

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: 675271	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/24/2026
NAME OF PROVIDER OR SUPPLIER Seven Oaks Nursing & Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 901 Seven Oaks Rd Bonham, TX 75418	
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 safety in the facility's only kitchen. The facility did not keep the following equipment and surfaces clean and free of debris in the kitchen in that: 1. The stove back splash wall was not clean 2. Burners on the stove were caked with food items 3. Ovens were dirty 4. Deep fryer had crumbs and dried food items 5. Fans in the walk-in cooler had dust / debris 6. Air vents with visible build-up 7. Wash rags stored beneath hand-washing sink The facility did not properly store prepared food items in the walk-in cooler in that: 1. Two prepared bowls of pears on a tray in the walk-in cooler were left uncovered The facility did not properly store frozen food items in the stand-alone freezer in that: 1. An open and undated food storage bag was observed in the stand-alone freezer These failures could place residents who ate food from the kitchen at risk of food-borne illness. Findings included: During an observation on 04/24/2026 at 9:10 a.m., the following was observed on initial tour: Food and grease debris build-up was observed on the stove back splash wall Food and grease were built-up on the left and right front stove burners Food built-up on left and right ovens Food and grease were built-up on the deep fryer, and both cages of the deep fryer had built-up food Two fans in the walk-in cooler had visible dust A ceiling air conditioner vent located in the kitchen had visible dirt and grease build-up 9 wet wash rags were stored in an open milk-crate located beneath the hand-washing sink Two prepared bowls of pears were uncovered in the walk-in cooler An undated open bag with 3 corn dogs was in the stand-alone freezer During an interview on 04/24/2026 at 9:10 a.m. during initial kitchen rounds, the DFN stated she had worked at this facility approximately 1 1/2 years and had recently lost two full-time staff members. The DFN acknowledged that the food and grease build-up on the stove back-splash was not acceptable, indicated multiple days of build-up, that build-up could result in cross-contamination and that she expected her staff to clean the backsplash area after each use. The DFN acknowledged that the build-up around the stove burners was not acceptable and stated that she expected the staff to clean the stove after each use to avoid excessive build-up. The DFN acknowledged that the build-up could block the pilot light and prevent the burners from lighting or possibly cause the build-up to catch fire. The DFN acknowledged that both of the stoves were dirty, could not recall the last time they were deep cleaned and stated that the dirty ovens could result in debris catching fire. The DFN acknowledged that the deep fryer was not cleaned from use the night before when the staff had prepared potato tots. The DFN stated that she expected the fryer to be cleaned after use, that the oil was changed weekly on Fridays and could result in food cross contamination. The DFN stated that she had not observed the dust debris on both of the conditioning unit fans in the walk-in cooler and stated that the maintenance director was responsible for the cleaning of the fans. The DFN did not know when the last time the fans were cleaned and could result in dust debris falling onto prepared food items in the cooler. The DFN acknowledged that the ceiling vent was caked with build-up, that she had not noticed the build-up and could result in unhealthy air circulation and debris items could fall on the food preparation areas. The DFN acknowledged that the wet rags were openly stored in an unsanitary manner, that she expected the staff to take the rags to the laundry at the end of each shift and that (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	this amount of rags indicated the staff did not remove the rags after supper last night. The DFN acknowledged that there were two uncovered bowls of pears on a tray in the walk-in cooler, stated she expected all prepared food items to be covered appropriately and that debris from the fans could fall into the bowls. The DFN threw the pears away. The DFN acknowledged the open and undated bag in the stand-alone freezer with three corndogs, stated she expected the staff to ensure all food containers were properly sealed and dated and that poorly stored food items causes freezer burn and effects the taste of food. The DFN threw away the corndogs. During an interview on 04/24/2026 at 11:55 a.m., the Maintenance Director stated that he utilized a computerized work order system that prompts him when cleanings or maintenance checks were due. The Maintenance Director stated that the walk-in cooler fans were triggered to be cleaned on 03/01/2026, that he completed the task on 03/11/2026 and he has not had time to complete the triggered task for the month of April. The Maintenance Director acknowledged that this could result in increased strain on the conditioning unit and that dust debris could flow freely in the walk-in cooler and land on prepared food items. The Maintenance Director stated that he could not recall the last time he removed and cleaned the ceiling vents in the kitchen. The Maintenance Director acknowledged that soiled air flow vents could result in increased strain on the air conditioning unit and possibly