

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676097	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/30/2025
NAME OF PROVIDER OR SUPPLIER Golden Creek Healthcare and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 2100 Dover Crossing Lane Navasota, TX 77868	

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>Based on observation, interviews, and record reviews, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for one of one kitchen reviewed for sanitation.</p> <p>The facility failed to ensure DD A and [NAME] C were practicing food contamination prevention while preparing foods.</p> <p>The facility failed to ensure dietary employees were preventing cross-contamination of harmful substances to food by cloth towels.</p> <p>The facility failed to ensure the commercial ice machine was cleaned on a routine basis to prevent the development of slime or soil residues.</p> <p>The facility failed to ensure the ensure the commercial countertop water and ice dispenser machine was cleaned on a routine basis to prevent the development of slime or soil residues.</p> <p>The facility failed to ensure equipment food contact surfaces were cleaned where they are not exposed to splash, dust, or contamination.</p> <p>These failures could place residents who were served from the kitchen at risk for consuming contaminated food, and/or developing foodborne illnesses.</p> <p>Findings included:</p> <p>Observation on 4/28/2025 at 9:23 AM during the initial kitchen tour revealed a stainless-steel stockpot filled with cooked mashed potatoes for resident consumption sitting on top of the prepping counter near a red sanitation bucket with used cleaning towels and water with sanitation chemicals. The commercial ice machine's interior lid and exterior frame was dirty and had brown and white residue buildup. The commercial countertop water and ice dispenser machine in the dining room was dirty and had brown and white residue buildup with small white particles in the drainage area.</p> <p>Observation on 4/29/2025 at 9:35 AM revealed [NAME] C preparing lunch and using the cleaning towels from the red sanitation bucket. She lifted the towels out of the sanitation water bucket to wipe down the food preparation counters. The cleaning towel dropped into the red sanitation bucket causing splashes around the bucket where puree of foods was occurring.</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>In an interview on 4/29/2025 at 9:35 AM [NAME] C stated she is constantly wiping her work area down to maintain a sanitized work area. She stated she likes to clean as she goes. [NAME] C stated the red sanitizer buckets with cleaning towels are replaced with clean water and sanitizer during each shift. She stated each kitchen staff is assigned a workstation for the day and they are responsible for keeping it cleaned.</p> <p>Observation on 4/29/2025 at 9:35 AM revealed DD B lifting the commercial ice machine lid and searching for a leak reported to him. DD B stated to DD A he would determine where the water leak was coming from , but he would return later to complete the task.</p> <p>Observation on 4/29/2025 at 9:58 AM revealed a red sanitation bucket with used cleaning towels and water with sanitation chemicals sitting on top of the prepping counter within proximity of food preparation counters and within proximity of stacked clean dishes and insulated plate covers used for resident meals. The commercial ice machine's interior lid and interior frame securing lid was dirty and had brown dirt and brown slime buildup. The exterior of the commercial ice machine had a white buildup around the lower part of the machine. The commercial countertop water and ice dispenser machine in the dining room was dirty and had brown dirt and white buildup with small white particles in the drainage area.</p> <p>Observation on 4/30/2025 at 11:57 AM revealed the commercial ice machine's interior lid and interior frame was dirty and had buildup of brown dirt, brown slime, brown sludge with slimy texture and discoloration The exterior of the commercial ice machine had a white buildup around the lower part of the machine. The commercial countertop water and ice dispenser machine in the dining room was dirty and had brown and white buildup with small white particles in the drainage area.</p> <p>(continued on next page)</p>

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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>In an interview on 4/30/2025 at 11:49 AM DD A stated she is responsible for the day-to-day operations of the facilities' kitchen. She stated all the counters, food prep machines, dishes, refrigerators, floors the commercial ice machine, and commercial countertop water and ice dispenser machine are tasks assigned daily to staff for cleaning. She stated dietary staff are responsible for keeping their work areas clean by using the cleaning towels from the red sanitizer buckets and wiping down and washing all equipment used to prepare food. She stated that all equipment and surfaces are cleaned daily, and a cleaning log of each area cleaned is logged after completion. She stated she deep cleans the commercial ice machine monthly, but she does not keep a log of this specific task. DD A stated the commercial ice machine filters are replaced by maintenance quarterly. She stated any large repairs required in the kitchen are repaired by DD B. DD A stated she does her best to clean the ice machines daily to keep from developing mildew and growing slime. She does believe the brown dirt and buildup surrounding the lid of the machine is an issue and if it leaked into the ice the residents can become sick. DD A stated she notified DD B that the company who services the ice machine would need to provide a deep cleaning. She stated she has mentioned it in the morning meetings for the last six months and she was not sure if it was on the schedule. She stated the ice machine is working fine, but it is old, it has a leak DD B was looking at yesterday. She stated the company could replace the ice machine all together as it is extremely old, but not sure why it has not been replaced. DD A stated the ADM is aware of the ice machine as she at times will help serve ice with beverages and will scoop out ice from the machine. She has also been present in the morning meetings when she has addressed the concern. DD A stated the process to place a work order for repairs is to verbally address in morning meetings with administration staff and to verbally notify the maintenance staff who in turns will add to his workload. DD A stated the red sanitizer bucket on top of the preparation area near the stove and oven is always kept in this location of the kitchen as it is constantly used and there is no other place or room to move it to. She stated all other red sanitizer buckets are located underneath the counter spaces throughout the kitchen. DD A stated she did not see the sanitizer bucket in the prep area as a concern. She stated that the cleaning water is changed during each shift. DD A stated if the cleaning water from the sanitizer bucket were to spill or splash onto food that residents consume can be harmful to their health, but stated she and the other cooks will be cautious to avoid this from happening.</p> <p>(continued on next page)</p>		

