

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

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 675887	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/30/2026
NAME OF PROVIDER OR SUPPLIER St. Joseph Manor		STREET ADDRESS, CITY, STATE, ZIP CODE 2333 Manor Dr Bryan, TX 77802	
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 reviewed for kitchen sanitation.1. The facility failed to ensure stored foods in the 3-door reach in refrigerator located in the kitchen was labeled and dated to include the use by date or prepared/ pulled date. 2. The facility failed to ensure foods were stored in a manner as to prevent contamination (sealed). 3. The facility failed to ensure bread in the dry storage area was sealed in a manner to prevent contamination. 4. The facility failed to ensure dietary staff maintained a sanitary environment (scoops left inside dry storage container of sugar, soiled dry storage container tops, soiled interior of the reach in refrigerator). These failures could place residents at risk for food borne illness and cross-contamination. The findings include: During an initial tour of the kitchen on 05/30/26 at 12:11 PM revealed the following: In the (3-door) reach in refrigerator revealed a stainless-steel steam table pan which contained lettuce had a sheet of clear plastic wrap very loosely covering the lettuce and halfway falling into the lettuce exposing the contents to open air. An additional clear bag of lettuce was observed wrapped in plastic wrap with no pull date (removed from original manufacturer bag or best by date. A large frozen ham was observed on the bottom wire shelf defrosting and not on a drip-proof container; it did not contain a pull date for defrosting. The bottom of the refrigerator contained a tray with a white milky spilled substance that covered part of the tray and the bottom of the refrigerator. In the dry storage room revealed a shelf of bread which contained a clear bag of hamburger buns; the bag appeared with a baseball-size hole which exposed the bread to open air and contamination. A shelf was observed with 4 dry storage bins with blue lids; one contained sugar and was observed to have the plastic scoop left inside buried in the sugar. The bins were observed soiled on top with white powder/ residue. During an interview on 05/30/26 at 02:21 PM with CK A, she stated it was the facility expectation that items stored in the refrigerator were labeled and dated. She stated items should contain a date when the item were pulled out of its manufacturer bag or container or date prepared and the use by or best by date. She stated they had dated located on the refrigerator that told staff which dates to use and it was usually 3 days after it was pulled out of the original packaging or prepared. She stated if something was not labeled with a pulled date or use by date, they would not know potentially what the items were or how long it was sitting there and stated it could have gone bad; it could result in food poisoning and bacteria. CK A stated the lettuce mix in the metal container should have been completely sealed. She stated not sealing food completely had the potential to result in stuff falling in and cross contamination. CK A stated it was the expectation that scoops were not left in the containers in dry storage. She stated leaving the scoops inside in the food could result in cross contamination. CK A stated it was the expectation that cleaning occurred daily and as needed, she stated the dry storage bins should have been cleaned and the refrigerator should be clean and free of soiled items. She stated an unclean soiled area of the kitchen had the potential to attract pests, could be a hazard to employees, and could result in cross contamination. During an interview on 05/30/26 at 02:40 PM with the DM, she stated it was her expectation that items in the refrigerator were labeled with the prepared date if it was prepared in the kitchen or pulled and the use (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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:	Facility ID: 675887
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	by date which she stated would be 3 days after being prepared. She stated a negative outcome of not labeling or dating food would be staff would not know when it was put there, they [residents] would not get quality food. The DM stated it was her expectation food stored in the kitchen was sealed in an airtight container if in the refrigerator to prevent things from dripping in it causing bacteria; dry storage bread bags should be tied/ closed and not exposed to air. She stated if bread was left exposed it could get dry or attract pests. She stated dry storage scoops should not be left in the containers but they should be placed in a bag, hanging, and labeled which indicated what the scoop was used for. She stated leaving the scoop inside the bins resulted in contamination. The DM stated all kitchen areas which included the refrigerators, freezers, floors, and bins should be cleaned after every meal service and maintained clean. She stated soiled kitchen surfaces attracted pests when not clean. The DM stated the pictures obtained showing the items described did not meet her expectations. During an interview on 05/30/26 at 04:07 PM with the ADM, he stated it was his expectation the dietary staff followed policy in that items stored in the refrigerator should be labeled and dated and it varied based on what it was. He stated items should have an open date and they also needed to have a use by date. He stated salad/lettuce mix should be covered/ sealed and should have a use by date. He stated the scoops for the dry storage should not be in the containers but should be in their own storage bags and hanging. He stated dry storage bread should be stored on a shelf with the received date and use by date, he stated the bread should be sealed. He stated the bag would need to be covered or in a new bag if ripped. The ADM stated a potential negative outcome of not labeling or dating would be staff could serve food outside of food safety standards. If food was exposed and made to the residents, he stated it could be an infection control issue due to pathogens. The ADM stated the kitchen should be cleaned daily and as needed after each meal, a negative outcome of the kitchen not being cleaned could be an unsanitary environment that could cause health concerns, he stated he was not clinical and did not know specifically but knew it could cause people to be sick. Record review of the facility's Food Receiving and Storage policy, revised November 2022, reflected:Foods shall be received and stored in a manner that complies with safe food handling practices.Food services, or other designated staff, maintain clean and temperature/humidity-appropriate food storage areas at all times.Dry Food StorageNon-refrigerated foods, disposable dishware and napkins are stored in a designated dry storage unit which is temperature and humidity controlled, free of insects and rodents and kept clean.Refrigerated/Frozen StorageAll foods stored in the refrigerator or freezer are covered, labeled and dated (use by date). Refrigerated foods are labeled, dated and monitored so they are used by their use-by date, frozen, or discarded. Record review of the facility Food Preparation and Service policy, revised November 2022, reflected:Food and nutrition services employees prepare, distribute and serve food in a manner that complies with safe foodhandling practices.Appropriate measures are used to prevent cross-contamination. These include:a. storing raw meat separately and in drip-proof containers, and in a manner that prevents cross contaminationfrom other foods in the refrigerator;cleaning and sanitizing work surfaces Thawing Frozen Food1. Foods are not thawed at room temperature. Appropriate thawing procedures include:a. thawing in the refrigerator in a drip-proof container Record review of the facility's Sanitation policy, revised November 2022, reflected:The food service area is maintained in a clean and sanitary manner.All kitchens, kitchen areas and dining areas are kept clean, free from garbage and debris, and protected from rodents and insects. Record review of the 2022 U.S. Food and Drug Administration Food Code revealed:3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking.(A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under S 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5 C (41 F) or less for a maximum of 7 days. The day of preparation shall be counted (continued on next page)		

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