allow debris items to fall on the food preparation areas. During an interview on 04/24/2026 at 2:45 p.m., the DFN provided a cleaning schedule for daily and weekly tasks and acknowledged that she has had difficulty maintaining and monitoring that the tasks were completed per schedule due to the recent loss of two full-time employees and subsequent training of newly hired kitchen staff. The DFN acknowledged that uncleanliness of daily use equipment and improper food storage places residents at risk for food-borne illnesses. During an interview on 04/24/2026 at 2:45 p.m., the Administrator stated that recent challenges in the kitchen have made it difficult to ensure the cleaning schedules were followed appropriately and consequently, she was working with Human Resources and the DNF to hire new staff. The Administrator stated she had interviewed a number of candidates for the kitchen staff however had difficulty finding a candidate that could pass the drug test. The Administrator stated that she rounds every morning in the kitchen and that she will now assist the DFN in managing the kitchen more effectively to avoid any potential food borne illnesses and injury to the residents regarding the unclean condition of the stove, oven, air filters and walk-in cooler fans. The Administrator stated that improperly stored and labeled food items could result in cross-contamination and food-borne illnesses. A request for the policy for equipment cleaning and maintenance, and food storage were requested on 04/24/2026 at 10:00 a.m. from the DFN and not provided prior to survey exit. Record review of the Texas Administrative Code, Title 28, Chapter 554, Subchapter L, Rule 554.1111, reviewed 03/11/2024, Food Safety Requirements (b) The facility must store, prepare, and serve food under sanitary conditions, as required by the Texas Department of State Health Services food service sanitation requirements. Record review of the Texas Department of State Health Services, Division for Regulatory Service, Environmental and Consumer Safety Section, 228.114, Frequency of Cleaning, dated October 11, 2015, revealed, (a) Equipment food-contact surfaces and utensils. (4) Surfaces of equipment contacting time/temperature control for safety food may be cleaned less frequently than every four hours if: (F) the cleaning schedule is approved based on consideration of: (i) the characteristics of the equipment and its use; (ii) the type of food involved; and (iii) the amount of food residue accumulation; and (b) Cooking and baking equipment.(1) The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. (3) .food equipment food-contact surfaces shall be cleaned throughout the day at least every four hours.		

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F 0921 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Make sure that the nursing home area is safe, easy to use, clean and comfortable for residents, staff and the public. Based on observation, interview, and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food safety in the facility's only kitchen in that: Two of four stove burners were non-functioning. This failure could place residents at risk of consuming contaminated food from a poor sanitation environment. The findings were: Observation on 04/24/2026 at 9:10 a.m., revealed that two of four stove burners were corroded with soot and food debris and were non-functioning when DFN attempted to turn them on. The pilot lights were non-functioning and no gas odor was present. During an interview on 04/24/2026 at 9:15 a.m., the DFN stated that the two back burners do not always work and staff need to contact the Maintenance Director to re-light the pilot light. The DFN acknowledged that the burners were soiled and food debris was visible. The DFN stated that not having all of the burners working did not interfere too much with cooking. During an interview on 04/24/2026 at 10:55 a.m., the Maintenance Director stated that he was aware that the stove had some carbon build-up on the pilot lights which clogged the flutes and stated that the last time he lit the pilot lights was approximately one month ago. The Maintenance Director stated he usually cleaned them about every 4-5 months, and the kitchen staff should clean them daily to avoid build-up. The Maintenance Director stated he cleaned the pilot lights about 5 months ago but was unable to provide a work log indicating the cleaning. The Maintenance Director acknowledged that carbon build-up and clogged flutes would result in the burners not lighting and potentially create a fire hazard. During an interview on 04/24/2026 at 2:45 p.m., the Administrator stated she recalled the Maintenance Director reported having to light the pilot lights on the stove about one month ago but was not aware of a long-standing concern that two of the stove burners were non-functioning due to the pilot light corrosion. The Administrator acknowledged that the work order system needs to be reviewed and updated to ensure all scheduling needs for equipment and general maintenance in kitchen are routinely triggered to ensure corrective maintenance is received. Record review of the facility's policy, Physical environment Safe/functional/sanitary/comfortable environment, dated 11/28/2017, revealed, Preventive maintenance will be completed routinely and according to protocol by the [Maintenance Supervisor] or qualified staff. The facility shall provide a safe, functional, sanitary, and comfortable environment for residents, staff and the public.		