

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 08/27/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675852	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/06/2026
NAME OF PROVIDER OR SUPPLIER Advanced Rehabilitation and Healthcare of Wichita		STREET ADDRESS, CITY, STATE, ZIP CODE 4810 Kemp Blvd. Wichita Falls, TX 76308	
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)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 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 1 of 1 kitchen, in that:1. Dietary Aide D was wearing gloves while rinsing dirty dishes and loading the dish racks for the dish machine. He stated he washed his gloves (gloved hands) before touching the clean dishes.2. The walk-in freezer had rack shelf units with open cardboard boxes/cases with bagged food items open to the air and not sealed - 1 box with enchiladas; 2 boxes with meat patties.3. The deep fryer units interior surfaces were soiled with dried and fried food crumbs and breading crumbs.4. The reach-in refrigerator had a square plastic container labeled and dated as lemon pudding 3/02/2026. The lid was warped and did not securely fit the container.5. A stainless shelf with a mesh liner was soiled with food crumbs and dust under the shelf liner.6. The non-perishable food storage room had a rack for storing large canned food items and held a row of 6.56 pound cans of tomato soup that had not been dated when delivered.7. The dry/non-perishable food storage room had an open 10 pound bag of dry spaghetti noodles had been rolled closed and put in a plastic bag that was too small for the entire package to fit into and the bag could not be sealed. There was an open package with tri-colored spiral pasta wrapped with plastic wrap.8. The second-floor satellite kitchen did not have handwashing soap and did not have a waste basket near the handwashing sink.9. The second-floor satellite kitchen's ice machine top exterior surface was lightly soiled with dust and had an empty coffee cup on its side resting on top of the ice machine. The facility's failure placed residents at risk for foodborne illness, compromised nutritional health status, and being served food items that may not be fresh, taste stale, or be contaminated. The findings included:In an interview on 3/03/2026 at 9:43 AM, the Dietary Manager stated the dietary staff were employed by a contracted culinary services agency.Observations and interviews on 3/03/2026 between 9:44 AM and 10:20 AM, during the initial tour of the first floor main kitchen, revealed the following:- Dietary Aide D was wearing black colored gloves while rinsing dirty dishes and loading the dish racks for the dish machine. He stated he washed his gloves (gloved hands) before touching the clean dishes. Dietary Aide D stated he did not have many gloves. - The Culinary Bench Manager was present in the dish room and she told Dietary Aide D that he could not wash his gloves and he needed to remove them and throw them away and put on a new pair. She stated they would get more gloves for him.- The walk-in freezer had rack shelf units with open cardboard boxes/cases with bagged food items open to the air and not sealed - 1 box with enchiladas; 2 boxes with meat patties.- The deep fryer units had dried fried food crumbs and food coating crumbs on their interior surfaces.- The reach-in refrigerator had a square plastic container labeled and dated as lemon pudding 3/02/2026. The lid was warped and did not securely fit the container.- The stainless steel shelf unit to the right of the steamer oven had mesh liner on it with inverted pans stored on the mesh liner; the surface of the shelf was soiled with food crumbs beneath the shelf liner. - The non-perishable food storage room had a rack for storing large canned food items and held a row of 6.56 pound cans of tomato soup that had not been dated when delivered.- The Culinary Bench Manager stated the cans were to be dated when delivered and rotated. She stated the undated cans were probably delivered yesterday (3/02/2026) and she would check the delivery (continued on next page)		

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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	invoice.- The non-perishable food storage room had rack shelf units. An open 10 pound bag with dry spaghetti noodles had been rolled closed and put in a plastic bag that was too small for the entire package to fit into and the bag could not be sealed. There was an open package with tri-colored spiral pasta wrapped with plastic wrap. Observation on 3/03/2026 at 10:23 AM, during the initial tour of the second-floor satellite kitchen revealed the following:- The hand washing sink had hot water and paper towels, but there was no handwashing soap or waste basket near the sink.- The ice machine top exterior surface was lightly soiled with dust and had an empty coffee cup on its side resting on top of the ice machine.In an interview on 3/06/2025 at 11:21 AM, the culinary agency's Regional Director of Operations stated he had heard about the dishwasher's comment about washing his gloves and stated the staff were in-serviced regarding handwashing and glove changes in the dish room. He stated if the dish washer washed his hands between handling the soiled dishes and putting away the clean dishes, he would not need to wear gloves. In an interview on 3/06/2026 at 11:52 AM, the culinary agency Regional Director of Operations stated an outcome from not using hand hygiene and changing gloves in the kitchen and dish room could be bad. He stated the transfer of bacteria from soiled to clean dishes could pose health risks for the residents. Record review of the culinary agency policy for Food Storage - Dry Goods, dated October 2019, indicated [in part]: Policy StatementIt is the center policy to insure [sec] all dry goods will be appropriately stored in accordance with guidelines of the FDA Food Code.Action Steps: Dry Storage5. The Dining Services Director or designee ensures that all packaged and canned food items shall be kept clean, dry, and properly sealed.6.The Dining Services Director or designee ensures that the storage will be neat, arranged for easy identification, and date marked as appropriate. Record review of the culinary agency policy for Food Storage: Cold, dated October 2019, indicated [in part]:Policy StatementIt is the center policy to insure [sec] all Time/Temperature Control for Safety (TCS), frozen and refrigerated food items, will be appropriately stored in accordance with guidelines of the FDA Food Code.Action Steps5. The Dining Services Director/Cook(s) insures [sec] that all food items are stored properly in covered containers, labeled and dated and arranged in a manner to prevent cross contamination. Record review of the Food and Drug Administration Food Code 2022 specified [in part]: Chapter 22-301 Hands and Arms2-301.12 Cleaning Procedure. (A)Except as specified in (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK that is equipped as specified under Subpart 6-301.Chapter 3 Food3-202.15 Package Integrity.FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.3-304.15 Gloves, Use Limitation. (A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, FDA Food Code 2022 Chapter 3. Food 62 and discarded when damaged or soiled, or when interruptions occur in the operation. Chapter 4 Equipment, Utensils, and Linens4-602.13 Nonfood-Contact Surfaces.The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests.Chapter 6 6-301 Handwashing Sinks6-301.11 Handwashing Cleanser, Availability. Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. FDA Food Code 2022 Chapter 6. Physical Facilities 145 6-301.12 Hand Drying Provision. Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. 6-301.14 Handwashing Signage. A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. 6-301.20 Disposable Towels, Waste (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Receptacle. A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.		