

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676179	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/21/2024
NAME OF PROVIDER OR SUPPLIER Midland Medical Lodge		STREET ADDRESS, CITY, STATE, ZIP CODE 3000 Mockingbird LN Midland, TX 79705	

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>45217</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 professional standards for food service safety.</p> <ul style="list-style-type: none"> - There was 1 bag of frozen of pizza sausages located in the walk-in freezer that was removed from the original package and not dated or labeled with contents. -There was 1 sealed storage bag of approximately 10-12 pork chops removed from the original package without a label of its contents -There was 1 sealed storage bag of chopped carrots removed from the original package without a label of its contents. -There was 1 sealed storage bag of cooked bacon removed from the original package without a label of its contents. -Dietary Aide L not wearing a beard net while in the kitchen. Dietary Aide L's hair was not restrained and sticking out under the cap. <p>These failures could place residents at risk of food-borne illness.</p> <p>Findings included:</p> <p>Observation on 03/21/2024 at 11:15 a.m., of the walk-in freezer revealed a gallon sized zipper storage bag of frozen pizza sausages removed from the original package without a label of contents or date food item was removed from the original package.</p> <p>Observation on 03/21/2024 at 11:17 a.m., of walk-in refrigerator revealed a gallon sized zipper storage bag of 10-12 pork chops dated 03/20, that were removed from the original package without a label of contents.</p> <p>Observation on 03/21/2024 at 11:17 a.m., of walk-in refrigerator revealed a gallon sized zipper storage bag of approximately 1-2 cups of chopped carrots dated 03/20 that was removed from the original package without label of contents.</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>Observation on 03/21/2024 at 11:17 a.m., of walk-in refrigerator revealed a gallon sized zipper storage bag of approximately 20-25 pieces of cooked bacon dated 03/20 that was removed from the original package without label of contents.</p> <p>Observation on 03/21/2024 at 11:15 a.m., revealed Dietary Aide L with a beard sitting in the kitchen wrapping utensils in napkins. Dietary Aide L was not wearing a beard net. Dietary Aide L had on a baseball cap with hair sticking out all around the cap.</p> <p>During an interview on 03/21/2024 at 11:20 a.m., Dietary Aide K said anyone who enters the kitchen must be wearing a hair restraint and if they have facial hair, they should be wearing a beard restraint. Dietary Aide K said the risk of not wearing a hair and/or beard net was hair falling into food.</p> <p>During an observation and interview on 03/21/2024 at 11:29 a.m., Dietary Aide L said if he wears a hat/cap then he does not have to wear a hair restraint. It was noted that Dietary Aide L's hair was wavy and approximately 3 to 4 inches long. Dietary Aide L said he did not know if the hat/cap needed to cover all of his hair. Dietary Aide L was noted with facial hair to his chin without a beard net. Dietary Aide L said he had not received any instructions on having to wear a beard net while in the kitchen.</p> <p>During an interview on 03/21/2024 at 1:45 p.m., the DM said anyone who enters the kitchen must wear a hairnet if applicable and a beard net if they have facial hair. The DM said the risk of not wearing a hair restraint was that hair could fall in the food. The DM said when kitchen staff store food items removed from the original package, they use zip lock bags that can be sealed and labeled with the date. The DM said the date on the bag was the date the food item was put in the refrigerator. The DM said for the most part kitchen staff is able to see what the food item was in the storage bag and do not label the storage bag with content of food item. The DM said the risk of not labeling the contents of the storage bag on the storage bag was staff may not know what was being stored.</p> <p>Review of facility policy Food Safety in Receiving and Storage dated 2010, reads in part, potentially hazardous leftover food are properly covered, labeled, dated and refrigerated immediately Any foods removed from the shipped box must be labeled and dated. General food storage guidelines: The container/lid is labeled with name of contents and dated with the date it was transferred to the container.</p> <p>Review of facility policy Personnel Hygiene dated 2010, reads in part, Dietary personnel will practice good hygiene and will be free of illness that can be transmitted through food. Hair clean and worn in a manner that it can be completely covered by hair restraint. Hair nets and other hair restraint to be worn by employees at all times in the kitchen.</p> <p>Review of Food Code 2022 revealed:</p> <p>2-402 Hair Restraints. FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD.</p>		