

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675811	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/18/2024
NAME OF PROVIDER OR SUPPLIER Victoria Gardens of Frisco		STREET ADDRESS, CITY, STATE, ZIP CODE 10700 Rolater Dr Frisco, TX 75035	

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>46525</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 in the facility's only kitchen reviewed for food safety.</p> <ol style="list-style-type: none"> 1. The facility failed to ensure the ice machine filter and vent were free from dirt and dust. 2. The facility failed to ensure the ice machine chute guard was clean. 3. The facility failed to ensure food items in the refrigerator (1 of 2), freezer and dry storage room were labeled and stored in accordance with the professional standards for food service. 3. The facility failed to discard items stored in refrigerator, freezers and dry storage that were not properly labeled or past the 'best buy', consume by or expiration dates. 4. The facility failed to ensure multiple food items stored in a bin/container were clearly identifiable. 5. The facility failed to inspect produce inventory and monitor for spoilage or over ripening and to discard spoiled, moldy, or over ripened food items. <p>These failures could place residents at risk for food-borne illness and cross contamination.</p> <p>Findings Included:</p> <p>Observation of the Kitchen: Receiving Area (location of the ice machine) on 04/16/23 at 10:44 AM revealed the following:</p> <ul style="list-style-type: none"> -The ice machine's plastic vent, located on the left side and right side of the machine, the vent slats had dust on them. -The ice machine's ice chute guard had a light pink stain across the length of the chute guard. <p>Observations of the reach-in refrigerator on 04/16/24 at 10:55 AM revealed the following:</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>-On the left side, on the 2nd row from the top, was a small pink plastic basket of 6 chocolate house shakes, dated 04/15/24 to 05/15/24. There were 3 blueberry, 2 strawberry and 4 raspberry Light and Fit yogurts in the baskets as well. There was no label of item description of all that was in the basket, no received by date, and no consume by or discard by date for the yogurts.</p> <p>-On right side of the refrigerator, 1 small square metal pan covered with plastic wrap with 6 cheese sandwiches inside labeled cheese, dated 04/16/24. There was no correct or full label of item description and no consume by or use by date.</p> <p>Observations of the Kitchen on 04/16/24 at 10:57 AM revealed the following:</p> <p>-On a prep. table across from the reach-in refrigerator, there is a sheet pan with 6 peanut butter and jelly sandwiches in individual plastic sandwich bags. The sticker on the sheet pan was labeled 04/16 (04/16/24). There was no label of item of description, no consume by or end by date.</p> <p>- Hanging pan rack on the wall over the 3-compartment sink, there was a metal strainer with one of the wires broken and sticking out on the bottom right corner. It was in disrepair.</p> <p>Observations of the walk-in refrigerator on 04/16/24 at 11:20 AM, accompanied by the Dietary Manager, revealed the following:</p> <p>-1-2 stack (20 or more slices) of Provolone cheese in plastic vacuum pack. There was no label of item description, no received by date, no open date and no end date.</p> <p>-1 small stack (15 or more slices) of provolone cheese wrapped in plastic wrap, dated 04/16/24. There was no label of item description, no received by date, and no consume by or end date.</p> <p>-1 pack of sliced cheddar cheese, there was no label of item description, no received by date, no consume by or end date.</p> <p>-1 square medium clear container with lid containing broccoli salad/medley, labeled broccoli 4/24 (04/2024). There was no correct label of item description, no correct prepared date and no consume by or end by date.</p> <p>-1-32 oz clear plastic zip top bag of seedless green grapes. There was no received by date, no open date, no consume by or end by date. The bag was also left open to air (not resealed securely).</p> <p>-2-1lb. square clear plastic container with a lid containing whole strawberries, in a bin dated 04/15/24. There was no received by date on each container, no consume by or discard by date. 2-3 of the strawberries in each of the containers had white fuzzy and green mold on it.</p> <p>-1 small metal square pan with approximately 10 boiled eggs, previously opened, dated 04/16/24; there was no consume by or end by date.</p> <p>Observations of the Dry Storage Room on 04/16/24 at 11:51 AM revealed the following:</p> <p>-1 extra-large clear container with lid containing uncooked rice dated 04/20/23. There was no consume by or discard by date.</p> <p>(continued on next page)</p>		

