

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675172	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/13/2026
NAME OF PROVIDER OR SUPPLIER Cascades at Port Arthur		STREET ADDRESS, CITY, STATE, ZIP CODE 6600 Ninth Ave Port Arthur, TX 77642	
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>Based on observation, interview and record review the facility failed to store, prepare, distribute, and serve food in accordance with the professional standards for food service safety for 1 of 1 kitchen (Kitchen #1) reviewed for kitchen sanitation. The facility failed to ensure the current menu for 01/11/2026- 01/17/2026 was posted for residents to see. The facility failed to ensure the wall above the food in the kitchen prep area was not coated with grey dust and debris. The facility failed to ensure the storage food rack in the kitchen food prep area was free from visible dust, yellow and brown sticky colored residue. The facility failed to ensure [NAME] A followed the facility recipe for stewed okra/ tomatoes. These failures could place residents at risk for cross contamination and food-borne illness. Findings Include: During an observation on 01/13/2026 at 9:45 a.m. indicated the menu for week 01/04/2026- 01/10/2026 was posted in the dining area. During an observation in the kitchen on 01/13/2026 at 9:50 a.m. indicated the wall above an uncovered pan of rice in the kitchen prep area was coated with grey dust and debris. The storage/ seasoning rack in the kitchen prep area was coated with dust, and yellow/ brown sticky colored residue. During an observation on 01/13/2026 at 10:15 a.m. indicated stewed okra and there were no tomatoes nor onions in the stewed Okra/ tomatoes. During an interview on 01/13/2026 at 10:20 a.m. with the Dietary Manager, she said she was responsible for updating the menu every Monday. She said she was off Monday 01/12/2026 and was unable to change the schedule. She said she did not have a backup staff member who updated the menu when she was not there. She said the current weeks menu should always be posted so residents would know what to expect to eat at mealtime. She said she could not remember the last time the wall or storage/ seasoning rack in the kitchen prep area was cleaned. She said there is no set time it should be cleaned. The Dietary Manager said it should be cleaned when visible debris or dust is seen. She said she was responsible for ensuring the kitchen was clean and sanitary. The Dietary Manager said she was responsible for contacting maintenance and informing them that the high wall in the prep area needed cleaning. She said the potential associated risk would be for dust to get in the resident's food. She said [NAME] A did not follow the recipe for the stewed okra and tomatoes. She said she told [NAME] A to add sausage to the okra for extra flavor. She said the potential associated risk would be residents not receiving proper nutrient. During interview with Resident #1 on 01/13/2026 at 10:35 a.m. she said the menu had not been posted for approximately 1-2 weeks. Resident #1 said when the menu was posted it was not the correct week. She said it made her upset that she did not know what she is going to eat for the day and week. During an interview on 01/13/2026 at 12:15 p.m. with the Maintenance Regional Supervisor, he said the wall above the food in the kitchen prep area should not have had any grey dust or debris on it. He said the storage/ seasoning rack in the kitchen food prep area should have been free from dust and sticky residue. He said the potential associated risk would be food contamination. He said maintenance staff were responsible for cleaning the high ceiling walls, ensuring they were free from debris. During an</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:	Facility ID: 675172
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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>interview on 01/13/2026 at 1:30 p.m. with [NAME] A, she said she did not follow the recipe for the stewed okra with tomatoes. She said a lot of residents did not like tomatoes in their okra. She said she put tomato sauce, white vinegar, sausage, and seasoning for the okra. She said the Dietary Manager instructed the cooks what to add or take away from the recipes. During an interview on 01/13/2026 at 1:45 p.m. with the Administrator, he said the menu posted should be current for residents. He said he expected everything in the kitchen to be cleaned daily and free of debris and dust. He said all kitchen staff were responsible for keeping the kitchen clean. He said maintenance was responsible for cleaning the walls above the wall storage/ seasoning rack. He said recipes should be followed. He said the potential associated risks would be residents not knowing what they'll ate for the day, getting dust in their food, and them not getting their approved diet. During record review of the stewed okra/ tomatoes recipe on 01/13/2026 at 2:00 p.m., indicated diced tomatoes, okra, onions chopped, granulated sugar, and black pepper were the needed ingredients. During record review of the facility's policy title Sanitation, dated November 2022, indicated in part: Policy Statement: The food service area is maintained in a clean and sanitary manner. Policy Interpretation and Implementation-All kitchens, kitchen areas and dining areas are kept clean, free from garbage and debris, and protected from rodents and insects. All utensils, counters, shelves and equipment are kept clean, maintained in good repair and are free from breaks, corrosions, open seams, cracks and chipped areas that may affect their use or proper cleaning. Seals, hinges and fasteners are kept in good repair. All equipment, food contact surfaces and utensils are cleaned and sanitized using heat or chemical sanitizing solutions. During record review of the FDA Food and Code dated year of 2022 entitled: 3. Assessing Contaminated Equipment and Potential for Cross- Contamination. Indicated in- part: This risk factor involves the proper storage and use of food products and equipment to prevent cross-contamination. The cleaning, sanitization, and storage of food-contact surfaces of equipment and utensils in a manner to prevent transmission of foodborne pathogens or contamination is also included in this risk factor.</p>		