

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676178	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/06/2025
NAME OF PROVIDER OR SUPPLIER Duncanville Healthcare and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 419 S Cockrell Hill Rd Duncanville, TX 75116	

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 0584</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Honor the resident's right to a safe, clean, comfortable and homelike environment, including but not limited to receiving treatment and supports for daily living safely.</p> <p>Based on observation, interview, and record review the facility failed to ensure a safe and decent living environment for one (Dining Hall) of one dining halls reviewed for decent living environment.</p> <p>The facility failed to ensure ten dinner trays from 05/05/25 were removed from the dining hall before breakfast on 05/06/25.</p> <p>This failure could place residents at risk for diminished quality of life due to the lack of a well-kept environment.</p> <p>Findings included:</p> <p>In an observation on 05/06/25 at 7:45 AM, reflected ten dinner trays with food and trash on the tables and on a cart in the dining hall. There were about 8 residents observed as they sat in the dining hall awaiting breakfast.</p> <p>In an interview on 05/06/25 at 8:30 AM, Resident #1 stated he saw the dinner trays still out from last night when he walked into the dining hall. He stated the dinner trays from the night before were left out every now and then. Resident #1 stated he did not like clutter and stated clutter brought critters to the place like bugs and anything crawling. Resident #1 stated he did not like critters.</p> <p>In an interview on 05/06/25 at 11:06 AM, Dietary Aide B stated the evening staff were responsible for ensuring the trays were put in the kitchen. He stated sometimes the caregivers returned trays to the dining hall after the kitchen staff left for the night. Dietary Aide B stated if that occurred it was the responsibility of the morning kitchen staff to clear the trays from the dining hall. Dietary Aide B stated the risks of trays left in the dining hall overnight were not having enough dishes and the old trays still in the dining hall when the residents arrived in the morning for breakfast.</p> <p>In an interview on 05/06/25 at 11:25 AM, the Interim Dietary Manager stated the morning staff was supposed to clean those trays before they started the breakfast line. The Interim Dietary Manager stated those trays should have been cleaned to prevent not having enough trays for breakfast, cross contamination, and a risk for pests.</p> <p>In an interview on 05/06/25 at 1:33 PM, the Administrator stated the risk of the older dinner trays in the dining hall was that a resident could eat the old food on the trays which could be spoiled or contaminated.</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 0584</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Record review of the facility's policy, titled, Resident Rights, with a revision date of 04/2017, reflected the following:</p> <p>In addition to the basic civil and legal rights enjoyed by other adults, residents shall have the rights listed below. Residents shall:</p> <p>e. Receive care and services that are adequate, appropriate, and in compliance with contractual terms of residency, relevant federal and state laws, rules and regulations</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>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 store, prepare, distribute, and serve food in accordance with professional standards for food safety in the facility's only kitchen.</p> <ol style="list-style-type: none"> The facility failed to ensure food stored in the refrigerator, freezer, and pantry were labeled, dated, and sealed. The facility failed to ensure there were no dented canned goods in the pantry. The facility failed to ensure there were no spoiled foods in the refrigerator or freezer. <p>These failures could place residents at risk for food contamination and food-borne illness.</p> <p>Findings included:</p> <p>Observation on 05/06/25 beginning at 7:46 AM reflected the following items:</p> <p>Refrigerator:</p> <ol style="list-style-type: none"> One box of about 20 sweet potatoes with green and white mold circles One box of about 15 cucumbers with white, furry mold and mushy ends Large, clear container of mixed fruit in juice, not labeled or dated, with loose-fitting plastic wrap, not fully covering the top Chopped chicken pieces in a plastic storage bag, no labeled or dated, with a torn open hole in the plastic, not closed or covered A white, substance/sauce in large metal bowl, not labeled, but dated 05/05/25, with a piece over parchment paper covering the middle of the bowl, not covering the entire bowl Cheese slices wrapped in loose-fitting plastic wrap, inside a plastic storage bag, not labeled or dated Small paper cups of dressing on a metal tray, not labeled or dated, with a piece of parchment paper on top of all the cups and a piece of plastic wrap going over the middle of the parchment paper. Some cups were still exposed. Yellow pudding in a black bowl, with a plastic lid halfway covering the top of the bowl, not labeled, or dated <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>Dry Storage Room:</p> <p>1.</p> <p>One 6 LB, 12 OZ, dented can of black eye peas</p> <p>Freezer:</p> <p>1.</p> <p>Single serve cup of orange sherbert, with foil top not attached or sealed</p> <p>In an interview on 05/06/25 at 8:05 AM, the Interim Dietary Manager stated she visited the facility about two times a week for about a month. She stated the [NAME] was the manager when she was not at the facility, and the Administrator assisted the dietary staff when she was not present. She stated she was not sure how the facility handled certain issues, because she mainly went to assist the facility with the paperwork side of the kitchen. The Interim Dietary Manager stated she was employed at a sister property. She stated she was not sure how often this staff cleaned and removed items from the pantry, refrigerator, and freezer. She stated the facility received new supplies every Tuesday.</p> <p>In an interview on 05/06/25 at 10:45 AM, Dietary Aide A stated all dietary staff were responsible for ensuring there were no molded or spoiled foods in the kitchen. She stated all dietary staff were responsible for ensuring all items were labeled, dated, and sealed. She stated the dented cans were set aside and returned to the supplier. Dietary Aide A stated the risk of not doing any of that was contamination.</p> <p>In an interview on 05/06/25 at 11:11 AM, the [NAME] stated everyone was responsible for labeling, dating, sealing, and checking for spoiled foods. The [NAME] stated any staff member that opened a product was to label, date, and properly seal it. He stated everyone was responsible for checking for dented cans. The [NAME] stated the risk of not labeling, dating, sealing, or checking for spoiled foods was cross-contamination.</p> <p>In a follow-up interview on 05/06/25 at 11:26 AM, the Interim Dietary Manager stated all dietary staff were trained to label, date, and seal food products. She stated all knew to remove dented cans. The Interim Dietary Manager stated the risk of not labeling, dating, sealing, or removing dented cans was cross-contamination.</p> <p>In an interview on 05/06/25 at 1:33 PM, the Administrator stated all dietary staff were responsible for labeling, dating, sealing, and removing spoiled food. The Administrator stated the risk was infection if food was not handled properly.</p> <p>Record review of the facility's undated policy titled, Food Preparation and Service, dated 10/2022, reflected the following:</p> <p>Food and nutrition service employees prepare and serve food in a manner that complies with safe food handling practices.</p> <p>3. All items must be dated with the date that the food was delivered.</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>4. If a food is taken out of the original container it must be labeled and dated.</p> <p>5. All expired foods must be removed from the store room.</p> <p>6. All dented cans must be removed from the store room, or marked, do not use until it is picked</p> <p>9. If an item is opened, the food must be tightly sealed. It should be dated with the date it was opened. If the product was removed from its original container, then the product should also have the name of the product. Bags must be sealed.</p> <p>Record review of the U.S Food and Drug Administration 2022 Food Code, revealed: 3-501.17 Ready -to-Eat, Time/Temperature Control for Safety Food, Date Marking. (B) Except as specified in (E) - (G) of this section, refrigerated, READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and (2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.</p>