

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676108	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/20/2026
NAME OF PROVIDER OR SUPPLIER Vidor Health & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 470 Moore Dr Vidor, TX 77662	
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 0800</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on interview and record review, the facility failed to provide each resident with a nourishing, palatable, well-balanced diet that met his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident for 1 of 2 meals (on 04/20/2026), reviewed food and nutrition services. This facility failed to ensure Resident #1 received a balanced breakfast meal that included protein, in accordance with established national guidelines, on Monday 04/20/2026. This failure could place residents at risk for a decline in health status due to inadequate or inappropriate nutritional intake, weakness, and weight loss. The findings include: Record review of Resident #1's admission record dated 04/20/2026 indicated he was admitted on [DATE]. He was [AGE] years old and his diagnoses included high blood sugar, weak heart and uncontrollable worry. Record review of Resident #1's physician orders for April 2026 indicated regular diet ordered 04/15/2026. During an interview on 04/20/2026 at 11:35 a.m., Resident #1 said he did not receive any meat this morning for breakfast and had asked for bacon or sausage. He said it had happened before, however could not remember how frequently or when. He said he told a staff member he wanted meat and could not remember which staff he told. During an interview on 04/20/2026 at 11:40 a.m., [NAME] A said someone this morning asked for meat for Resident #1 for breakfast however he had already put breakfast away. He said he had prepared Resident #1's breakfast tray without his tray card and did not give him meat. [NAME] A said he should have got another tray card for Resident #1 to ensure he received his ordered diet. During an interview on 04/20/2026 at 11:42 a.m., the DM said residents should receive what was listed on their tray card and provided the printed tray card for Resident #1. She said she expected her staff to provide diets as ordered to prevent weight loss or nutritional problems. Record review of tray card dated 04/20/2026 for Resident #1 indicated he was to receive a breakfast sausage with his cereal, egg and biscuit for breakfast. Record Review of the Dietary Services Policy & Procedure Manual 2012 indicated To ensure correct understanding and interpretation of therapeutic diets, all diets are ordered as stated in the Diet Manual. The physician will prescribe diets in accordance with the approved Diet Manual. Dietary Food Service Personnel Policy and Procedures The next pages of information are designed for dietary employees to acquaint you with the rules and personnel procedures of this department. It is important that these be followed at all times in order to maintain the efficiency of the department and make this a pleasant place for you and others to work. The resident is the reason that we are here and our job in the residents' care plan is to serve attractive, appetizing, nourishing, and high-quality food to help keep them healthy.</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>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, interview, and record review, the facility failed to properly store, prepare, distribute, and serve food in accordance with the professional standards for food service safety 1 of 1 kitchen reviewed for kitchen sanitation. The facility failed to ensure the deep fryer was clean and free of food particles and contained fresh cooking oil. These failures could place residents, who received food and beverages from the kitchen, at risk for health complications, foodborne illnesses, and decreased quality of life. Finding included: During an observation and interview on 04/20/26 at 1:30 p.m., In the kitchen the deep fryer had food particles and blackish brown cooking oil. [NAME] A said the deep fryer should have been cleaned last week and they did not have new cooking oil. He said he did not report the need for cooking oil to DM. During an interview on 04/20/26 at 1:35 p.m., the DM said she was going to get cooking oil, and the deep fryer should be kept clean to prevent food born illnesses. Record Review of the Dietary Services Policy & Procedure Manual 2012 indicated 8. Work surfaces must be kept as neat and clean as possible during preparation and service. Clean up your area as you work, and do not let sinks become full of dirty utensils and bowls. 9. All utensils, pots, and pans must be properly washed and sanitized after use. 10. All work areas must be thoroughly cleaned and sanitized after use. Equipment Sanitation We will provide clean and sanitized equipment for food preparation. The facility will clean all food service equipment in a sanitary manner. Procedure: . 9. Large equipment is to be sanitized by spraying or wiping with a chemical sanitizing solution at least twice the minimum strength of solutions needed for immersion sanitizing.</p>