| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: | (X2) MULTIPLE CONSTRUCTION | (X3) DATE SURVEY COMPLETED |
|---|---|---|---|
| | 675118 | A. Building<br>B. Wing | 04/09/2026 |

| NAME OF PROVIDER OR SUPPLIER | STREET ADDRESS, CITY, STATE, ZIP CODE |
|---|---|
| Brush Country Nursing and Rehabilitation | 6500 Brush Country Rd<br>Austin, TX 78749 |

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<br><br>Level of Harm - Minimal harm or potential for actual harm<br><br>Residents Affected - Some | Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.<br><br>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 the facility's only kitchen and only nourishment room reviewed for food and nutrition services. The facility failed to label and date food items in the walk-in refrigerator. The facility failed to dispose of expired food items located in the walk-in refrigerator. The facility failed to effectively reseal all food items in the walk-in refrigerator to prevent contamination, spoilage, or exposure to air. The facility failed to maintain a sanitary environment for food storage in the kitchen. The facility failed to maintain a sanitary open front refrigerator in the nourishment room. These failures could place residents at risk of cross contamination, loss of nutritional value, and foodborne illness.Findings included: During the initial tour of the kitchen on 04/09/2026 at 10:27 a.m., the walk-in refrigerator was observed to contain improperly stored and expired food items. Observations revealed two previously opened containers of yogurt with a date of 2/3/26 written on the top of the lid and a manufacturer's date of 03/08/2026. The written date did not indicate if that was the received date, open date, or use by date. Three previously opened containers of cottage cheese had a date of 3-28 and 3/1 written on the top of the lid with a best by/use by date of March 20, 2026. The written date did not indicate if that was the received date, open date, or use by date. An open plastic bag containing what appeared to be cooked bacon was not labeled, dated, or properly sealed. A plastic bag containing sliced deli ham had two dates written on the outside (03/18/2026 and 03/28/2026); the bag was open, not properly sealed, and an inner package of ham had a use or freeze by date of March 21, 2026. Two plastic bags containing what appeared to be thawed fajita meat were not labeled or dated. During an interview and observation on 04/09/2026 at 10:38 a.m., the DM stated today (04/09/2026) was her first day on the job. The DM stated she was trained in properly labeling, dating, and storing food. The DM stated it was the facility's policy for all kitchen staff to properly seal, label, and date food and to discard expired items. The DM stated it was important to prevent expired food and contamination because of the potential risk for foodborne illness. The DM stated that the dates on items in the walk-in refrigerator were probably the receive by date, but all items should list three dates: receive date, open date, and use by date. The DM was observed discarding the expired food items and thawed meat that had not been labeled or dated. During an interview on 04/09/2026 at 10:46 a.m., the [NAME] stated she was trained in labeling, dating, and storing food properly, but could not recall when. She stated all food should have a received date and opened date and that freshly cooked food had to be used or discarded within three days. She stated the expired cottage cheese and yogurt were missed because she did not cook with those items; therefore had not checked them. She stated it was everyone's responsibility to check for expired food and stated expired food could cause contamination and illness. During an interview on 04/09/2026 at 10:54 a.m., the DA stated she was trained in labeling, dating, and storing food properly but had not checked for expired food due to the lack of a dietary manager. She stated serving expired food could cause residents to become ill. During an observation and interview on 04/09/2026 at 11:01 a.m., a large black bin containing approximately 30 individual prune juice containers was observed on a shelf near the serving line. Observation revealed several<br>(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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| (X4) ID PREFIX TAG | SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information) |
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| F 0812<br><br>Level of Harm - Minimal harm or potential for actual harm<br><br>Residents Affected - Some | containers were damaged, leaking, empty, and prune juice residue was present on the outside of several containers. [NAME] patchy, fuzzy, velvety growth was observed on the side of multiple prune juice containers and on the bottom of the bin. The DM stated she was unaware of the condition of that bin and there was only one resident that drank prune juice. The DM stated staff opened the container and poured it into a cup to serve the resident. The DM stated the green growth appeared to be green mold and the entire container and all the juices were contaminated and could not be served to the residents because it could make them sick. The DM was observed throwing the bin and all the juice inside the bin in the trash. During an observation on 04/09/2026 at 11:09 a.m. of the nourishment room refrigerator, one container of mayonnaise with a best if used by date of 02/23/2026 was observed. The refrigerator shelves were observed to be dirty with red and brown stains and food particles. During an interview and observation on 04/09/2026 at 11:11 a.m., the LVN stated she did not know who was responsible for checking or discarding expired food in the nourishment room refrigerator and stated the refrigerator appeared dirty. The LVN stated expired food, and unclean conditions could contribute to foodborne illness. The LVN stated they did not use that refrigerator, and snacks were kept at the nurse's station. During an interview on 04/09/2026 at 1:06 p.m., the Maintenance Director stated the nourishment room refrigerator was cleaned monthly by laundry staff; however, there was no checklist, schedule, or documentation to verify routine cleaning. He stated dietary staff were responsible for monitoring expired food. He stated the refrigerator was cleaned after the state surveyor observed its condition. The Maintenance Director stated a clean refrigerator and disposing of expired food were necessary to avoid bacteria, which could make residents sick. During an interview and observation on 04/09/2026 at 2:28 p.m., the DON stated she was not trained in food labeling, storage, or kitchen sanitization. After being shown a photograph of the prune juice bin from the surveyor's state approved mobile device, the DON identified the substance as appearing to be green mold and stated it could make residents sick and should have resulted in disposal of all affected items. During an interview on 04/09/2026 at 2:36 p.m., the ADM stated dietary staff were responsible for properly labeling, dating, sealing, and discarding expired food. The ADM stated housekeeping staff were responsible for ensuring the nourishment room refrigerator was clean and free of expired food. The ADM stated the facility did not have a policy regarding sanitization specific to the nourishment room refrigerator. She stated the observed conditions did not meet facility expectations and posed a risk to resident health. An attempt to interview the laundry staff by telephone was made on 04/09/2026 at 3:01 p.m. by leaving a voicemail message. A return call was not received. Record review of the kitchen in service training dated 03/30/2026 reflected dietary staff were trained in labeling and dating food. Record review of the facility policy titled, Food Receiving and Storage, dated July 2014, reflected: Foods shall be received and stored in a manner that complies with safe food handling practices. All foods stored in the refrigerator or freezer will be labeled and dated. Record review of the facility policy titled, Sanitization, dated October 2008, reflected: The food service area shall be maintained in a clean and sanitary manner . The Food Services Manager will be responsible for scheduling staff for regular cleaning of kitchen and dining areas. |