

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676211	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/19/2026
NAME OF PROVIDER OR SUPPLIER Wesley Woods Health & Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 1700 Woodgate Drive Waco, TX 76712	

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 - Many</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 one of one kitchen reviewed for kitchen sanitation The facility failed to label, date, and seal food items in the pantry, refrigerator, and chest freezer on 3/19/2026. This failure could place residents at risk for health complications and foodborne illnesses. Findings included: During an observation on 3/19/2026, between 10:29 a.m. and 10:47 a.m., the following observations were made in the kitchen area: 1) an opened bag of cocoa was sitting on the pantry shelf with the top of the bag rolled down. 2) an opened bag of cake mix was in a zip bag, but not labeled or dated on the pantry shelf 3) an opened bag of lettuce mix was not sealed, labeled or dated on the fridge shelf 4) a plastic container of a jello and fruitlike substance was not labeled or dated on the fridge shelf 5) a metal container of cooked eggs was not labeled or dated on the fridge shelf 6) a metal container of cooked breakfast meat was not labeled or dated on the fridge shelf 7) an open zip bag of ground turkey was not labeled or dated on the fridge shelf 8) an opened, unlabeled, undated bag of hashbrowns was on the freezer shelf 9) an open box with an open bag of frozen egg products was on the freezer shelf 10) an opened, unlabeled, undated bag of frozen potatoes was on the freezer shelf. 11) an opened, unlabeled, undated bag of frozen chicken breasts was on the freezer shelf During an interview on 3/19/2026 at 10:45 a.m., DM identified all opened, unlabeled food items. He stated the food items were not stored properly. During an interview on 3/19/2026 at 3:15 p.m., DM stated staff know they should store food properly which included labeling and dating open items. He stated he typically did daily checks on food storage but was not at work yesterday so he did not get to check yet this morning. DM stated his expectation was that opened food would have been sealed in the appropriate container then labeled and dated. He stated his concern for food items not being stored properly was cross contamination or food born illnesses due to food getting spoiled or rotten. He stated he had staff fix all the food items that were improperly stored from the morning's inspection. He stated the residents were an at-risk population for food borne illnesses due to age and other health issues and this could make the residents more prone to illnesses. During an interview on 3/19/2026 at 3:45 p.m., DC stated she had received training on how to properly store food. She stated she had seen food improperly stored and would either fix it herself or let the DM know about it. She stated they were supposed to put food in a sealed container or bag, label and date it before putting it away. She stated not properly storing food could make residents sick. During an interview on 3/19/2026 at 4:00 p.m., DA stated she worked at the facility since January 2026 and had seen food improperly stored. She stated staff should have covered it up or put it in a container or bag, then labeled and dated it. The DA stated some shifts were better than others about storing food items. She stated if food was not stored properly there could have been cross-contamination and the residents could get sick. During an interview on 3/19/2026 at 4:15 p.m., ADM stated her expectation was that food be stored properly including making sure it was sealed, labeled and dated. The ADM stated her concerns with improper storage would have expired food. She stated if it had been left open it could have been open to bacteria and it could have been an infection control issue, and this could have made residents sick. She stated the facility population was an at-risk population. During a record (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 - Many</p>	<p>review of an email, dated 3/19/2026 at 12:44 p.m., ADM stated, We do not have any residents who are tube fed. All 113 residents eat from the kitchen. Record review of an undated facility policy titled, Dry Storage and Supplies, reflected: All facility storage areas will be maintained in an orderly manner that preserves the condition of food and supplies. We will ensure storage areas are clean, organized, dry and protected from vermin, and insects.3. Dry bulk foods (e.g. flour, sugar) are stored in seamless metal or plastic containers with tight covers or bins which are easily sanitized. Containers are labeled. Scoops should not be left in food containers or bins. Containers are cleaned regularly.4. Open packages of food are stored in closed containers with tight covers and dated as to when opened. Record review of an undated facility policy titled, Storage of Food in Refrigeration, reflected:3. Food being returned to storage after cooking or prep must be covered4. All containers must be labeled with the contents and date food item was placed in storage.</p>		