

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676210	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/24/2025
NAME OF PROVIDER OR SUPPLIER Focused Care at Summer Place		STREET ADDRESS, CITY, STATE, ZIP CODE 2485 S Major Dr Beaumont, TX 77707	

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)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (continued on next page)

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 - Many</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 safety requirements. 1. The facility failed to ensure spoiled strawberries were not stored in the walk-in cooler. 2. The facility failed to ensure raw meat was not stored on top of ready to eat green apples in the walk-in cooler. 3. The facility failed to ensure food items in the freezer #1, #2 and dry pantry were labeled, dated and sealed. 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. Findings included: During observation and interview in the kitchen on 07/22/25 with the DM at 10:20 a.m. of the walk-in cooler indicated there were: on the first shelf were four unopened, clear 30-ounce containers, each containing strawberries that had a gray hairy like coating. The DM said she did not know when the strawberries arrived, and it looked like the strawberries were growing mold. The DM stated she had not yet made rounds in the kitchen for her daily inspection due to surveyor entrance. On the second shelf, an open, undated, original cardboard box containing an opened clear plastic bag of exposed raw chicken thighs (approximately 30-40 thighs) thawing on top of an opened cardboard box of ready to eat green apples (approximately 15-20 apples) which were located on the third shelf, directly under the raw thawing thighs. Also, on the second shelf, on top of the ready to eat green apples was an opened, undated clear plastic bag of exposed raw bacon. DM said she did not know when or who put the raw chicken and raw bacon on the shelf on top of the apple and said she would move the raw meat to another area in the walk-in cooler. The DM said storing raw meat on top of ready to eat foods can cause cross contamination. During an observation and interview on 07/22/25 at 10:15 a.m. of the walk-in freezer #1 with the DM indicated there were: an undated, unlabeled, original packaged, vacuum-sealed clear plastic bag of frozen pork loin. an original packaged, ripped open, exposed to the elements, half-full gallon bag of shredded parmesan cheese without a date indicating when opened or due to expire. The DM said she did not know when or who opened the parmesan bag of cheese that should be labeled and sealed and the pork loin should have a label on it of what it was and dated. The DM stated this can cause decreased quality and taste. During an observation and interview on 07/22/25 at 10:40 a.m. of freezer #2 with the DM indicated there were: an undated, clear plastic 5-pound bag that contained frozen breakfast sausage patties that was ripped open, not properly sealed and exposed to the elements. The DM said it was breakfast sausage patties. An undated and unlabeled box of frozen yellowish pudding looking substance with a brown bottom crust. The DM said it was lemon bars. When asked about the lemon bars and frozen breakfast sausage patties, the DM tied the plastic bag and said it should be labeled, sealed and dated because anything can leak on it, could taste freezer burnt and all items needed to be labeled with name of item and date it was opened. During an observation and interview on 07/22/25 at 11:00 a.m. of the dry storage/pantry with the DM indicated there were: one, original container, 5-pound bag of grits opened and used, not dated when opened. one, original container, 4-ounce bag of potato pearls opened and used, not dated when opened. one, original container, 1-pound bag of vanilla instant pudding ripped opened in a quart sized ziplock bag, not dated when opened and used. one, original container, 20-ounce bag of peppered biscuit gravy ripped opened in a quart sized ziplock bag and used, not dated when opened. The DM said she did not know when or who opened the items and would discard them. She said it can cause decreased quality and taste. The DM said if used, residents could get sick. During an interview on 07/22/25 at 11:25 a.m. with the DM, she said she expected all products in the kitchen to be stored correctly. She said packages of food items should be sealed so as not to expose food to the elements. The DM said it was the responsibility of all the dietary staff to ensure products were labeled and stored correctly. The DM said she could not explain why the expired or spoiled foods had not been removed from the walk-in cooler. The DM said all kitchen staff completed the required food preparation and food storage trainings. The DM said the potential harm to residents would be food poisoning, diarrhea, sickness, and bacteria on food. The DM said the failure occurred due to staff not paying attention. During an interview on 07/30/25 at 4:30 p.m., the Administrator said her expectation was for kitchen staff to follow policies on food storage, preparation, and that everything was dated. She said the DM monitored that kitchen staff were following the facility's policy. The Administrator said not storing and preparing food appropriately could cause residents to be given food beyond the expiration date and not the correct time frame. The Administrator said it could also affect the freshness and quality of resident's food. Record review of facility policy revised dated 10/2017 titled Food Receiving and</p>		