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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>-1-1gal. liquid butter alternative oil dated 04/08/24, there was no open date, no consume by or discard by date.</p> <p>-1-16 oz. bottle of kiwi-lime dessert sauce, previously opened; there was no received by date, no opened date and no consume by or discard by date. Manufacturing use by date 02/23/24.</p> <p>-1-16 oz. bottle of blackberry dessert sauce, there was no received by date and no consume by or discard by date; manufacturing use by date 01/02/24.</p> <p>-1-16 oz. bottle of mango dessert sauce, there was no received by date and no consume by or discard by date; manufacturing use by date 02/23/24.</p> <p>Observations of the walk-in freezer on 04/16/24 at 11:53 AM revealed the following:</p> <p>-1 large zip top bag with 6 biscuits; there was no label of item description, no open date, no consume by or discard by date.</p> <p>Observations of the walk-in refrigerator on 04/17/24 at 10:00 AM, Accompanied by the Dietary Manager, revealed the following:</p> <p>-1-32 oz clear plastic zip top bag of seedless green grapes. There was no received by date, no open date, no consume by or end by date. The bag was also left open to air (not resealed securely), remained in refrigerator.</p> <p>-4-1lb. square clear plastic container with a lid containing whole strawberries, in a bin dated 04/15/24. There was no received by date on each container, no consume by or discard by date. 3-4 of the strawberries in each of the containers had white fuzzy and green mold on it. The previous (noted 04/16/24 2 containers remained in the walk-in refrigerator.</p> <p>In an interview on 04/16/24 at 10:58 AM with the Dietary Manager, she stated she does the inventory and they (the facility) had just had a truck yesterday (04/15/24) but she did not get to put all the dates on the signs she made (referring to the laminated ingredient tags made attached on bin for certain items). The Dietary Manager said, open items in the refrigerator are kept for 3 days, depending on the item but like cooked food, we keep for 3 days in the refrigerator. She stated that the vendor that they use now, usually when there was an issue on veggies and produce she can take a picture, send it to the food vendor and then trash the item to get credit, for example in the case of the bananas, she just gets them from a local store because they always come from the vendor looking bad. The Dietary Manager stated they check the food before receiving it but sometimes, for example, if she was not here when they deliver then she can come in and find the food sitting in the refrigerator (if its needs to remain cool) or in kitchen (for room temperature/shelf stable items). She also stated the Cooks do the inventory for the freezer and refrigerators and the Dietary Aids do it for the dry storage. The Dietary manager stated the cook was in-charge in her absence. The Dietary Manager stated they keep items like liquid butter alternative, once opened, 30 days, grits once opened 60 days, dry uncooked noodles once opened, not over 3 months and opened dry cereal, not pass 60 days as examples of how long items are kept in dry storage, once opened.</p> <p>(continued on next page)</p>

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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>Review of the U.S. FDA Food Code 2022 reflected: Chapter 3 . section 3-201.11 Compliance and Food Law. . C. Packaged Food shall be labeled as specified in Law, including 21 CFR 101 Food Labeling [* .(b) A food which is subject to the requirements of section 403(k) of the act shall bear labeling, even though such food is not in package form. (c) A statement of artificial flavoring, artificial coloring, or chemical preservative shall be placed on the food or on its container or wrapper, or on any two or all three of these, as may be necessary to render such statement likely to be read by the ordinary person under customary conditions of purchase and use of such food. The specific artificial color used in a food shall be identified on the labeling when so required by regulation in part 74 of this chapter to assure safe conditions of use for the color additive.], 9 CFR 317 Labeling, [* (a) When, in an official establishment, any inspected and passed product is placed in any receptacle or covering constituting an immediate container, there shall be affixed to such container a label .Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under S 3-202.18. Section 3-302.12 Food Storage Containers, Identified with Common Name of Food: Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Section 3-501.17 . Commercial processed food: Open and hold cold . B. 1. The day the original container is opened in the food establishment shall be counted as Day 1. 2. The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. C. 2. Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under (A) of this section. 3. Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under (B) of this section. Definitions 3. Food Receiving and Storage - When food, food products or beverages are delivered to the nursing home, facility staff must inspect these items for safe transport and quality upon receipt and ensure their proper storage, keeping track of when to discard perishable foods and covering, labeling, and dating all PHF/TCS foods stored in the refrigerator or freezer as indicated. www.fda.gov</p> <p>eCFR- Code of Federal Regulations are indicating within the text by an *- www.ecfr.gov</p>		