

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  675462	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  06/12/2025
NAME OF PROVIDER OR SUPPLIER  Parkview Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  3200 Parkway Big Spring, TX 79720	

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>Based on observation and interview, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for 1 of 1 meal (lunch meal 06/11/25) reviewed for dietary services, in that:</p> <p>The facility failed to ensure hot foods were maintained at 135 degrees F and above.</p> <p>These failures could place residents at risk of food borne illnesses.</p> <p>The findings included:</p> <p>Observation on 06/11/2025 at 11:15 AM staff brought in hamburgers and tater tots from an outside source into the kitchen and place them on the steam table and covered with lid.</p> <p>Observation of temperatures taken on 06/11/2025 at 11:25 AM revealed tater tots from outside source temped 129 degrees F.</p> <p>During an interview on 06/11/2025 at 11:35 AM with the dietary manager, she stated they would reify the tater tots to get them up to temp above 140.</p> <p>During an observation on 06/11/2025 at 11:40 AM the dietary manager turned on the fryer and placed the tater tots from the kitchen steam table in fry baskets.</p> <p>Observation on 06/11/2025 at 11:45 AM staff served residents in dining room from dining room steam table.</p> <p>During an interview on 06/11/2025 at 11:50 AM with the dietary manager, she stated the tater tots from outside source being served to residents in the dining room were served off the dining room steam table. She stated the food on the dining room steam table had not been temped. She stated the cook had not temped the dining room steam table, as she was waiting to temp the steam table in the kitchen. She stated the tater tots needed to be served at temp above 140 to prevent bacteria. She stated all staff had been trained to temp food and only serve if at the correct temp. She stated the potential negative outcome could be bacteria growth in food making the residents sick.</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
---	-------	-----------

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  675462	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  06/12/2025
NAME OF PROVIDER OR SUPPLIER  Parkview Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE  3200 Parkway Big Spring, TX 79720	
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>During an interview on 06/11/2025 at 11:53 AM with [NAME] B, she stated tater tots needed to be at a temperature of 140 to be able to serve. She stated she did not take the temperature of the food on dining room steam table today. She stated she forgot to get the temperature of the food on the dining room. She stated she did not temp the tater tots that were being served to the residents in the dining room. She stated food on steam table in dining room served the dining room and steam table in kitchen served resident hall trays. She stated she was trained on food temperatures when serving. She stated the temperature should be 140 degrees or above. She stated the potential negative outcome was food being served cold and bacteria growing in food.</p> <p>During an interview on 06/12/2025 at 09:20 AM with the DON, she stated food should be served at the proper temperatures to prevent spoilage and increase palatability. She stated the dietary manager was responsible for making sure staff properly served food. She stated all staff have had training on proper temperatures to serve food. She stated the potential negative outcome could be bacteria growth and food poisoning.</p> <p>Record review of the facility policy and procedure titled, Food Preparation and Service, undated reflected the following:</p> <p>Procedure: .</p> <p>4. Food will be served at acceptable temperatures, each type of food having an appropriate service temperature.</p> <p>14. Food will be placed on the steam table to maintain acceptable temperatures during meal service.</p> <p>Record review of the facility policy titled Temperatures Important Form Care of Food undated reflected the following:</p> <p>Holding food on hot food serving table 140 degrees to 165 degrees.</p>		