STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	675350	A. Building B. Wing	12/19/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Willowcreek Rehab and Nursing	4934 S 7th St Abilene, TX 79605

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. (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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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(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	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 in 1 of 1 kitchen reviewed for kitchen sanitation. 1. The facility failed to ensure staff practiced appropriate hand hygiene during meal prep.2. The facility failed to ensure staff wore effective hair restraints while in the kitchen area. These failures could place residents who received food from the kitchen at risk of cross contamination and food borne illness.The findings include: During an observation on 12/18/2025 at 10:35 a.m., observed Dietary Aide A as she wore a hair net that did not fit properly on her head. Dietary Aide A had approximately two (2) inches of hair across her forehead exposed and approximately four (4) inches of hair on the back of her neck exposed from the hairnet that hung down her neck. During an observation on 12/18/2025 at 10:40 a.m., observed [NAME] B's hair net did not cover her entire head and she had approximately two (2) inches of hair exposed around the circumfuse of her entire head. During an observation on 12/18/2025 at 10:45 a.m., observed [NAME] B enter the pantry with a box of corn starch, placed the item on the shelf, and exited the pantry. [NAME] B removed a large cooking sheet and placed the item on the counter. Cooked B picked up a stack of small dessert bowls and placed the bowls on the cooking sheet. [NAME] B touched the inside of the bowls with her thumb as she placed them on the cooking sheet. [NAME] B picked up a scoop and put bread pudding in each bowl. [NAME] B picked up a container of white liquid and drizzled over the pudding with a spoon. Observed [NAME] B's thumb inside the container where she was holding the container. [NAME] B was not wearing gloves. [NAME] B picked up the cooking sheet and moved the item over to the side. [NAME] B picked up a washcloth from a bucket of liquid from under the counter and wiped down the counter and placed the cloth back into the bucket. [NAME] B scratched the left side of her forehead where her hair and hair net were located and then picked up another cooking sheet and placed dessert bowls on the cooking sheet. [NAME] B did not wash her hands during this time. [NAME] B picked up a scoop and put bread pudding in each bowl. During an observation on 12/18/2025 at 10:57 a.m., [NAME] B exited the kitchen. During an observation on 12/18/2025 at 11:10 a.m., [NAME] B entered the kitchen and did not wash her hands. She was observed as she picked up the puree container and placed the container on the puree machine. [NAME] B picked up a stack of small bowls and placed them on the counter. [NAME] B touched the inside of the bowls with her thumb as she separated the bowls and placed each bowl on the counter. During an interview on 12/18/2025 at 11:25 a.m., Dietary A said she knew her hair was not covered completely with her hair net, but she had difficulty keeping her hair inside the net. Dietary A said the hairnets provided by the facility were difficult to use and at times slipped back and her hair came out. Dietary A said she was aware hair could fall into the food and could cause contamination. Dietary A said she would not want anyone to eat food with hair in it and hair in food could cause the food to be unappetizing. During an interview on 12/18/2025 at 12:33 p.m., the Dietary Manager said her expectations were for the staff to serve good quality food. The Dietary Manager said hair that was not covered by a hair net was unacceptable and she would work on the issues. The Dietary Manager said uncovered hair could cause the negative outcome of hair in the food and cross contamination. The Dietary Manager said the staff not washing their hands was unacceptable and did not meet her expectations. The Dietary Manager said she would re-educate the staff to prevent future incidents. The Dietary Manager said hand washing was important to prevent cross contamination and food borne illness. During an interview on 12/19/2025 at 2:23 p.m., the DON said she expected the expected the kitchen staff to follow policy and wash their hands when they first came on duty and if they left the kitchen, to wash their hands again upon return. The DON said the not washing hands per policy did not meet her expectations and training and in-services would be completed. The DON said not using proper hand washing protocol was the number one method of how germs were spread in the kitchen, which could cause illness to all residents and others who ate out of the kitchen. During an interview on 12/19/2025 at 9:34 a.m., [NAME] B said she had been trained on appropriate hand washing and was aware that she did not wash her hands enough during the observation. [NAME] B said she was nervous and forgot. [NAME] B said she when she did not wash her hands and touched the inside of the residents' bowls, she could spread germs and cause illness. [NAME] B said she realized why all her hair should be inside her hair net and she would be more aware. [NAME] B said the purpose of wearing a hair net was to keep her hair from falling into the food. [NAME] B said if someone ate the contaminated food, they could become ill, or the food would be unappealing. During an interview on 12/19/2025 at 10:53 a.m., the Interim Administrator said his expectation was for the facility to