

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  676033	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  10/14/2024
NAME OF PROVIDER OR SUPPLIER  Town Hall Estates		STREET ADDRESS, CITY, STATE, ZIP CODE  300 Happy LN Hillsboro, TX 76645	

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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 44700</b></p> <p>Based on observations, interviews, and record review the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safely for one (1) of one kitchen reviewed for food storage and sanitation.</p> <p>The facility failed to ensure food and beverages were labeled and dated in the dry storage, walk-in refrigerator, and freezer.</p> <p>This deficient practice could place all 57 residents at risk of food borne illnesses.</p> <p>The findings included:</p> <p>Kitchen observation on [DATE] at 12:07 pm of a dry storage cabinet, revealed an open bag of brown powder with brown powder on the shelf. The open bag was labeled cumin and there was no date on the bag.</p> <p>Kitchen observation on [DATE] at 12:10 pm in the walk-in fridge, revealed a container labeled applesauce [DATE],d+[DATE] and a container labeled prunes ,d+[DATE].</p> <p>During an interview on [DATE] at 12:10 pm the DM stated the applesauce with a date of [DATE],d+[DATE], should have been thrown out after [DATE] and the prunes should have been discarded after [DATE].</p> <p>Kitchen observation on [DATE] at 12:11 pm outside the walk-in fridge, revealed a tray of partially frozen hotdogs sitting outside the walk-in fridge. Inside the walk-in fridge, an observation of a tub of covered drink glasses with a white liquid in them. The tub was not labeled or dated.</p> <p>During an interview on [DATE] at 12:12 pm the DM stated the hotdogs had been taken out of the freezer in preparation for another meal the next day. The DM stated the hotdogs should not be sitting out but should have been put in the fridge. The DM identified the glasses of liquid as milk and noted they should have been labeled and dated.</p> <p>Kitchen observation on [DATE] at 12:12 pm in the walk-in fridge revealed a plastic container of plastic wrapped items not labeled or dated.</p> <p>(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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(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>During an interview on [DATE] at 12:12 pm the DM stated the items were sliced cheeses and lunch meat and should have been labeled and dated before being put away.</p> <p>Kitchen observation on [DATE] at 12:12 pm in the freezer revealed a bag of loosely wrapped frozen potatoes, a zip bag of frozen hash browns, and an opened bag of frozen okra, not labeled or dated.</p> <p>During an interview on [DATE] at 12:13 pm the DM identified the items as potatoes, hash browns, and fried okra and stated they should have been labeled and dated before being put away.</p> <p>During an interview on [DATE] at 12:15 pm [NAME] 1 stated he had been at the facility 2 years and had received training on how to properly store food. He stated it was his responsibility to label and date food items, but he got busy and forgot. He stated it was important to store food correctly because we have to make sure we don't serve spoiled food to the residents; they could get very sick.</p> <p>During an interview on [DATE] at 12:18 pm [NAME] 2 stated she had been at the facility [AGE] years and had received training on how to store and label food. She stated they needed to make sure we throw it out after 3 days because we can't serve resident's old food. She stated, they could get sick, get a virus, throw up or be real sick.</p> <p>During an interview on [DATE] at 12:34 PM the DM stated she was responsible for the kitchen and to ensure all food was appropriately stored. The DM stated they had their full book survey back in June of 2024 and the kitchen received a dietary citation for not properly storing food. The DM stated she did in-services with all dietary staff about how to properly label and date food for storage. She stated, I guess I'm going to have to in-service again. The DM stated she typically does weekly audits for food storage and if she finds things not correctly labeled, dated, or stored, she will fix it herself and then go talk to her staff. She stated she was pretty sure the applesauce and prunes were used after the dates when they should have been discarded, but no residents have gotten sick that I know of. The DM stated it was important to properly store food because the residents could get really sick, have stomach problems, have to go to the hospital, even death.</p> <p>During an interview on [DATE] at 12:50 am the AD stated it was the DM's responsibility to ensure food was properly stored. The AD stated she had been at the facility since January and was aware of the previous dietary citation from the [DATE] survey. She stated to her knowledge, no one from corporate had done in-services with the DM after the survey citations. She stated it was important to store food correctly to ensure residents do not get sick but no one has gotten sick from the food that I know of.</p> <p>During an interview on [DATE] at 12:55 pm, the DON stated that the facility currently had no residents that were provided nourishment through tube feedings. He stated all residents ate meals out of the facility kitchen. He further stated that all residents could potentially get sick or contract a food borne illness if expired food or improperly stored food was served from the kitchen.</p> <p>Review of the facility's, undated, policy, titled Food Date/Label Policy reflected:</p> <p>PURPOSE: It is the purpose of this facility to ensure time/temperature sensitive food and beverage products are dated and labeled according to the manufacture's requirements and state/federal regulations.</p>		