

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675834	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/19/2025
NAME OF PROVIDER OR SUPPLIER Brookdale Galleria		STREET ADDRESS, CITY, STATE, ZIP CODE 2929 Post Oak Blvd Houston, TX 77056	

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>Based on observation, interviews, and record reviews, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for one of one kitchen reviewed for expired foods.</p> <p>The facility failed dispose of perishable foods after use in the walk-in fridge.</p> <p>This failure could place residents at risk for consuming hazardous expired food and developing foodborne illnesses who received food from the kitchen.</p> <p>Findings Included:</p> <p>Observation on 06/17/2025 at 10:48 AM revealed the following:</p> <ul style="list-style-type: none"> *a bottle of Bay Leaves with use by date of 05/31/2025. * a package of Pork with use by date of 06/14/2025; *a package of Beef with use by date of 06/15/2025; *a package of Beef Tips with use by date of 06/10/2025; *a package of Brisket with use by date of 06/03/2025; and *a container of Chocolate Fudge Icing with use by date of 04/27/2025. <p>An interview on 06/19/2025 at 11:22 AM with [NAME] A who revealed they have been trained on kitchen processes including discarding expired foods. [NAME] A stated that if there are expired foods in the facility it should be thrown away. [NAME] A stated there should not be any expired foods in the facility. [NAME] A stated a negative impact this could have on residents was the potential for illness.</p> <p>An interview on 06/19/2025 at 11:45AM with DM who revealed he has received training on topics including kitchen storage. DM stated the process for checking expired foods was done two times a day, once in the morning and once in the evening. DM stated this was monitored by the DM and shift manager on duty. DM stated if there are expired foods it should be thrown away. DM stated a negative impact this could have on residents was the potential for illness.</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>An interview was conducted on 06/19/2025 at 12:00PM with DSD who revealed he has received training in topics including kitchen storage as well as labeling and dating system. DSD stated the process for checking for expired food was completed in the AM and PM. DSD stated if foods are expired, they should be thrown away. DSD stated a negative impact this could have on residents could be detrimental illness.</p> <p>An interview was conducted on 06/19/2025 at 12:05PM with EC who revealed he has received training on topics including kitchen storage and labeling. EC stated the expectation for expired foods is to throw it out immediately. EC stated himself and the sous chef monitor the expiration of food items. EC stated a negative impact this could have on residents was it could make them sick.</p> <p>An interview was conducted on 06/19/2025 at 1:15PM with ADM who revealed the dietary services manager provides the training to kitchen staff. ADM stated the policy for dated foods was to throw them away when they are expired. ADM stated the DSD was in charge of the functionality in the kitchen. ADM stated that the kitchen should be checking for expired foods two times a day, once in the AM and in the PM. ADM stated this could cause a negative impact on residents if they consumed the expired foods.</p> <p>Record Review of facility policy titled Labeling Safety and Sanitization dated November 2024 stated,</p> <p>1.Upon receipt from vendors, all non-perishable food items must be labeled with the received date (month and year) before putting in dry storage. This should be done even if the food item has a use by or sell by date marked by the manufacturer.</p> <p>2.All prepared items must have a label with the name of item, date and time prepared, by whom, and discard/use by date. Discard/use by dates should be no more than 3 days for leftovers/hazardous foods and 7 days for all other prepared food. Supervisors are responsible for ensuring food items in pantry, refrigerators, and freezers are not past use by or expiration dates.</p>		