

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675680	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/07/2024
NAME OF PROVIDER OR SUPPLIER Brentwood Place One		STREET ADDRESS, CITY, STATE, ZIP CODE 3505 S Buckner Blvd Bldg 2 Dallas, TX 75227	

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** 46403</p> <p>Based on observation, interviews and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for one of one kitchen in that:</p> <p>The facility failed to ensure the morning cook checked the temperatures of the breakfast food before serving to residents.</p> <p>This failure could place residents who ate the food from the kitchen at risk for food-borne illness</p> <p>Findings included:</p> <p>Observation on 11/07/24 at 7:18 AM revealed [NAME] started to plate hot cereal over the serving line for two residents before checking temperatures of the food on the line. The Dietary Manager asked the cook if she had checked temperatures and she stated, no that she had forgot. The cook disposed of her gloves and went and grabbed the thermometers. The cook washed her hands and put her gloves back on. The cook placed the thermometers in water and started to check the food. The cook checked the temperatures for the scrambled eggs and cheese and the hot cereal. The cook then started back putting the food on the plate to serve to the residents. The food on the line that did not have the temperatures checked included:</p> <p>White Gravy</p> <p>Biscuits</p> <p>sausage patty</p> <p>bacon</p> <p>mechanical/pureed sausage</p> <p>Pureed eggs</p> <p>2 boiled eggs</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>2 Fried eggs</p> <p>Interview on 11/07/24 at 8:30AM the [NAME] stated she was rushing because they ran behind this morning. The cook stated that she usually does the temperature checks.</p> <p>Interview on 11/07/24 at 8:35 AM the Dietary Manager stated the cook usually checks the temperatures before serving the residents. The Dietary Manager stated the cook was responsible for checking the temperatures and documenting on the temperature log. The Dietary Manager stated it was important to check the temperatures to make sure the food was not in the danger zone and safe for residents to consume. The Dietary Manager stated residents could get sick from eating undercooked food.</p> <p>Interview over the phone on 11/07/24 at 10:20 AM the Dietitian/Administrator stated Resident could develop a food borne illness if the temperatures not checked before serving the residents. The Dietitian/Administrator stated that the cook was nervous and forgot to check the temperatures.</p> <p>Record review of the temperature logbook for the month of November 2024 reflected the temperatures were checked for three meals a day.</p> <p>Record review of the facility policy revised 12/2020 titled, food temperatures: Operations [NAME], reflected: Policy Foods prepared and served in the facility will be served at proper temperatures to ensure food safety.</p> <p>B. Wash, rinse and sanitize a dial face, metal probe-type thermometer with an alcohol wipe.</p> <p>C. Insert the thermometer into the center of the product.</p> <p>D. Allow time for stabilization. Wait until there is no movement for 15 seconds. Several readings may be required to determine hot and cold spots.</p> <p>E. Record the reading on Food Temperature Log at the beginning of the tray line.</p> <p>F. Take the temperature of each pan of product before serving.</p> <p>G. Re-sanitize the thermometer after each use.</p>		