

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675373	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/06/2024
NAME OF PROVIDER OR SUPPLIER Whispering Springs Rehabilitation and Healthcare C		STREET ADDRESS, CITY, STATE, ZIP CODE 506 S 7th St Carrizo Springs, TX 78834	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 44020</p> <p>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 for 1 of 1 kitchen.</p> <ol style="list-style-type: none"> The facility failed to ensure partial loaf with over half of loaf used was dated with the opened date. The facility failed to ensure opened bagged elbow pasta was dated with the opened date. The facility failed to ensure twenty-five-pound opened bag of corn meal was sealed and dated with opened date. The facility failed to ensure staff with facial hair was covered by a hair restraint. <p>These failures could place residents who received meals and/or snacks from the kitchen at risk for food borne illness.</p> <p>The findings included:</p> <p>Observation on [DATE] at 11:20 a.m. during the initial tour of the kitchen the pantry revealed a partial loaf of bread with over half the loaf used. The end of the bread bag was tied off in a knot without an open date. The pantry further revealed an opened bag of elbow pasta in a large zip lock bag with a received date of [DATE], but no opened date. A twenty-five-pound bag of corn meal was observed open on the bottom shelf of pantry with top of bag open to air without an opened date.</p> <p>During an interview on [DATE] at 11:36 a.m. [NAME] A stated the bread in the pantry should have been dated when it was opened and placed back in the pantry. She further stated it was used for sandwiches that morning. [NAME] A stated she was not sure when the pasta had been opened but an opened date should have been placed on the bag with a use by date. She further stated the corn meal usually was placed in a container after it was opened and dated. [NAME] A stated the corn meal being opened and not sealed could have allowed bugs to get in it and it could have caused cross contamination. [NAME] A stated dates are necessary so they know when something was opened and how long it had before it should be used.</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 - Some</p>	<p>Observation and interview on [DATE] at 4:57 p.m. of the kitchen revealed [NAME] B and the DA with facial hair restraints not worn properly. [NAME] B was observed with his mustache exposed and the right side of his beard not totally restrained while he demonstrated the preparation of the pureed meal. DA was observed with his mustache exposed and the facial hair restraint only covering his chin while he prepared drinks for dinner meal. [NAME] B stated the purpose of facial hair restraints were to keep hair from getting in the food and basically kept the food from being infected by hair or contaminated. The DA stated beard guards (facial hair restraints) were used to keep his hair from going into the food. The DA further stated it kept food from being contaminated. [NAME] B then asked the DS if it was necessary for the hair restraint to be over his mustache of which the DS replied yes. [NAME] B further stated he honestly did not know the beard guard (facial hair restraint) needed to be over his mustache.</p> <p>During an interview on [DATE] at 9:52 a.m. the DS stated regarding items in the pantry found not dated or properly sealed during the initial tour of the kitchen that the pasta should have been in a closed zip lock bag, the used bread should have been dated with an open date and the corn meal should have been put in a container with an opened date all of which should have been done by kitchen staff. The DS further stated all items should have been dated by the kitchen staff with open dates and use by dates. The DS stated by sealing food items it kept bugs from going in the food and dust. The DS stated dating items when they are opened or dating with use by dates was so the kitchen did not serve something expired and so they would know when it had been opened. The DS further stated by serving expired foods it could cause residents to get sick. The DS stated the importance of beard restraints (facial hair restraints) was to keep food from being cross contaminated and it kept hair from going in the food. The DS further stated hair restraints should be worn entire time staff were in the kitchen.</p> <p>Review of facility's policy Food Receiving and Storage, dated approved [DATE], read Policy Statement: Food shall be received and stored in a manner that complies with safe food handling practices., Policy Interpretation and Implementation: #7 Dry foods that are stored in bins will be removed from original packaging, labeled and dated (use by date) Such foods will be rotated using a first in - first out system.</p> <p>Review of facility's policy Dietary Employee Dress Code Policy, date revised 10.22 and reviewed [DATE], read Protocol: All employees will wear approved attire in order to perform their assigned duties., Procedure: 1. All staff will have their hair off the shoulders, confined in a hairnet or cap-facial hair covered properly. a. According to the Food Code, food service staff must wear hairnets when cooking, preparing, or assembling food, such as stirring posts or assembling the ingredients of a salad.</p> <p>Review of the Food Code, U.S. Public Health Service, U.S. FDA, 2022, U.S. Department of H&HS, revealed, d+[DATE].11, Food Storage, (A) Food shall be protected from contamination by storing the food: (1) in a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination.</p> <p>(continued on next page)</p>		

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