

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 06/25/2026
Form Approved OMB
No. 0938-0391

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 04/15/2026
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 - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observations, interviews, and record review, the facility failed to store and prepare food in accordance with professional standards for food safety in the facility's only kitchen. 1. The facility failed to ensure food items in the refrigerator were dated and labeled appropriately. 2. The facility failed to discard food stored in the refrigerator that should no longer be consumed. These failures could place residents at risk for food-borne illness and food contamination. The findings included: An observation of the facility's refrigerator on 04/14/26 beginning at 10:05 a.m. revealed the following: - A cylinder food container labeled salad with a use by 4/11/26. No other information was provided.- A cylinder food container labeled pasta with a use by 4/12/26. No other information was provided.- A cylinder food container labeled corn with item 4/2/26. No other information was provided.- A transparent, resealable plastic storage bag of food without any label or dates. During an interview and observation with [NAME] A on 04/14/26 at 10:07 a.m., [NAME] A began to remove the transparent, resealable bag of food. She stated the food in the bag was potato salad from last night. She stated it should have been labeled and dated before it was placed in the refrigerator and included a date that it should be removed. She stated the cooks were responsible for labeling and discarding food. She stated the failure could cause the residents to receive spoiled food. During an interview with the Administrator on 04/14/26 at 01:15 p.m., she stated she fired the DM on April 7th, 2026. She currently has a PRN DM. She stated all food should be labeled with what it was, the date it expired, and the date it was originally placed in the refrigerator. She stated this would let dietary staff know when it could no longer be used and needed to be discarded. She said the cook was responsible for these expectations, and the DM should be checking daily to make sure it was done correctly. She stated recently she had done in-services of these expectations. She stated the failure could cause contamination, infection, and/or food poisoning of the residents. During an interview with the DM on 04/15/26 at 08:40 a.m., she stated she was PRN and normally visited the facility in the morning and evenings. The DM stated her expectations included that all food should be labeled and dated. Food should be removed based on the dates provided. She stated they were responsible to label what the food was, the date it was opened, and the facility included a discard date. She stated the discard date could be determined by looking at the date opened and it should be discarded or used within 7 days later. She stated any staff with a food handlers' certificate were responsible for these expectations. She stated everyone in the kitchen needed to follow these expectations, and she ensured they followed them. She stated the failures could cause food borne illness and cause the residents to get sick. Review of the facility's policy, Left-over Foods dated 02/26, reflected, .Left-over food should be handled in a manner to prevent the spread of food borne illness.2. Left-over foods should be dated, labeled, and covered after meal services.4. Left-over foods should be refrigerated and used within 3 days or frozen for later use. 6. Any foods that have a manufacturer's expiration or use-by date should be left in the original container and should be discarded according to this date . Record review of the 2022 Food Code dated 01/18/23 indicated 3-305.11 Food shall be protected from contamination by storing the food: . (2) Where it is not exposed to splash, dust, or other contamination.3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date . Date marking is the mechanism by (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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	which the Food Code requires active managerial control of the temperature and time combinations for cold holding. Industry must implement a system of identifying the date or day by which the food must be consumed, sold, or discarded. Date marking requirements apply to containers of processed food that have been opened and to food prepared by a food establishment, in both cases if held for more than 24 hours, and while the food is under the control of the food establishment. This provision applies to both bulk and display containers. It is not the intent of the Food Code to require date marking on the labels of consumer size packages. A date marking system may be used which places information on the food, such as on an overwrap or on the food container, which identifies the first day of preparation, or alternatively, may identify the last day that the food may be sold or consumed on the premises. A date marking system may use calendar dates, days of the week, color-coded marks, or other effective means, provided the system is disclosed to the Regulatory Authority upon request, during inspections.		