers were cleaned when they became empty. [NAME] D stated all kitchen staff were responsible for labeling and dating food. She stated residents could get food borne illnesses if food was not properly labeled and dated and if storage containers were not kept clean. Record review of facility policy titled Dry Storage Areas and dated 2023 revealed the following: . Dry storage areas will be maintained to keep food safe and free of infestation or contamination. 1. storage areas will be kept clean. 7. Staff will maintain the storeroom according to the following directions. b. Canned and dry foods should be labeled with date of receipt. d. The storeroom will be cleaned on a regular basis. Record review of facility policy titled Food Safety - Director of Food and Nutrition Services' Responsibilities revealed the following: . The director of food and nutrition services should assure all of the following: . 2. Regulatory requirements for food safety and sanitation will be met. 3. Sanitary conditions will be maintained in the food storage, preparation and serving areas. 4. All refrigerated and frozen foods will be stored and handled properly. All dry and staple food items will be stored properly. 10. Cleaning schedules will be posted and followed. Record review of a monthly cleaning schedule provided by DM and dated 2020 revealed the following item: Clean & Sanitize Ingredient Bins Record review of facility policy titled Food Safety and dated 06/11/14 revealed the following: Food will be handled, stored, prepared and transported in a safe manner. 9. Open package food . is to be stored in clean air tight containers, labeled, and dated an stored appropriately.		