

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675268	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/05/2024
NAME OF PROVIDER OR SUPPLIER Laredo Medical Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1700 E Saunders St Laredo, TX 78044	

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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 26141</p> <p>Based on observation, interviews 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 dietary services.</p> <ol style="list-style-type: none"> The facility failed to ensure that the food items in the refrigerator were not expired. The facility failed to ensure that the equipment used to prepare food was in good condition. <p>These failures could place all residents who received their meals from the kitchen at risk for foodborne illnesses.</p> <p>The findings include:</p> <p>During an observation of the kitchen on [DATE] at 3:16 p.m. revealed 11 six-packs of 8 oz tomato juice cans that were expired in February of 2023. The DM said they did not use tomato juice that often and she thought they might have ordered the tomato juice for making drinks during a New Years Eve party and they forgot it was there.</p> <p>During an observation of the refrigerator on [DATE] at 3:17 p.m. revealed 40 one- gallon containers of various salad dressings with the expiration date of February 2024.</p> <p>During an interview on [DATE] at 3:20 PM the DM said the dressings should have been used before the new merchandise was used. The DM said it was the responsibility of the storeroom clerk to rotate the stock so that the older foods were used before the new foods. The DM said the storeroom clerk should know to rotate the food to reflect first in and first out, however the storeroom clerk quit. The DM said she did not know why the storeroom clerk did not dispose of the expired containers of salad dressing. The DM said they had a new storeroom clerk, but he was still in training. The DM said if they used food that was past its expiration date it could get a lot of people sick. The DM said the person in charge of the salad bar used salad dressing and she would be the one to know if the salad dressing was used on the salad bar.</p> <p>During an interview on [DATE] at 3:24 p.m., the DA A said she did not use the large containers of salad dressing; she used the small bottles for the salad bar. The Dietary Aide said she had not used the large containers of salad dressing in a long time.</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
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>During an observation of the dishwashing area on [DATE] at 3:26 p.m. revealed two manual food mills (chinois) with mangled rims hanging on hooks on the wall. The food mills were bent and mangled.</p> <p>In an interview on [DATE] at 3:28 p.m. the Chef said the mills looked as if someone had banged them and they were no longer of use. The Chef said the mills were brand new and they could not use them. The Chef said little pieces of metal could be broken off into the food and hurt someone, or even cut whoever was using it because of the sharp edges. The Chef said he would throw them away.</p> <p>In an interview on [DATE] at 3:30 p.m. the DM said she would review the in-service the staff on food and supply storage, first in, first out and expiration dates.</p> <p>Record review of facility's Food and Supply Storage revised [DATE] revealed:</p> <p>Most, but not all, products contain an expiration date. do no sell products in retail areas or place on patient trays/resident trays past the date on product. Food past the use by, sell by, best by, or enjoy by date should be discarded.</p> <p>Date and rotate items; first in, first out (FIFO). Discard food past the use-by or expiration date.</p> <p>References: FDA Food Code 2022 Ch. 4, Part ,d+[DATE], Subpart ,d+[DATE] Cleanability, Section , d+[DATE].11 Food-Contact Surfaces. (A) Multiuse food-contact surfaces shall be: (1) Smooth (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections (3) Free of sharp internal angles, corners, and crevices (4) Finished to have smooth welds and joints.</p>		