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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>In an interview on 4/30/2025 at 12:07 PM DD B stated he is responsible for making all minor repairs in the facility. He stated for more challenging repairs or outside of his skill set he will contact an outside contractor. He stated the only issues with the commercial ice machine in the kitchen is that it only makes 20 lbs. of ice, a small leak was recently identified, and he does notice light mildew, grime, and rust . He stated the grime and mildew can be removed with cleaning. This also includes the commercial countertop water and ice dispenser machine in the dining room. He stated if he were to observe large amounts of mildew, grime, and rust in either ice machine he would contract for a deep cleaning. He stated work is performed every six months. DD B stated he noticed a concern with the ice machine door/lid sticking and not opening easily. He stated he has not looked over thoroughly and has not repaired recently. He stated a leak near the ice machine was conveyed to him. He stated he recently was notified in about the ice machine lid sticking during the morning meeting but does not recall if the brown grime and brown dust layered on the interior of the machine has been mentioned. DD B stated if the ice machine is not repaired and cleaned properly it could make the residents sick. He stated he may have overlooked the ice machine as he has a heavy workload, and work orders have doubled up on him, and he has been late to morning meetings and may have not received this information verbally. He stated verbal workorders received from dietary staff are entered into the facility maintenance software, so he is aware of his workload. Surveyor requested workorders and invoices for last two commercial ice machine service requests. DD B stated he does not receive the invoices for this work and the business office may have. Surveyor requested that he reach out and request invoices through his business office. Surveyor did not receive invoices from facility.</p> <p>In an interview on 4/30/2025 at 12:15 PM KA D stated the dietary staff are tasked daily with wiping down kitchen equipment, washing dishes, and cleaning all kitchen surfaces before the next shift. She stated a daily log of cleaning is completed by DD A when the task has been completed. Tasks are assigned differently each day. She stated all red cleaning sanitizer buckets are changed out during each shift and are kept in low areas away from clean dishes and food consumed by residents. She stated she is not sure why there is one red sanitizer bucket left on top of the cooking prep surfaces near the stove and warming tables. She stated she is not a cook, and she does not enter the area near the stove. She stated all other buckets are located underneath the counters in a safe area away from clean dishes and food.</p> <p>She stated if chemicals from spillage or splashes of the red sanitizer buckets were to fall onto clean dishes or food it can be harmful to residents and their health and cause a serious illness.</p> <p>(continued on next page)</p>		

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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>Where they are not exposed to splash, dust, or contamination.</p> <p>Record Review of 3-304.14 Wiping Clothes, Use Limitation: FDA Food Code 2022 Annex 3. Public Health Reasons/Administrative Guidelines, dated 2022 reflected:</p> <p>Soiled wiping cloths, especially when moist, can become breeding grounds for pathogens that could be transferred to food. Any wiping cloths that are not dry (except those used once and then laundered) must be stored in a sanitizer solution of adequate concentration between uses.</p> <p>Record Review of 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils: FDA Food Code 2022 Annex 3. Public Health Reasons/Administrative Guidelines, dated 2022 reflected:</p> <p>The objective of cleaning focuses on the need to remove organic matter from food contact surfaces so that sanitization can occur and to remove soil from nonfood contact surfaces so that pathogenic microorganisms will not be allowed to accumulate.</p> <p>Record Review of 4-602.11 Equipment Food-Contact Surfaces and Utensils: FDA Food Code 2022 Annex 3. Public Health Reasons/Administrative Guidelines, dated 2022 reflected:</p> <p>Surfaces of utensils and equipment contacting food that is not time/temperature control for safety food such as iced tea dispensers, carbonated beverage dispenser nozzles, beverage dispensing circuits or lines, water vending equipment, coffee bean grinders, ice makers, and ice bins must be cleaned on a routine basis to prevent the development of slime, mold, or soil residues that may contribute to an accumulation of microorganisms.</p>		