

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675878	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/22/2026
NAME OF PROVIDER OR SUPPLIER Avir at Grand Saline		STREET ADDRESS, CITY, STATE, ZIP CODE 1638 Vz Cr 1803 Grand Saline, TX 75140	

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** 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 in 1 of 1 kitchen reviewed for kitchen sanitation and safety.-The facility failed to ensure the required cooking and holding temperatures were known and followed.-The facility failed to ensure food temperatures were consistently monitored and documented for March 2026.-The facility failed to ensure the DM provided oversight and verification of food safety practices.These failures could affect the residents who received their meals from the facility's only kitchen, by placing them at risk for food-borne illness, and food contamination. Findings included:Record review of March 2026 food temperature logs revealed the following:Review of available logs dated 03/02/2026, 03/03/2026, 03/04/2026, 03/05/2026, 03/09/2026, 03/10/2026, 03/11/2026, and 03/12/2026 showed the facility failed to document final internal cooking temperatures for breakfast, lunch, and dinner meals. Also, for the meal service holding temperatures for breakfast and lunch meals for the above dates there were multiple entries left blank or marked with slashes (/), indicating required monitoring was not performed or recorded. The facility's temperature log included reference standards for safe food handling (ex: internal cooking temperatures of 145 F-165 F and holding temperatures of ~135 F for hot foods and <41 F for cold foods). Additionally, for the following dates in March 2026: on 03/01/2026, 03/06/2026, 03/07/2026, 03/08/2026, 03/13/2026, 03/14/2026, 03/15/2026, 03/16/2026, 03/17/2026, 03/18/2026, 03/19/2026, 03/20/2026, 03/21/2026, and 03/22/2026, the facility did not have any food temperature logs available for review, indicating that required temperature monitoring was not conducted or maintained for those days. Record review of Complaint Investigation worksheet, Intake 1077503 revealed an allegation dietary service. The complaint was reported to HHSC CII on 03/20/2026. Intake 1077503 read in part: The facility's food was atrocious. On 3/7/26, The resident was provided toasted peanut butter and jelly. However, the bread was very hard to eat. On 3/15/26, the resident was served raw chicken. The resident did not eat the chicken. It is unknown if other residents were served raw chicken. During an observation and interview conducted on 3/21/26 at 6:03 p.m., in the dining room during dinner meal service, a resident family member reported that on 3/15/26 kitchen staff served raw chicken that was not fully cooked. During an interview on 3/22/26 at 1:30 p.m., The DM said she had been in her position for approximately one month and previously worked as a cook for approximately one year. The DM reported that cook staff were responsible for obtaining and documenting food temperatures for breakfast, lunch, and dinner meals. The DM indicated that food temperature logs were maintained on a clipboard located above the prep table next to the stacked clean pans. During an interview on 3/22/26 at 2:06 p.m., with [NAME] B he said he began working as a cook during the last week of February 2026 and was trained by [NAME] D. [NAME] B stated he was aware that food temperatures were to be taken; however, he reported he was not instructed to document the temperatures and was unaware the facility maintained a food temperature log. He further stated that no one had shown or reviewed the temperature log with him. [NAME] B said he knew the poultry items were required to reach 165 F but was unable to identify the (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>required temperatures for other food items. He also stated he was not aware of the minimum holding temperature requirements for hot or cold food items. During an interview on 3/22/26 at 2:15 p.m., the DM said that several March 2026 food temperature logs were incomplete or not completed and said she could not confirm whether food temperatures were consistently being taken. DM said the food temperature logs completed on 03/02/2026, 03/03/2026, 03/04/2026, 03/05/2026, 03/09/2026, 03/10/2026, 03/11/2026, and 03/12/2026 were completed by [NAME] C who no longer worked at the facility and his LDW was on 03/12/2026. The DM said [NAME] D had put in his notice and his last day would be 03/26/26. The DM stated she was not aware the cooks were not completing the food temperature logs until this interview on 3/22/26 and said she had not been following up to ensure logs were being completed. The DM said she had not trained or reviewed the food temperature log process with [NAME] B and assumed another cook had done so. The DM stated she should have followed up with [NAME] B regarding completion of the food temperature logs. The DM reported on 3/15/26 she was notified by an unknown person of residents' complaint regarding undercooked chicken served to residents. The DM stated she received a picture of the undercooked chicken and, upon follow-up with [NAME] B (the cook who prepared the meal), he reported taking the temperature; however, the DM said she did not think to check the food temperature log to verify at that time because it did not cross her mind to do so. The DM stated it was evident from the picture she received the chicken was not fully cooked and said it was possible food temperatures were not taken for that day. She said by the time she arrived at the facility on 3/15/26 the residents had already been served different sandwiches such as grilled cheese sandwiches, meat and cheese sandwiches or peanut butter and jelly sandwiches. During an interview on 3/22/26 at 2:30 p.m., [NAME] B initially denied being the cook who served the undercooked chicken on 3/15/26, but later stated he was the cook working that day and prepared the meal. [NAME] B said he took the temperature of the chicken that was served on 3/15/26 but could not recall the internal temperature or the holding temperature at the time of interview. He further stated he did not document the temperature because he was not aware of the food temperature log. [NAME] B said recalled the chicken had bones and he was struggling trying to debone the chicken and it was possible some of the chicken was not properly prepared, but since then the facility no longer ordered that type of meat and he had not had any similar issues since. [NAME] B said he did recall the DM was at the facility on 3/15/26 but did not know it was because of something he did wrong. A phone interview was attempted with [NAME] D on 3/22/26 at 4:17 p.m., regarding food temperature log practices; however, there was no answer, and could not leave a message. During an interview on 3/22/26 at 4:36 p.m., The Administrator said the DM was a new DM and [NAME] B was a new hire. He said the DM was responsible for training dietary staff and ensuring adherence to the facility policies and procedures. During an interview on 03/23/26 at 2:22 p.m.; the HR clerk said Dietary [NAME] B was a weekend cook who worked Fri- Sunday from 5am-8pm. The HR clerk said [NAME] B started around 02/23/26 and said she would get the dates [NAME] B started working by himself as the cook, but a date was not provided. Record review of the DM job description signed on 01/10/2026 indicated the following: Plan, purchase, prepare and ensure delivery of nutritious, high-quality food to residents within the limits of the approved budget, in accordance with the recommended Dietary allowances of the Food and Nutrition Board of the National Academy of Sciences, and in compliance with state/federal regulations and internal policies. Coordinate Dietary activities by performing the following duties personally or through subordinate supervisors. Maintain Rights of Residents as set forth by the Texas Department of Health Laws and Regulations. Essential Functions:- Evaluate and monitor all aspects of Dietary operation, making recommendations for conformance level that will provide nutritionally adequate, quality food.- Maintains high quality food for regular and modified diets.- Plans, organizes, and conducts orientation, training, and in-service educational programs for Dietary personnel.- Investigates and resolves food quality and service complaints.- Prepare routine reports and maintain all Dietary records in accordance with policies and procedures.- Knowledgeable of and implements all safety, universal precautions, and (continued on next page)</p>		

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