

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: 675934	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/24/2026
NAME OF PROVIDER OR SUPPLIER LA Dora Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1960 Bedford Rd Bedford, TX 76021	
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 in the facility's only kitchen. The facility failed to ensure food items were labeled, dated, and sealed properly in stand-by refrigerator 1 of 2. The facility failed to ensure food items were labeled, dated, and sealed properly in all 2 stand-by freezers. These failures could have affected residents by placing them at risk for cross-contamination and foodborne intoxication. Findings included: Observation on 04/22/26 at 9:14 AM reflected smoked sausage in a metal bowl covered with foil, removed from its original package, with no label and no use-by date in refrigerator 1. Observation on 04/22/26 at 9:15 AM of stand-by freezer 2 reflected the following: 3 clear bags of smoked sausage in original packaging with no label or use-by date. 1 bag of fish nuggets in a blue plastic bag, in original packaging, that had been opened and partially twisted closed, with no label, no use-by date, and not sealed properly. 1 bag of chicken tenders in original packaging that had been opened and partially twisted closed, with no label, no use-by date, and not sealed properly. Observation on 04/22/26 at 9:16 AM of stand-by freezer 3 reflected bread rolls in original packaging that had been opened and partially twisted closed, with no label, no use-by date, and not sealed properly. In an interview on 04/22/26 at 9:19 AM, [NAME] A stated she had worked for the facility since 03/02/26. [NAME] A stated the Dietary Manager had gone over in-services with the kitchen staff at least twice a week. [NAME] A stated the last in-service they had was the previous Thursday on 04/16/26. [NAME] A stated all cooks were responsible for checking all food items to ensure products were labeled, dated, and sealed properly. [NAME] A stated she typically labeled and dated all food items every day, but she had been off work for two days. [NAME] A stated she was not sure why the food products from the stand-by refrigerator and stand-by freezer were not labeled, dated, and sealed properly. [NAME] A stated there were two other cooks who also worked in the kitchen who could have been responsible for putting the food items in the refrigerator and freezer without thoroughly checking them. [NAME] A stated when food trucks arrived, staff were expected to label and date food items immediately and then put the food items where they belonged. [NAME] A stated all the cooks worked differently. [NAME] A stated the risk of food items not being labeled, dated, or sealed properly was cross-contamination, mold, freezer burn, or food spoilage. [NAME] A stated this could have affected a resident by making them sick. In an interview on 04/22/26 at 9:33 AM, DA stated she had worked for the facility for one and a half years. DA stated she washed dishes, cleaned, and prepared trays by putting tickets, napkins, silverware, salt, sugar, and drinks on the trays. DA stated she also assisted the cooks and helped new staff. DA stated she had only had one in-service since working for the facility, which occurred in October. DA stated the Dietary Manager had weekly meetings with the kitchen staff and verbally instructed staff on how food items were supposed to be stored. DA stated when the truck arrived, she put food products in the dry storage area. DA stated the cooks were responsible for putting the food in the refrigerators and freezers when the truck arrived, and as they were putting food where it belonged, the cooks were supposed to label and date food items. DA stated all items were supposed to be labeled and dated. She stated that just as when she prepared beverages, she labeled and dated all cups and pitchers. DA stated the risk of (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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(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	food products not being labeled and dated was that a resident could have been given something expired. DA stated residents could also have contracted infections, or other risks could have occurred, if a resident consumed overdue or expired food. In an interview on 04/22/26 at 9:46 AM, the Dietary Manager stated when new orders were received, kitchen staff were expected to label all items and apply a use-by date. The Dietary Manager stated if items did not have a label or use-by date, kitchen staff were expected to label the item right away, such as milk. He stated when he was first hired, one of the problems in the kitchen was that a lot of food in the freezer was not being labeled and dated properly because the labels slid off and the adhesive on the stickers was not strong enough. The Dietary Manager stated they had since received better labels with stronger adhesive. The Dietary Manager stated all kitchen staff were responsible for checking the kitchen daily to ensure all items were labeled, dated, and sealed properly. The Dietary Manager stated he was mainly responsible for making sure all items had been labeled, dated, and sealed properly as well. The Dietary Manager stated kitchen staff had monthly in-services regarding temperature control, labeling, dating, and related topics. The Dietary Manager stated he was not sure of the specific date the last in-service was held, but he believed it was two weeks earlier. The Dietary Manager stated the kitchen could have used a refresher in-service on labeling, dating, and sealing food properly. He stated the risk of food items not being labeled, dated, or sealed properly was cross-contamination, food spoilage, freezer burn, and compromised food products. He stated this could potentially have been fatal for a resident with a compromised immune system, as the resident could have gotten food poisoning. In an interview on 04/24/26 at 2:14 PM, the Administrator stated the Dietary Manager had made it seem like there were only a few items found without a label, use-by date, or proper seal. The Administrator stated one of the reasons he hired the Dietary Manager was to ensure all items in the kitchen were properly labeled, dated with a use-by date, and sealed properly. The Administrator stated he had told the Dietary Manager to make sure all items were labeled, dated with a use-by date, and that no items were spoiled. The Administrator stated staff were expected to audit the kitchen daily to ensure all items were labeled, dated, and sealed properly. The Administrator stated the Dietary Manager could have delegated a staff member to audit the kitchen, but the Dietary Manager was expected to conduct audits himself. The Administrator stated the risk of items in the kitchen not being properly labeled, dated with a use-by date, and sealed properly was food spoilage and freezer burn. Record Review of the facility's Food Receiving and Storage policy, not dated, reflected in part: Policy Statement- Foods shall be received and stored in a manner that complies with safe food handling practices. All foods stored in the refrigerator or freezer are covered, labeled and dated (use by date). [.] 9. Refrigerated foods are labeled, dated and monitored so they are used by their use-by date, frozen, or discarded.Great interviews!!		