

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

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675882	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/28/2026
NAME OF PROVIDER OR SUPPLIER Victoria Gardens of Allen		STREET ADDRESS, CITY, STATE, ZIP CODE 310 S Jupiter Allen, TX 75002	
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 safety 1 of 1 kitchen. 1. The facility failed to ensure food items were labeled and dated in the walk-in refrigerator.2. The facility failed to ensure expired food items were not in the walk-in refrigerator.3. The Dietary Manager failed to ensure lunch food temperatures were checked on the steam table line. These failures could place residents at risk of food contamination and food-borne illness.Findings included: During an observation on 06/28/26 at 9:12 AM, the following food items were observed in the walk-in refrigerator:Undated and unlabeled hamburger patties in an aluminum container;2 pounds of undated Sliced Smoke Turkey Breast in a resealable food storage bag;3 undated chicken salad sandwiches in resealable food storage bag;2 resealable plastic containers of chicken salad dated 06/14/26;1 resealable plastic container of chili dated 06/20/26;Sliced pickles in resealable food storage bag dated 06/23/26; and1 resealable plastic container with beans dated 06/24/26 During an interview and observation on 06/28/26 at 9:20 AM, the [NAME] stated all dietary staff were responsible for checking the expiration date on food items. The [NAME] stated the date on the bags and containers was the date the food was prepared. The [NAME] stated the food was good for three days and would need to be thrown out. The [NAME] stated she would trash the undated food and the food that was more than three days old. During an interview on 06/28/26 at 11:15 AM, the Dietary Manager stated all kitchen staff were responsible for labeling and dating the items in the refrigerator. The Dietary Manager stated leftovers had to be disposed of by the third day. The Dietary Manager stated expired food should be checked daily. The Dietary Manager stated residents could be at risk of illness from eating out-of-date food. During an observation on 06/28/26 at 11:30 AM, the [NAME] placed the puree meat, puree vegetables and sauce on the steam table with no tops. The [NAME] placed the regular meat (fried chicken breast) and regular vegetables on the steam table with tops at 11:42 AM The Dietary Manager started to plate the residents lunch meal at 12:03 PM, before she checked the temperatures of the food on the steam table. During an interview on 06/28/26 at 1:15 PM, the Dietary Manager stated she checked the temperatures of the food before the [NAME] placed the food on the steam table. The Dietary Manager stated the proper way was to check the temperature on the steam table before service to the residents. The Dietary Manager stated they ran behind and the residents would not be at risk because the temperatures were checked. Record review of facility policy titled, Food Preparation and Handling, revised 06/2019 revealed, e. Use all leftovers within 72 hours. Discard items that are over 72 hours old. Record review of the facility's Taking Temperatures policy, revised June 2019, reflected, The facility realizes the critical nature of serving foods at the correct temperatures to ensure the health of its residents. The facility will take and record the temperatures of all foods prior to service. Record review of the Food and Drug Administration Food Code dated 2022 section 3-501.18 reflected: (A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it.(2) Is in a container or package that does not bear a date or day.		

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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