

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 12/04/2025
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)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Based on observation, interviews and record review, the facility failed to store food in accordance with professional standards for food service safety for 1 of 1-unit refrigerators (resident refrigerator RR #1), 1 of 1 resident freezer (resident freezer RF #1) and 1 of 1 resident walk in pantry (walk in pantry WP#1) reviewed for storage, preparation and sanitation. -The facility failed to ensure a bag of chicken taquito were properly sealed and a loaf of bread wrapped in plastic wrap that was expired dated 11-21-25 was left in refrigerators beyond safe use by dates. -The facility failed to ensure bags of grapes, herbs, and celery were stored in the resident's refrigerator were placed in sealed containers protected from cross contamination and exposure to splash, dust, or other contamination. -The facility failed to ensure the coffee left on counter and sugar in the resident's dry food pantry were placed in sealed containers protected from contamination and exposure to splash, dust, or other contamination which compromises the integrity of the food until food is ready to use. -The facility failed to ensure DA #4, DA #5, DA#6, DA #7 and the chef wore and placed beard restraints correctly to prevent hair from contaminating food being prepared and ready for consumption. -The facility failed to ensure and maintain the safety of a cooking pan surface which had contact with food to prevent cross-contamination of pan coating particles in food ready for consumption. These failures could place residents who receive meals and/or snacks from the kitchen at risk for food contamination and food borne illness. Findings included: Observations during the initial tour of the kitchen on 12/02/25 at 8:00 am revealed one bag of sugar in the dry storage pantry, a package of coffee pouches on the counter opened and exposed to air. In the walking in refrigerator a container of celery opened was not properly sealed closed, a bag of fresh herbs was opened not properly sealed closed, a container full of bags of grapes were opened not properly sealed closed and in the freezer a bag of chicken taquitos and a loaf of bread was wrapped in plastic wrap dated 11/21/25 and was expired. In an interview and with DA#1 on 12/02/25 at 9:32 AM she said all kitchen staff were responsible for cleaning the refrigerator and made sure that all food was labeled, sealed, had not expired and had a use by date. DA#1 stated the refrigerator, and freezer were cleaned, and all expired food was thrown out daily. DA#1 could not explain why the grapes, celery, herbs, and chicken taquitos were not sealed correctly just that the staff must have thought they were sealed properly. DA#1 said the loaf of bread must have been pushed to the back of the rack when it was restocked and not was not notice so the expiration date of 11/21/25 was never checked. DA#1 said she did not know why the sugar and coffee was left open only the person might have been in hurry and did not properly store the items correctly. In an interview on 12/02/25 at 10:01 AM with DA#2 she stated she could not recall when the open bags of grapes, celery, herbs and chicken taquitos were not sealed correctly and placed in the refrigerator but knew that all items put in the refrigerator were to be sealed with a use by date. DA#2 stated the staff throw away all expired food daily and clean refrigerator and freezer weekly and did not know or see the expired bread. DA#2 stated the sugar and coffee were always store correctly but the person who last used them did not store them correctly, so the items were exposed and contaminated. In an observation and interview on 12/02/25 at 10:17 AM with DA #4 he stated he forgot to put on his beard restraint this morning but normally has it every day and he knows that hair can fall and contaminate the food. In an observation and interview on 12/02/25 at 10:25 AM with DA #5 he stated he forgot to put on his beard restraint this morning but has it on every day and he knew that hair could fall into the food and harm the residents. In an observation interview on 12/02/25 at 10:33 AM with DA #6 he stated he had just started working this morning and forgot to ask for a beard restraint but knew through his training he had to have it every day so hair cannot fall and contaminate the food. In an observation and interview on 12/02/25 at 10:42 AM with the chef he stated he did not realize his beard restraint was not over the rest of his beard this morning but normally has it on correctly every day and he knew that hair could fall and contaminate the food. The chef also stated he did not realize how bad the condition of the cooking pan had gotten. The Chef stated it was not safe to use a pan all scratched up and was rarely used but will have it replaced with a new one. The chef also stated he made sure all food was stored properly after use, so it did not become contaminated for the next use. The chef stated he made sure all employees had on the proper hair restraint when the staff are preparing food. In an interview with on 12/03/25 at 5:33 PM with the DM she said the supervisors, and the staff clean out the refrigerator daily and the celery, herbs, and bags of grapes must have been overlooked by staff therefore remained open. The DM said these open items had not been used in the menu recently for them to have been left open in the refrigerator. The DM said the chicken taquitos were in a bag place in a box with no lid</p>		