

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676050	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/20/2024
NAME OF PROVIDER OR SUPPLIER Focused Care at Pasadena		STREET ADDRESS, CITY, STATE, ZIP CODE 3434 Watters Rd Pasadena, TX 77504	

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** 26867</p> <p>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 dietary services, in that:</p> <ol style="list-style-type: none"> 1. The facility failed to ensure that the grill above the oven was free of grease. 2. The facility failed to keep one of one commercial can opener in the kitchen clean. 3. The facility failed to label, and date left over food items stored in the walk-in cooler. 4. The facility failed to ensure that expired food items were not stored in the walk-in cooler. <p>These failures could place residents at risk for food contamination and foodborne illness due to cross contamination.</p> <p>The findings included:</p> <p>Initial kitchen observation on [DATE] at 9:20AM revealed the following - one of one vent hood in the kitchen had grease dropping along the grill track.</p> <p>One of one commercial can opener in the kitchen had dark brown substances between the cutting blade and around the can opener's holder attached to the food preparation table.</p> <p>Observation of one of one walk in cooler revealed the following food items unlabeled and undated. All food items were identified by the Dietary Manager (DM)</p> <p>-Mixed fruits in a plastic container unlabeled and undated-</p> <p>-Mashed potatoes in a medium size bake pan dated used by [DATE].</p> <p>-.d+[DATE] lbs. bags of shredded cabbage (coleslaw) in original container dated used by [DATE].</p> <p>-Left over chicken Tuna dated used by [DATE].</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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>-Shredded carrots dated used by [DATE].</p> <p>During an interview with the Dietary Manager on [DATE] at 9:40AM, he said he expected all food items in the walk-in cooler, to be labeled and dated. He said he had just started working in the kitchen about 3 days ago. He said he would take out all the expired food products and have the oven grill cleaned.</p> <p>During an interview with the acting Administrator on [DATE] at 12:40 PM, she said the dietary department had all new staff and the Dietary Manager was new trying and he was cleaning the entire kitchen.</p> <p>Record review of the facility's policy dated 2001 revised 2017 entitled Food Receiving and storage.</p> <p>Policy statement read in part-</p> <p>Foods shall be received and stored in a manner that complies with safe food handling practices.</p> <p>Policy Interpretation and Implementation</p> <ol style="list-style-type: none"> 1. Food Services, or other designated staff, will always maintain clean food storage areas. 2. When food is delivered to the facility it will be inspected for safe transport and quality before being accepted. 3. Foods that are prepared off site will only be accepted from institutions that are subject to federal, state, or local inspection. The food and nutrition services manager shall verify the latest approved inspection and monitor the food quality of the supplier. 8. All foods stored in the refrigerator or freezer will be covered, labeled and dated (use by date) . 10. Refrigerated foods will be stored in such a way that promotes adequate air circulation around food storage containers. Refrigerators/walk-ins will not be overcrowded. 13. Uncooked and raw animal products and fish will be stored separately in drip-proof containers and below fruits, vegetables, and other ready-to-eat foods. <p>and labeled with a use by date .</p>